

### Unit F2RJ 04 (217)

### **Process Customer Orders in Food Manufacture**

#### **Unit Summary**

This Unit is about taking requests from customers for goods and doing everything necessary to meet these requests apart from physically picking out and despatching the goods. You need to find out whether the goods the customer wants are available, and order them if they are not in stock. You also need to pass the customer's order to the people responsible for picking out and despatching the goods, and also pass details to the invoicing department where appropriate. You need to talk with customers in a helpful and polite way and ensure that you communicate with them clearly. You may need to get customer details such as credit card numbers which need to be stored securely, so it is important that you know where to keep such information and who you can show it to.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SOA Core Skills:

#### Communication Access 3

• Read and understand simple written communication.

#### Numeracy Access 3

♦ Apply simple numerical skills in everyday contexts.

### Problem Solving Access 3

- ♦ Plan, organise and complete a simple task.
- ♦ Analyse a simple familiar situation or issue.

#### I have completed the requirements of this Unit.

Candidate name:	Date:						
Candidate signature:	Date:						
I can confirm the candidate has completed all requirements of this Unit.							
Assessor signature:	Date:						
IV signature:	Date:						
Assessment centre:							

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		<b>Evidence Requirements</b>	
You	ı must be able to	In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.  Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Check the availability of goods for orders	Evidence of checking the availability of goods for orders in accordance with	
	This means you:	workplace procedures.	
1	<ul> <li>(a) Accurately finding out what the customer wants, through appropriate questions.</li> <li>(b) Identifying the goods that will meet the customer's requirements and checking with the customer that these are satisfactory.</li> <li>(c) Finding out who can supply the goods.</li> <li>(d) Giving the customer information about the goods.</li> </ul>		
	Process customer orders	Evidence of processing customer orders in accordance with workplace procedures.	
	This means you:		
2	<ul> <li>(a) Checking the customer's identity and credit status.</li> <li>(b) Offering to order goods the customer requires which are not in stock, if appropriate.</li> <li>(c) Passing on the order to the people who are responsible for fulfilling it.</li> <li>(d) Giving the invoicing information to</li> </ul>		
	the people who will issue the invoice.		
	your manager why.		
	(f) Telling the customer promptly and politely if their order cannot be delivered within the time originally agreed.		
	(g) Storing customer's details securely and only showing them to people who have a right to see them.		

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### **Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ♦ observation
- ♦ written and oral questioning
- evidence from company systems (eg Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written

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No		Assessor
	Activity	initials/date
1		
2		

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You n	need to know and understand	
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		Evidence
Finding out what the customer wants and whether it is available		
K1	How to ask the right questions to find out exactly what the customer wants.	
K2	How to check that there is enough stock to fulfil the order.	
K3	Which items are held in stock and which are available by order.	
Processing customer orders		
K4	How to order stock to fulfil customer requests.	
K5	How to check customers' identity and credit status.	
K6	How long orders normally take to fulfil, and what to do if it is not possible to fulfil an order in the usual time.	
K7	The information you must give to the people who will issue the invoice.	
K8	The importance of customer confidentiality, how to store customer's personal	
100	and financial details securely, and who is entitled to see those detail.	

and financial details securely, and who is entitled to see those de	tail.
Notes/Comments	
Assessor signature:	Date: