

	<b>External Assessment Specifications Document</b>			
<b>Curriculum Code</b>	<b>Qualification Title</b>		<b>NQF Level</b>	
522301003	<b>Occupational Certificate: Perishable Goods Replenisher</b>		<b>2</b>	
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**DQP Representative Signature**

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**Date**

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**AQP Representative Signature**

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**Date**

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# 1 ASSESSMENT STRATEGY

## 1.1 Assessment Model

An external integrated summative assessment, conducted through the relevant QCTO Assessment Quality Partner is required for the issuing of this qualification. The external integrated summative assessment will focus on the exit level outcomes and associated assessment criteria.

The external assessment will consist of a combination of a written assessment (paper or on-line) and the assessment of evidence produced during the workplace experience. The evidence produced during the workplace experience will be assessed at an approved assessment site. This written assessment will be conducted at an approved assessment site.

## 1.2 Qualification Purpose

The purpose of this qualification is to prepare a learner to operate as a Perishable Goods Replenisher

A Perishable Goods Replenisher handles, moves and displays perishable goods according to produce requirements and maintains cold chain standards whereby minimising stock shrinkage.

A qualified learner will be able to:

- Handle, move and display perishable goods according to produce requirements and maintain cold chain standards whereby minimising stock shrinkage.
- Prevent contamination and comply with safety and hygiene requirements in the perishable goods section.

## 1.3 Assessment Standards

### 1.3.1 Assessment Standards for the Qualification

#### **Integrated Assessment Focus Area 1**

Handle, move and display perishable goods according to produce requirements (35%)

#### ***Associated Assessment Criteria***

- Perishable goods are handled and moved using methods to minimize damage and losses
- Stock rotation and replenishment principles and methods are applied in the perishable goods department to maintain stock levels and quality
- The importance of correct pricing on labels, stock counting, and prevention of stock shrinkage is explained
- Customer queries are dealt with applying product information according to company procedure and policies

#### **Integrated Assessment Focus Area 2**

Maintain cold chain requirements and food safety standards whereby minimising stock shrinkage (40%)

#### ***Associated Assessment Criteria***

- Cold chain requirements are applied to maintain the quality of perishable goods and comply with legal requirements

- Prevent contamination and comply with food safety and hygiene requirements in the perishable goods section
- Expired and damaged stock is disposed of in compliance with legislation and food safety requirements
- Food safety principles are understood and applied to maintain a compliant perishable goods work area

### **Integrated Assessment Focus Area 3**

Comply with occupational health and safety requirements (25%)

#### ***Associated Assessment Criteria***

- The working area is maintained to be free from clutter and objects which can pose a risk to customers and fellow workers
- Personal and work area hygiene compliance is consistently maintained
- Personal protective clothing is identified and appropriately worn in compliance with safety regulations

### **1.3.2 Assessment Standards for Phases**

None

### **1.3.3 Assessment Standards for Part Qualifications**

None

## **2 ASSIGNMENTS TO BE EVALUATED EXTERNALLY**

None

## **3 CRITICAL ASPECTS OF THE INTERNAL ASSESSMENTS TO BE ASSESSED EXTERNALLY**

The evidence produced during the Workplace Experience must be submitted together with the Logbook for assessment by an AQP registered assessor as part of the external summative assessment

## **4 CRITERIA FOR THE REGISTRATION OF ASSESSORS**

- Qualified assessor
- A Sales Supervisor/Manager of wholesale or retail store and have at least 2 years' experience working in a retail or wholesale store.

## **5 FOUNDATIONAL LEARNING**

Not required.

## 6 ELIGIBILITY REQUIREMENTS FOR THE EXTERNAL ASSESSMENT

In order to qualify for the external summative assessment learners must have a copy of a completed and signed Statement of Work Experience as well as proof of successful completion of the following subjects and modules or alternative programmes where applicable.

### 6.1 Qualification

	<b><i>Proof of Knowledge Modules</i></b>			<b><i>OR</i></b>			<b><i>Proof of Alternative Programmes</i></b>	
<b><i>Number</i></b>	<b><i>Title</i></b>	<b><i>NQF Level</i></b>	<b><i>Credits</i></b>		<b><i>Number</i></b>	<b><i>Title</i></b>	<b><i>NQF Level</i></b>	<b><i>Credits</i></b>
522301003-KM-01	Perishable Goods	2	2					
522301003-KM-02	Cold Chain Principles and Technology	2	2					
522301003-KM-03	Perishable Goods Replenishment	2	1					
522301003-KM-04	Compliance with Food Safety and Legal Requirements	2	3					

	<b><i>Proof of Practical Skill Modules</i></b>			<b><i>OR</i></b>			<b><i>Proof of Alternative Programmes</i></b>	
<b><i>Number</i></b>	<b><i>Title</i></b>	<b><i>NQF Level</i></b>	<b><i>Credits</i></b>		<b><i>Number</i></b>	<b><i>Title</i></b>	<b><i>NQF Level</i></b>	<b><i>Credits</i></b>
522301003-PM-01	Handle and Move Perishable Goods and Replenish Shelves According to Cold Chain Requirements	2	4					

522301003-PM-02	Prevent Contamination and Comply with Safety and Hygiene Requirements in the Perishable Goods Section	2	2					
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**And**

**Statement of Work experience**

**6.2 Phase 1**

- No Phase Tests applicable

**6.3 Part Qualification**

- None