



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Hospitality and Catering Industry: <ul style="list-style-type: none"> - Structure of the hospitality industry - Types of Food service - Commercial and Non-commercial sectors Job roles in the industry - Front and Back of House - House keeping Hospitality rating systems. 	Job requirements and working conditions: <ul style="list-style-type: none"> Discuss the working environment of the catering and Hospitality industry. - Training and personal attributes of employees - Employment rights - Remuneration and pay. - Holiday entitlements 	Factors effecting the success of Hospitality and Catering providers: <ul style="list-style-type: none"> Discuss the factors effecting a successful hospitality or Catering business. - Costs - Profits - Economy - Environmental Factors - Technology - Innovation 	Factors effecting the success of Hospitality and Catering providers: <ul style="list-style-type: none"> Discuss the factors effecting a successful hospitality or Catering business. - Demographics and lifestyle changes - Customer service - Competition - Trends - Political factors - Media (national and Social) 	The Operation of a Kitchen: <ul style="list-style-type: none"> Discuss the separate sections and operations that occur in a commercial kitchen. - Operational activities - Workflow and kitchen layout - Materials and stock control - Documentation and administration - Dress code - Safety and security in the kitchen. 	The operation of 'Front of House' operations: <ul style="list-style-type: none"> Discuss the operation and activities associated with the 'Front of House'. - Operational activities - workflow - Equipment - Materials - Stock control - Dress code - Safety and security in the front of house area.
Knowledge & Skills development	The structure of the hospitality industry Employment requirements in hospitality The operations of a kitchen Front of house operations					
Assessment / Feedback Opportunities	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.					
Key Vocabulary	Commercial, operations, front of house, work flow					
Literacy/Reading opportunities	Reading research on Hospitality and Catering sectors and organisations.					
Cross curricular themes	Business studies – structure of an organisation, pay roll					

Personal Development (including British values, RSE, Citizenship)	Patience and tolerance of others whilst following social distancing rules. Career opportunities that are available to diligent pupils. Pupils develop understanding of Hospitality and Catering sectors and roles involved.
Careers	Chef, sous chef, restaurant manager, bar manager, kitchen porter, waiting on staff