

Half-term Three- January to February

Year 10 Hospitality

Unit 1- LO1- Understand the environment in which hospitality and catering providers operate

AC1.1. Describe the structure of the hospitality and catering industry

Useful TV programmes to help support this Learning Outcome:

<https://www.channel5.com/show/all-you-can-eat-secrets-of-the-worlds-mega-buffet/>

https://www.youtube.com/watch?v=r5_jVMUj9HI (The Savoy)

<https://www.youtube.com/watch?v=VLESiJL79Cs> (The Merchant Hotel)

Lesson	Instructions	Resources	Curriculum
1	Kitchen Brigade and Food and Beverage staff; read the information and watch the video clips. Make notes.	Kitchen staff and food and beverage staff Escoffier's Kitchen Brigade system	Unit 1- Exam
2	Accommodation and front office staff. Management and administration	https://www.bbc.co.uk https://www.bbc.co.uk	Unit 1 - Exam
3	Attributes of staff and qualifications; read and make notes.	https://www.careeraddict.com https://www.bbc.co.uk	Unit 1 exam
4	Types of service; read through pages 1-6 and make notes on the types of service https://www.bbc.co.uk	https://www.bbc.co.uk	Unit 1 exam Unit 2- coursework
5	Types of Establishments- Commercial and Non-Commercial; read through pages 1-7 and make notes.	https://www.bbc.co.uk	Unit 1 exam

Please email any queries and completed work to **Mrs Weites**

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