

## Level 2 Certificate in Retail Skills (QCF)

### About the course

These qualifications comprise QCF credit-rated units developed by Skill smart Retail, the Sector Skills Council for the retail sector. The qualifications allow learners to apply knowledge, understanding and skills to a national occupation level required by employers, thus proving competency in their job role.

### Structure of Course

To complete this qualification, candidates must achieve a minimum of 24 credits. A minimum of 19 credits must be achieved at Level 2, of which:

- 8 credits will come from the mandatory unit in Group A
- A minimum of 7 credits must come from the Level 2 units in Group B.

The remaining 9 credits can be at Levels 1, 2 and 3 in Groups B, C1 and C2 although no more than 5 credits can come from the Level 1 units in Group C1.

### Assessment

The overall grade for each qualification is a 'pass'. The learner must achieve all the required units within the specified qualification structure.

To pass a unit the learner must:

- Achieve all the specified learning outcomes
- Satisfy all the assessment criteria by providing sufficient and valid evidence for each criterion
- Show that the evidence is their own.

The qualifications are designed to be assessed:

- In the workplace or
- In conditions resembling the workplace, as specified in the assessment requirements/strategy for the sector, or
- As part of a training programme.

### Contact us

**Call:** 0844 248 0515

**Email:** sales@ixionholdings.com

**Web:** www.ixionholdings.com

### Course Modules

#### Mandatory Group A –

- Work effectively in a retail team

#### Group B

- Receive goods and materials into storage in a retail environment
- Place goods and materials into storage in a retail environment
- Keep stock on sale at required levels in a retail environment
- Process customer orders for goods in a retail environment
- Process returned goods in a retail environment
- Assemble products for display in a retail environment
- Hand-process fish in a retail environment
- Process greengrocery products for sale in a retail environment
- Finish meat products by hand in a retail environment
- Organise own work to meet a dough production schedule in a retail environment
- Select, weigh and measure bakery ingredients
- Hand-divide, mould and shape fermented dough
- Maintain food safety while working with food in a retail environment
- Pick products in a retail environment to fulfil customer orders

*Remaining units can be found on the providing qualification board's website*