

WSQ Inventory Control (Handle Seafood Storage Operations)

Course Overview

- Understand the basic work routines in the seafood department
- Perform basic work routines and customer service
- Perform basic gutting and cutting functions
- Perform basic fish bed set-up
- Perform housekeeping

Course Outline

Day 1

- Introduction to Fish and Seafood section
- Seafood receiving guideline
- Freshness and Quality check
- Perform packing, pricing and labeling
- Understand of Markdown and Write-Off function
- Understand of selection tray size for packing
- Understand of showcase characteristic, product grouping and display (set up fish bed)
- Understand of trading hour on refilling rate
- Understand of temperature requirement

Day 2

- Conduct seafood receiving
- Conduct quality and freshness check
- Perform packing
- Perform pricing and labeling
- Perform selection and decoration
- Handling knife and sharpening
- Perform basic gutting and cutting
- Perform customer service
- Perform displaying
- Perform stock refilling
- Housekeeping



Methodology

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

Who Should Attend

Retail Assistant, Team Leader, Night Refill / Replenisher (Fresh All, Seafood, Skill cutting), Butcher, Branch Executive, Branch Manager

Course Duration

2 Days / 16 Hours

Pre-requisites

NIL