

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food and Beverage Operations					
TSC	Food and Beverage Visual Merchandising Presentation					
TSC Description	Plan, set up and maintain displays					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	<Insert TSC Code>	FSS-FBS-2009-1.1	FSS-FBS-3009-1.1	FSS-FBS-3009-1.1	<Insert TSC Code>	<Insert TSC Code>
		Carry out construction and maintenance of displays to achieve optimal visual impact with minimum disruption to customer service	Monitor the construction and maintenance of displays to achieve balance and visual impact according to visual merchandising standards and requirements	Establish standards and checklist to ensure displays accurately depict products or services promoted		
Knowledge		<ul style="list-style-type: none"> Principles of visual displays and merchandise presentation Procedures for safe use of tools, equipment and materials used in visual merchandising displays Principles of maintaining display areas Processes of product labelling and pricing Maintenance guidelines including security, safety, housekeeping and hygiene for display Types of display units Methods and tools to clean the display Procedures of dismantling of displays 	<ul style="list-style-type: none"> Principles of visual displays Types of store formats and store layouts Applications of merchandise rotation and replenishment Quantitative measurements to assess effectiveness of merchandise presentations and visual displays 	<ul style="list-style-type: none"> Principles of visual displays Resources required to implement visual merchandising plans Consideration factors in planning displays Methods of space planning 		
Abilities		<ul style="list-style-type: none"> Prepare display areas, fixtures and display units in accordance with merchandise presentation standards and visual display guidelines Arrange displays according to layout specifications 	<ul style="list-style-type: none"> Monitor execution of visual display activities according to merchandise presentation standards and visual display guidelines Monitor store layouts in alignment to brand guidelines 	<ul style="list-style-type: none"> Source for required resources for display Outline project objectives and target audience Manage space planning processes Establish housekeeping and safety standards to support merchandise presentation standards 		

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		<ul style="list-style-type: none"> • Maintain cleanliness and visual appeal of displays • Dismantle display appropriately 	<ul style="list-style-type: none"> • Apply quantitative measurements to assess effectiveness of merchandise presentations and visual displays 	<ul style="list-style-type: none"> and visual display guidelines • Develop store checklists for merchandise presentation standards and visual display guidelines 		
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