

Year 10 LEVEL 1/2 Hospitality and Catering Term 2

Cover sections not completed during term 1

		Lesson Content		AO Covered
Week 1	LO1 Understand the environment in which hospitality and catering providers operate	AC1.1 <ul style="list-style-type: none">• How the H&C industry is structured• The jobs/services it provides• How it is rated for different sets of standards	<ul style="list-style-type: none">• Explain the importance of standards and ratings Standards.• Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration)• Complete practical cooking task each having a specific job role to carry out.	AC1.1 Describe the structure of the hospitality and catering industry AC1.2 Analyse job requirements within the hospitality and catering industry
Week 2	AC1.1	AC1.1 <ul style="list-style-type: none">• How the H&C industry is structured• The jobs/services it provides• How it is rated for different sets of standards	Continue from week 1 <ul style="list-style-type: none">• Explain the importance of standards and ratings Standards.• Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration)• Complete practical cooking task each having a specific job role to carry out.	AC1.1 Describe the structure of the hospitality and catering industry AC1.2 Analyse job requirements within the hospitality and catering industry
Week 3	AC1.1	<ul style="list-style-type: none">• Assessment of knowledge so far (Identify any gaps)		AC1.1 Describe the structure of the hospitality and catering industry. AC1.2 Analyse job requirements within the hospitality and catering industry

Week 4	AC1.2 What is needed for different jobs in the H&C industry.	Introduce: <ul style="list-style-type: none"> • Supply and demand (availability of trained staff, seasonality, location) • Rates of pay • Training • Qualifications and experience • Personal attributes Identify job descriptions	AC1.2 Analyse job requirements within the hospitality and catering industry
Week 5	AC1.3 Working conditions in the H&C industry.	Discuss different working conditions/laws. Practice exam questions relevant to this section	AC1.3 Working conditions in the H&C industry. AC1.2 Analyse job requirements within the hospitality and catering industry
Week 6	AC1.4 The factors that affect the success of a H&C business.	Look at the factors affecting the success of hospitality and catering providers: <ul style="list-style-type: none"> • Money • Employees • Customer service and satisfaction • Trends • Competition <ul style="list-style-type: none"> • Assessment of everything covered so far.- Identify any misconceptions 	AC1.3 Working conditions in the H&C industry. AC1.2 Analyse job requirements within the hospitality and catering industry AC1.4 The factors that affect the success of a H&C business.
Week 7		Cover anything missed/needs recapping throughout term1/2 Practical end of term activity (Christmas cooking/bakeoff)	

- Use of the Kemnal key throughout for testing and quizzing
- Practical cooking will take place throughout covering key skills and techniques.