Competency Standard

UNIT TITLE: CREATE PROMOTIONAL DISPLAY STAND		NOMINAL HOURS: 40		
UNIT NUMBER: D2.TTA.CL2.10				
UNIT DESCRIPTOR: This unit deals with skills ar to advertise products and/or services.	nd knowledge required by general tourism and hospitality	y staff to create a promotional display		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE			
Element 1: Describe display/stand requirements	Unit Variables The Unit Variables provide advice to interpret the scop	e and context of this unit of		
1.1 Identify stand/display objectives and contexts	competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment.			
1.2 Identify audience	This unit applies to the creation by staff, of a promotional display to advertise products and/or services, within the labour divisions of the hotel and travel industries and may include			
1.3 Identify operational requirements, information and constraints	 Food and Beverage Service 	and travel industries and may include.		
1.4 Identify resources available to support stand/display development and creation	 Food Production Travel Agencies 			
Element 2:Plan display/stand	4. Tour Operation			
2.1 Liaise with <i>relevant personnel</i> to establish plan for display/stand	Stand/display objectives may be related to:			
2.2 Develop display ideas	Reinforcing/continuing promotion of an existing pro	duct or service		
2.3 Prepare display plan	 Introducing a new product or service, or range of product or service, or range of product marketplace including alterations to existing product 			
2.4 Source and obtain materials to construct, dress or support the maintenance of the	Offering tasting or sampling of a product			
display/stand	Meeting direct competition			

Element 3: Create display/stand Resurrecting flagging sales ٠ 3.1 Construct the display/stand Supporting a promotion or sale ٠ **3.2** Dress the display/stand Building a larger customer database ٠ **3.3** Apply established display techniques Filling a vacant space in the workplace ٠ **3.4** Use display materials Contexts may include: 3.5 Verify display/stand meets identified Temporary or permanent displays/stands ٠ operational requirements, information and Trade/consumer show • constraints A stand at a meeting, or conference, or other event ٠ Element 4: Use display/stand In-house promotion including office spaces and public, operational areas 4.1 Staff the display/stand as required ٠ **4.2** *Provide customer service* during display Window display ٠ 4.3 Follow-up sales opportunities after initial Shopping centre promotion. ٠ contact Audience may be related to: Element 5: Maintain display/stand New customers ٠ 5.1 Keep display/stand *clean and tidy* Existing customers ٠ **5.2** Replenish products and materials as Targeted customers ٠ necessary Private individuals ٠ 5.3 Review and alter display/stand as required Businesses. ٠ Operational requirements, information and constraints should include: Location and site including size limitations and requirements, presence of obstacles and other items that have to be considered, and requirements to transport materials Timing and duration including dates and specific hours, where applicable ٠ Requirements regarding staffing of display/stand, if applicable ٠ Budget and physical resources ٠

Type of surface on which display is to be created
Utilities including electricity, water, waste management, where applicable
 Access to the area in which the display/stand is to be constructed
 Identification of products and/or services to be displayed
 Consumables for the display/stand including need for demonstrations and sampling, as necessary
 Signage, branding and compliance with sponsor or specific host or other organisational requirements
 Internal and external regulations that apply to the display/stand
 Limitations imposed by the nature/characteristics of the product or service being displayed including limitations relating to displaying and/or offering food and beverages
Safety
Security
Compliance with legal requirements
 Requirement to support and extend the image and/or reputation of the host enterprise and/or products/services on display.
Resources available may include:
 Staff to assist in developing and creating the display/stand including internal staff and professional expertise from outside the organisation
 Funds to enable purchase of materials and other resources
 Product to stock the display/stand including brochures, samples, actual items and products
 Fixtures and fittings to construct the display/stand which may include:
 Furniture

 Collateral materials
 Scissors
 Adhesives including Velcro, pins, string, line
 Audio-visual systems including sound and lighting, and information technology systems and hardware
 Decorations and props
Time including time release of internal staff
 Experience and records of previous displays/stands including feedback from staff, suppliers, and customers.
Relevant personnel may include:
Managers and supervisors
Colleagues
Marketing personnel
External professionals including display and merchandising experts
Suppliers and support agencies and organisations
Customers
Authorities.
Develop display ideas may include:
Using creative thinking techniques to generate ideas and concepts
Referring to previous experience and existing display techniques
 Assessing display possibilities against required display criteria as set by host enterprise and/or allied businesses
Testing, seeking feedback on, and modifying initial display ideas.

	<i>Display plan</i> should include:
	Theme of the display/stand
	Rationale for the theme
	Graphic representation of the intended display
	List of required resources
	Cost of the proposal
	Indication of colour, décor and overall presentation
	Identification of direction of traffic/pedestrian movement
	Other relevant issues specific to the project.
	Source and obtain materials may include:
	Borrowing from other departments, head office, industry contacts, suppliers and other bodies and organisations
	Re-cycling and re-using previously used materials
	Determining dummy materials that may be appropriate in lieu of bona fide products
	Purchasing items.
	Construct the display/stand may include:
	Engaging professionals to develop requirements for the display/stand
	Transporting materials to the site
	Building and/or assembling display/stand components
	• Complying with site or venue regulations in relation to display/stand construction.
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Dress the display/stand may include:
 Using appropriate cultural, local and industry artifacts
Using props
 Complying with the requirements of the approved display plan
 Ensuring neatness and appropriate visual presentation of display/stand.
Established display techniques may relate to:
 Matching display to the nature and characteristics of the products/service being displayed
 Complying with requirements of the approved display plan
 Incorporating the standard 'triangular shape/pyramid effect' into the display
Ensuring the flow of the display
 Incorporating appropriate signage and merchandising and/or advertising tickets
Creating appropriate eye-lines and lines-of-sight
Keeping displays tight
Maintaining a simple, tidy and uncluttered appearance
Ensuring product integrity.
Display materials may include:
Fabric including appropriate selection of type and colour
Flags including pennants and banners
Signs including price tickets
 Printed materials including product descriptions, brochures, pamphlets, flyers and information literature
 Three-dimensional products including boxes, props and items

