

WSQ Inventory Control (Handle Fresh Produce Storage Operations)

Course Overview

Of the entire fresh food department, fresh produce has the highest volume of products in the store. It is thus important for staff to understand the procedures of proper product handling, storage and display methods to ensure that our customers are able to purchase products with the best quality and freshness.

Course Outline

Day 1

- Introduction to fresh produce department
- Personal hygiene and grooming guidelines
- Receiving and storage of fresh produce
- Prepare and pack fresh produce
- Identifying proper tools used
- Identifying discrepancies in fresh produce
- Product knowledge of fruits and vegetables
- Workplace safety

Day 2

- Operation of weighing scale and film wrapping machine
- Display guidelines of fresh produce
- Identifying types of fresh produce display units
- Maintaining fresh produce displays
- Cold chain management
- Food safety
- Housekeeping

Methodology

Videos, facilitated activities, group discussions, presentations and hands-on practice



Who Should Attend

Retail Assistant, Team Leader, Night Refill / Replenisher (Fresh All, Fruits and Vegetables), Branch Executive, Branch Manager

Course Duration

2 Days / 16 Hours

Pre-requisites

NIL