



SPRING 1

Knowledge Focus: 1.1.1 + 1.1.2 Hospitality & Catering Providers and Working in the Hospitality & Catering Industry.

**Skills, knowledge and understanding to be developed in this Learning Plan:**

Understand the structure of the industry, types of food service, standards and ratings.  
Understand supply of and demand for staff, job roles and personal attributes.

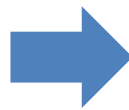
**Key terms to be learned in this**

**LP:**

Caterer, client, establishment, hospitality, management, front of house, food & beverage, housekeeping, commercial and non commercial.

**Week/Wythnos 1 - 2 Learning Objectives:**

- Understand the structure of the industry and the differences between the commercial and non commercial sector.
- Understand the different types of food service.



**Objective assessments:**

Be able to:

Describe the structure of the industry and understand the differences between the commercial and non commercial sector.

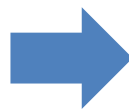
Analyse the different types of food service.

**Homework/Gwaith cartref:**

Set:  
Due:

**Week/Wythnos 3 Learning Objectives:**

- Understand the hospitality & catering standards and ratings.
- Complete the mini assessment using the questions on Page 20 in the Anita Tull, H & C book.



Mini Assessment on the chapter. P20, 6 questions.

**Objective assessments:**

Be able to:

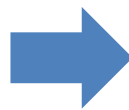
Describe, discuss, evaluate and analyse the hospitality & catering standards and ratings.

**Homework/Gwaith cartref:**

Set:  
Due:

**Week/Wythnos 4 Learning Objectives:**

- Know and understand the job roles in the Hospitality & Catering industry and the supply and demand for staff.
- Look at and analyse the job requirements and the working conditions in the industry.



**Objective assessments:**

Be able to:

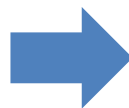
Analyse and discuss the job requirements and the working conditions in the industry.

**Homework/Gwaith cartref:**

Set:  
Due:

**Week/Wythnos 5 Learning Objectives:**

- Complete case studies on the different job roles within the industry. Page 22 – 25 Anita Tull H & C book.



**Objective assessments:**

Be able to:

Look closely at the case studies and glean the key information in order to complete the task.

**Homework/Gwaith cartref:**

Set:  
Due:

**Week/Wythnos 6 Learning Objectives:**

- Personal attributes for working in the Hospitality & Catering Industry. Create their own mindmap as a brainstorm before showing the diagram.
- Complete the practice questions on Page 29.



**Objective assessments:**

Be able to:

Ensure when asked to write about the qualities a person needs to work successfully in a job role that these attributes are referred to and

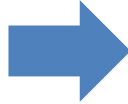
**Homework/Gwaith cartref:**

Set:  
Due:

not a description of what is done in the job.

**Week/Wythnos 7 Learning Objectives:**

- Know and understand the training to work in the hospitality and catering industry.



**Objective assessments:**

Be able to:

Understand and analyse the various ways of training to work in the hospitality & catering industry. Be able to differentiate between the different levels and requirements of training.

**Homework/Gwaith cartref:**

Set:  
Due: