

## Year 11 : Hospitality and Catering Unit 3 – Revision

You will learn about:

Throughout this unit, we will revisit all key topics through a variety of practical and theory tasks. We will review the roles and responsibilities within the industry and revise different types of service and establishment.

We will look back at customer needs and how we meet these, taking into consideration rights, dietary needs, complaints and cultural diversity. We will also review how each of these operates and the legislation that is in place to help them do so.

We will revise all key legislation relating to health and safety and link this to the rules we follow when preparing food to avoid illness.

We will explore how we use the information from all topics to create menus and propose types of service and establishment for a specific target group or brief.

**You will develop understanding in and revise:**

- Establishments and Types of service
- Roles and responsibilities
- Health and Safety Legislation
- Social, Moral and environmental factors affecting food choice
- Bacteria and cross contamination
- Equipment and Kitchen Layout
- Customer Service

<b>Lesson Overview:</b>  <ol style="list-style-type: none"><li>1. The Industry</li><li>2. Job Roles</li><li>3. Health and Safety Practical</li><li>4. Legislation. EHOs</li><li>5. Bacteria and Cross Contamination</li><li>6. Practical Task</li><li>7. Equipment and Uses</li><li>8. Customer Needs</li><li>9. Proposing Menus and Service</li><li>10. Mock Exam Paper</li><li>11. Review</li><li>12. Review</li><li>13. Mock Exam Paper</li></ol>	<b>Key Words:</b>  Hospitality Establishment Determine Legislation Contamination Equipment Nutritional Proposal Precaution Expectations
<b>Suggested reading or support available:</b>  <b>See important resources, feedback and information about lessons in your Showbie Class folder.</b>  <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyx">https://www.bbc.co.uk/bitesize/subjects/zbtvxyx</a>  <a href="http://www.foodafactoflife.org.uk/site.aspx?siteId=19&amp;t=3">http://www.foodafactoflife.org.uk/site.aspx?siteId=19&amp;t=3</a>  <a href="https://www.bbcgoodfood.com/">https://www.bbcgoodfood.com/</a>  <a href="https://www.bbc.com/food/techniques">https://www.bbc.com/food/techniques</a>  <a href="https://www.vegsoc.org/">https://www.vegsoc.org/</a>  <a href="https://www.bbc.com/bitesize/subjects/zb8jmp3">https://www.bbc.com/bitesize/subjects/zb8jmp3</a>  <a href="http://www.technologystudent.com">www.technologystudent.com</a>	<b>Cross curricular:</b>  <b>Science:</b> Types of bacteria. Cross Contamination. Nutrients and their functions. <b>SMSC:</b> Cultural Diversity in Food. Ethical and Moral rights and beliefs. <b>Literacy:</b> Key words and mnemonics. Descriptive writing. Writing to justify a proposal. <b>Numeracy:</b> Calculating costs for menus.

