CURRICULUM of COMPETENCY UNIT (CoCU)

Sub Sector FC		FOOD AND BEVERAGES							
Job Area PASTRY PRO		PASTRY PRO	ASTRY PRODUCTION						
Competency Unit T	itle	PASTRY PRO	DUCT SAL	ES & MARKETING	 3				
Competency Unit D	Competency Unit Descriptor		are compe		oduct sale	es shall be ab			requirements. The sales and collect
Competency Unit IE)			Level	2	Training Duration	30 Hours	Credit Hours	
Work Activities	Related F	Knowledge	Арр	lied Skills		le / Safety / onmental	Training Hours	Delivery Mode	Assessment Criteria
Identify pastry products sales & marketing requirements	and sellin ii. Pastry pro marketing iii. Pastry pro marketing	oducts sales &					4 hours	Lecture	i. Types of pastry product and selling price determined ii. Pastry products sales & marketing
			pastry selling ii. Determ product market product market	nine types of product and price nine pastry ets sales & ting workflow nine pastry ets sales & ting Standard ting Procedures			2 hours	Demonstration & Observation	workflow listed out iii. Pastry products sales & marketing Standard Operating Procedures (SOP) determined

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
			Attitude: i. Resourceful in interpreting standing order Safety: -Not applicable-			
2. Arrange pastry product sales & marketing activities	 i. Marketing plan ii. Marketing mix Product Price Promotion Place iii. Respondents' profile Number of respondents Demographic (Age, gender, occupation, household income and locality) Psychographic (behavioral, lifestyles, attitude) iv. Marketing materials such as Brochure Flyers Business card V. Marketing schedule 			4 hour	Lecture	i. respondents' profiled determined ii. Select marketing materials selected

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
Work Activities	Related Knowledge and strategies	i. Ascertain marketing plan ii. Determine respondents' profile iii. Select marketing materials iv. Obtain marketing schedule and strategies	Attitude: i. Organise in			
3. Carry out pastry product sales & marketing	i. Sales & marketing activities ii. Market location iii. Market information • Type of customer • Fast moving product iv. Customer feedback v. Potential/new customer		arranging pastry product sales & marketing activities Safety: -Not applicable-	3 hour	Lecture	i. Sales & marketing activities arranged ii. Pastry products sales & marketing executed iii. Potential/

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Arrange sales & marketing activities ii. Choose market location iii. Execute pastry products sales & marketing iv. Gather and tabulate market information v. Collect customer feedback vi. Identify potential/new customer	Attitude: i. Proactive in carrying out marketing activities ii. Responsible in collecting customer feedback Safety: -Not applicable-	12 hours	Demonstration & Observation	new customer dtermined
4. Check validity and reliability of potential market information	 i. Guidelines of gathering and tabulating market information. ii. Validity and reliability of data collected. iii. Numbers of potential/new customer 			2 hour	Lecture	i. Guidelines of gathering and tabulating market information confirmed

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
						ii. validity and reliability of data
		 i. Check guidelines of gathering and tabulating market information. ii. Assess validity and reliability of data collected. iii. Assess numbers of potential/new customer 	Attitude: i. Meticulous in gathering and tabulating market information Safety: -Not applicable-	1 hours	Demonstration & Observation	collected confirmed iii. Numbers of potential/ new customer confirmed

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
5. Prepare pastry product sales & marketing report	 i. Flow of reporting line ii. Pastry product sales & marketing reporting format iii. Method of reporting pastry product sales & marketing activities such as; Verbal Checklist Written iv. Procedure of reporting pastry product sales & marketing activities 			1 hours	Lecture	i. Pastry product sales & marketing activities reporting format determined ii. Method of reporting pastry product sales & marketing activities
		i. Determine personnel involved ii. Determine pastry product sales & marketing activities reporting format iii. Apply method of reporting pastry product sales & marketing activities iv. Generate pastry product sales & marketing activities report v. Follow procedure of reporting pastry product sales & marketing activities		1 hours	Demonstration & Observation	applied iii. Pastry product sales & marketing activities report generated

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
			Attitude: i. Meticulous in writing report ii. Clarity and responsibility in reporting pastry product sales & marketing activities iii. Adhere to report submission dateline Safety: -Not applicable-			

Employability Skills

Core Abilities	Social Skills
01.01 Identify and gather information. 01.02 Document information procedures or processes. 02.01 Interpret and follow manuals, instructions and SOP's. 02.03 Communicate clearly. 02.04 Prepare brief reports and checklist using standard forms. 02.05 Read/Interpret flowcharts and pictorial information. 03.01 Apply cultural requirement to the workplace. 03.02 Demonstrate integrity and apply practical practices. 03.03 Accept responsibility for own work and work area. 03.04 Seek and act constructively upon feedback about work performance. 03.05 Demonstrate safety skills. 03.06 Respond appropriately to people and situations. 03.07 Resolve interpersonal conflicts. 06.01 Understand systems. 06.02 Comply with and follow chain of command. 06.03 Identify and highlight problems. 06.04 Adapt competencies to new situations/systems. 01.04 Analyse information. 04.01 Organize own work activities. 04.02 Set and revise own objectives and goals. 04.03 Organize and maintain own workplace. 04.04 Apply problem solving strategies. 04.05 Demonstrate initiative and flexibility.	1. Communication skills 2. Conceptual skills 3. Interpersonal skills 4. Multitasking and prioritizing 5. Self-discipline 6. Teamwork

Tools, Equipment and Materials (TEM)

ITEMS	RATIO (TEM : Trainees)
 Stationery Sales & Marketing kits (brochure, pamphlets, banner, bunting) Office equipment (computer, printer, photocopier, scanner) Customer feedback form Pastry products 	As required 1:5 1:10 1:1 1:1

References

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