



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	<b>Hospitality and Catering Industry:</b> <ul style="list-style-type: none"> <li>- Structure of the hospitality industry</li> <li>- Types of Food service</li> <li>- Commercial and Non-commercial sectors</li> <li>Job roles in the industry</li> <li>- Front and Back of House</li> <li>- House keeping</li> <li>Hospitality rating systems.</li> </ul>	<b>Job requirements and working conditions:</b> <ul style="list-style-type: none"> <li>Discuss the working environment of the catering and Hospitality industry.</li> <li>- Training and personal attributes of employees</li> <li>- Employment rights</li> <li>- Remuneration and pay.</li> <li>- Holiday entitlements</li> </ul>	<b>Factors effecting the success of Hospitality and Catering providers:</b> <ul style="list-style-type: none"> <li>Discuss the factors effecting a successful hospitality or Catering business.</li> <li>- Costs</li> <li>- Profits</li> <li>- Economy</li> <li>- Environmental Factors</li> <li>- Technology</li> <li>- Innovation</li> </ul>	<b>Factors effecting the success of Hospitality and Catering providers:</b> <ul style="list-style-type: none"> <li>Discuss the factors effecting a successful hospitality or Catering business.</li> <li>- Demographics and lifestyle changes</li> <li>- Customer service</li> <li>- Competition</li> <li>- Trends</li> <li>- Political factors</li> <li>- Media (national and Social)</li> </ul>	<b>The Operation of a Kitchen:</b> <ul style="list-style-type: none"> <li>Discuss the separate sections and operations that occur in a commercial kitchen.</li> <li>- Operational activities</li> <li>- Workflow and kitchen layout</li> <li>- Materials and stock control</li> <li>- Documentation and administration</li> <li>- Dress code</li> <li>- Safety and security in the kitchen.</li> </ul>	<b>The operation of 'Front of House' operations:</b> <ul style="list-style-type: none"> <li>Discuss the operation and activities associated with the 'Front of House'.</li> <li>- Operational activities</li> <li>- workflow</li> <li>- Equipment</li> <li>- Materials</li> <li>- Stock control</li> <li>- Dress code</li> <li>- Safety and security in the front of house area.</li> </ul>
Solidworks instruction and practice.						
Knowledge: Homework and 'Do Nows' using Component 2 Learning Aims.						
<b>Knowledge &amp; Skills development</b>	<p>The course has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.</p> <p>Techniques ; Weighing and measuring ; Chopping ; Shaping ; Peeling ; Whisking ; Melting ; Rub-in ; Sieving ; Segmenting ; Slicing ; Hydrating ; Blending Commodities ; Poultry ; Meat ; Fish ; Eggs ; Dairy products ; Cereals, flour, rice, pasta ; Vegetables ; Fruit ; Soya products</p>					
<b>Assessment / Feedback Opportunities</b>	<p>Cold calling to check for understanding.</p> <p>Visual check on note taking.</p> <p>Verbal formative and summative feedback.</p>					

<b>Cultural Capital</b>	Pupils develop understanding of Hospitality and Catering sectors and roles involved.
<b>SMSC / Promoting British Values</b> (Democracy, Liberty, Rule of Law, Tolerance & Respect)	Patience and tolerance of others whilst following social distancing rules. Career opportunities that are available to diligent pupils.
<b>Reading opportunities</b>	Reading research on Hospitality and Catering sectors and organisations.
<b>Key Vocabulary</b>	Portion control   Position on serving dish   Garnish   Creativity
<b>Digital Literacy</b>	Use internet to help research.
<b>Careers</b>	Hospitality and Catering establishments, Food industry and Supermarket industry