

Year 10: WJEC Hospitality and Catering Unit 2 Overview – The Industry and Operations

Target Grade:

You will learn about:

Throughout this unit, you will explore the many establishments and services within the Hospitality and Catering Industry. You will identify and explain the key job roles and responsibilities within each of these establishments and consider the qualities and skills required by people in these roles. You will evaluate what makes an effective and successful business, exploring budgeting, location, target markets and other factors. You will also identify laws and legislation used within the industry to keep customers and employees safe and apply guidelines used when preparing food to avoid food related illness.

You will know and understand:

- The characteristics of different establishments within the Hospitality and Catering Industry.
- The services provided by these establishments.
- The roles and responsibilities of staff and how these work together to provide an effective service.
- Regulations and Practices used to avoid food poisoning and food related illness.
- Laws and legislation applied within the industry to ensure customer and employee safety.
- How to evaluate an establishment or service.
- Factors that affect the success of a Hospitality or Catering establishment.
- How to create and apply a HACCP Chart.
- Factors to consider when planning an event.
- Target markets and their requirements.

Lesson Overview:	Key Words:
<ol style="list-style-type: none">1. The Catering Industry- Types of establishment.2. Factors affecting success within the Catering and Hospitality Industry.3. Ratings and Reviews4. Contract Caterers5. Caterers Practical Task6. Job roles and responsibilities.7. Health and Safety in the Catering Industry.8. Hygiene in the work place.9. Food Related Illness. Laws and Legislation.10. EHO11. EHO Practical12. HACCP Practical.13. Kitchen Roles14. Kitchen Layout and design15. Kitchen Equipment16. Practical Task17. Customer needs18. Customer Trends19. Practical Task20. End of Unit Test.	<p>Establishment Restaurant Customer Service Hygiene Qualities Cross Contamination Salmonella Bacteria Legislation Budgeting Safety Critical Scenario Equipment</p>

<p>Suggested reading or support available:</p> <p>See important resources, feedback and information about lessons in your Showbie Class folder.</p> <p>https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</p> <p>http://www.foodafactoflife.org.uk/site.aspx?siteId=19&t=3</p> <p>https://www.bbcgoodfood.com/</p> <p>https://www.bbc.com/food/techniques</p> <p>https://www.vegsoc.org/</p> <p>https://www.bbc.com/bitesize/subjects/zb8jmp3</p> <p>www.technologystudent.com</p>	<p>Cross curricular</p> <p>Business: Planning for events. Finances and budgeting. Advertising. Job roles. Legislation in place to protect customers and employees.</p> <p>Science: Food poisoning causing bacteria. Cross contamination and food related illnesses.</p> <p>SMSC: Target markets and factors that affect menu choices. Cultural diversity in food. Religious and moral beliefs that affect menu planning.</p> <p>Literacy: Key words relating to legislation, the hospitality industry and HACCP.</p> <p>Numeracy: Budgeting and calculating costs when planning an event. Calculating prices. Measurements, temperatures and cooking times. Planning timingS for the event.</p>
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