Free-standing display options
Product samples
 Give-away materials and products including food and beverages.
Staff the display/stand may include:
 Selecting appropriate numbers of staff for display/stand duty
 Ensuring suitable and comprehensive staff knowledge in relation to products and services on display
Ensuring appropriate personal presentation
 Making provision for staff belongings and refreshments during the display
Conducting training for staff
Arranging times and staff rosters
 Back-filling the staff who are on roster for the display/stand.
Provide customer service may include:
Providing information on products and services
Conducting demonstrations
Offering samples
 Encouraging customer participation, interest and interaction
Distributing materials and literature
Sourcing products and information for customers
Responding to queries and complaints
Making sales and processing transactions
Soliciting feedback

Recording customer and potential customer details
Making arrangements for follow-up service provision.
<i>Follow-up sales opportunities</i> may include making contact with customers as arranged which may involve:
Telephoning
Making personal visits
E-mailing information
Forwarding materials and information
Providing required information
Adding customer details to Customer Management Systems
Liaising with colleagues, suppliers and others, as required.
Clean and tidy may relate to:
Cleaning mess made by customers
Removing damaged, dirty or torn signs, price tags and advertising tickets
Removing cartons, used containers and packaging
Undertaking scheduled cleaning tasks.
Replenish products and materials may include:
Replacing materials used by staff or taken by customers
Rotating stock on display in accordance with demands of display plan
Changing signage and pricing tickets to reflect changes to stock on display
Review and alter display/stand may include:
Responding to emerging issues in the area where the display/stand is located

 Responding to customer feedback including responses to negative and positive feedback Amending display in accordance with demands of display plan Making changes to stand/display based on customer visitation and usage Altering environmental conditions as required including heating, sound, lighting, audio- visual support, access and provision of refreshments, where appropriate Inspecting display and surrounding area to identify safety, security and other issues that require attention Identifying aspects of the display/stand that are, or are not working as intended including recording of these events for current attention and to factor into future displays/stands. Assessment Guide The following skills and knowledge must be assessed as part of this unit: Enterprise policies and procedures in regard to displays/stands and advertising and promotion Principles of display Ability to use display techniques Industry contexts in which displays/stands are used Display materials and resources Support industries and organisations for display/stand development and construction. Linkages To Other Units Implement occupational health and safety procedures Maintain hospitality industry knowledge Develop and maintain food and beverage product knowledge Provide advice to patrons on food and beverage services 	
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Maintain hospitality industry knowledgeDevelop and maintain food and beverage product knowledge	Linkages To Other Units
Develop and maintain food and beverage product knowledge	 Implement occupational health and safety procedures
	Maintain hospitality industry knowledge
Provide advice to patrons on food and beverage services	 Develop and maintain food and beverage product knowledge
	Provide advice to patrons on food and beverage services

Maintain quality customer/guest service
Gather and present product information
Roster staff
Develop and update tourism industry knowledge
Promote products and services to customers
Establish and maintain a safe and secure workplace
Prepare and deliver a presentation
Develop, manage and evaluate local marketing strategies
Promote tourism products and services
 Develop a marketing strategy and coordinate sales activities.
Critical Aspects of Assessment
Evidence of the following is essential:
• Understanding of events and situations in which a display/stand can be effectively used
 Demonstrated ability to prepare an effective display plan to achieve designated objectives and comply with nominated requirements and constraints
 Demonstrated ability to construct and dress a display/stand for a nominated event/location and audience that complies with an approved display plan and achieves stated objectives
• Demonstrated ability to operate, staff, maintain and provide effective customer service for a nominated display/stand at a designated venue/location.
Context of Assessment
Assessment must ensure:
• Actual or simulated workplace application of activities to create an actual display/stand.

Resource Implications	Resource Implications			
services and products to support	Training and assessment must include use of real products, resources, facilities, materials, services and products to support the construction and operation of a real display/stand in an actual or simulated industry setting.			
Assessment Methods	Assessment Methods			
The following methods may be us	The following methods may be used to assess competency for this unit:			
Observation of practical candi	Observation of practical candidate performance			
 Portfolio of material in relation of a display/stand 	Portfolio of material in relation to the planning, development, construction and operation of a display/stand			
Case studies	Case studies			
Role plays	Role plays			
Oral and written questions	Oral and written questions			
Third party reports completed	Third party reports completed by a supervisor			
Project and assignment work.	Project and assignment work.			
Key Competencies in this Unit	Key Competencies in this UnitLevel 1 = competence to undertake tasks effectivelyLevel 2 = competence to manage tasksLevel 3 = competence to use concepts for evaluating			
Level 1 = competence to undertail				
Level 2 = competence to manage				
Level 3 = competence to use con				
Key Competencies	Key Competencies Level Examples			
Collecting, organising and analysing information	2	Decide the objectives for the display/stand		
Communicating ideas and information	2	Brief external providers/professionals and internal staff		

Planning and organising activities	2	Develop display plan
Working with others and in teams	1	Liaise with others to create the display/stand
Using mathematical ideas and techniques	1	Determine display spaces and load weights of displays and shelving; calculate costs
Solving problems	2	Overcome site display limitations and resource constraints
Using technology	1	Use Internet to research display ideas; use equipment to create physical display/stand