


Learning Plan 5		Subject/Pwnc: Hospitality		Year/Blwyddyn: 10			
<p><u>The Four Purposes in Health and Wellbeing</u></p> <p>Ambitious, capable learners, who: set themselves high standards; seek and enjoy challenge; are increasingly knowledgeable and skilful; ask questions; enjoy solving problems; can explain ideas and concepts; can use number effectively in different contexts; interpret data and apply mathematical concepts; use digital technologies creatively to communicate, find and analyse information; research and evaluate critically what they find.</p> <p>Enterprising, creative contributors, who: Take measured risks.</p> <p>Ethical, informed citizens, who: Find, evaluate and use evidence in forming views; consider the impact of their actions when making choices and acting; are committed to sustainability.</p> <p>Healthy, confident individuals, who: are establishing their ethical beliefs; face and overcome challenge.</p>							
<p>Knowledge focus/what matters:</p>							
Learning objective/key question	What will I know and be able to do? I can...		How will I develop my skills? (Success Criteria)		Homework/Gwaith cartref to support progress		
<p>Week/Wythnos 1 - Learning Intention: Hospitality and the Catering Providers around us.</p>	<ul style="list-style-type: none"> -Understand the two different types of hospitality and catering services. -Know and recall the two different types: Commercial, (Residential and Non-residential), Non-Commercial (Residential and Non-residential) -Understand what services is provided by each sector. -Understand the importance of standards and ratings. 		<p><i>Be able to: Recall and explanation.</i> I will be able to recall the different types of hospitality services, and be able to use past paper questions to re-enforce my knowledge. Through a range of research methods, including specific visita I will understand the differences between commercial and non-commercial settings.</p>		<p>Wk 1</p>		
<p>Week/Wythnos 2- Learning intention: What are the roles and responsibilities with the Hospitality Sector</p>	<ul style="list-style-type: none"> -Be able to recall the discuss the different roles and responsibilities of employment within the hospitality and catering industry 		<p><i>Be able to: Recall and explain, debate and discuss.</i> -I will be able to explain the various symptoms associated with food induced illnesses, describing and answer past paper questions. I will be able to look at a range of scanarios where illness has ocured and discuss what has happened.</p>		<p>Wk 2</p> <p>Homework: Identify potential risks off food poisoning at home and what can be done to control it.</p> <p>Set:</p> <p>Due:</p>		

Week/Wythnos 3 Learning intention: Contributing factors to the success of hospitality and catering provision	-I will know and understand the different employment contracts available. -I will know the various working hours as well and know what remuneration and benefits are for the industry.	Be able to: Recall and Recollect, identify and discuss. I will be able to describe and discuss the measures to control and prevent food induced illness through a range of past paper questions and class discussions. I can analyse different scenarios where illnesses have occurred and identify the control measures that would need to be put in place, this can be done through class discussions as well as self analysis.	Wk 3	
Week/Wythnos 4: Contributing factors to the success of hospitality and catering provision	-I will develop an understanding of the basic cost of running a hospitality service including: -gross profit and net profit -economic impact -environmental needs -how technology impacts the industry	Be able to: Recall, Analyse and Evaluate. I will be able to answer questions about costs, understanding what gross and net profit is by looking at different industries. I will analyse the economic impact on the hospitality industry evaluating the outcomes.	Wk 4	Homework: Set: Due:
Week/Wythnos 5 Learning Intention: The operations of Front and Back of House	I should be aware of the operational requirements of: <ul style="list-style-type: none"> • workflow of the front of house – reception, seating area, counter service, bar • workflow of the catering kitchen – delivery, staffing area, wash area, storage area, preparation and cooking area, serving area, washing/cleaning area. <ul style="list-style-type: none"> • Learners should be aware of the equipment and materials required, used and managed within catering provision/kitchens: 	Be able to: I can describe the different operational roles in the hospitality services. I can use an array of different equipment within the kitchen safely and sensibly.	Wk 5	
Week/Wythnos 6 Learning Intention:		Be able to:	Wk 5	