

Specification of Competency Standards of the Retail Industry

Unit of Competency

Functional Area: Specific Product Knowledge

Title	Know about food labelling
Code	105700L1
Range	This unit of competency (UoC) is applicable to staff responsible for the sale of food. It covers the abilities to perform the handling, storage and sale of food under supervision according to food labelling requirements.
Level	1
Credit	3 (for reference only)
Competency	<p>Performance Requirements</p> <p>1. Knowledge of food labelling</p> <ul style="list-style-type: none"> • Understand the importance of the correct use of food labels to the organization's retail business • Know about the content of food label, e.g.: <ul style="list-style-type: none"> • Name of the food • List of ingredients (ingredients, allergen and additive) • Durability • Special conditions for storage or instructions for use • Count, weight or volume • Name and address of manufacturer or packer • Nutrition label • Understand what "7 + 1 nutrition label" is (i.e. energy, protein, carbohydrates, total fat, saturated fat, trans fat, sodium and sugar) • Know about the types of pre-packaged foods being exempted from following the regulations on nutrition labelling, e.g.: <ul style="list-style-type: none"> • The trade has actual difficulties in providing nutrition information • The food does not contain any energy and core nutrients • The food is fresh or uncooked, no added ingredients, etc. • Understand the requirements on food labelling format, including: <ul style="list-style-type: none"> • Suitable font size that meets the legal requirements • Enough spacing • Using non-reflective printing surface <p>2. Know about food labelling</p> <ul style="list-style-type: none"> • Use the knowledge of food labelling to assist in checking and verifying label contents for the pre-packaged food sold by the organization under supervision, including: <ul style="list-style-type: none"> • Whether the food label shown on the package is enough and precise • Whether the food is stored or handled according to the requirements of the food label on the package • Answer the enquiries of customers about the content of food label; report to the higher level when the question is complicated • If a question is found in the label of pre-packaged food sold by the organization: <ul style="list-style-type: none"> • Report to the higher level immediately • Assist to take the goods in question off the shelf under supervision • Assist the higher level to perform duties related to food labelling <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Handle food labelling work in a professional manner to avoid incorrect food label content
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Assist the higher level to perform the storage, sale and handling duties for food under supervision according to food labelling requirements; and • Answer simple enquiries of customers on food label during the sale of food.
Remark	