

Half-term Four- February to March

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

****Please continue to watch any relevant Hospitality documentaries or food related programmes. I will send suggestions that I find via email and TEAMS. Please share any you watch with the class, as I know some of you did last term.**

Lesson	Instructions	Resources	Curriculum
1	Pay and Conditions- -produce revision cards -answer exam questions	This PowerPoint is on TEAMS and SharePoint https://monkseaton.sharepoint.com	Unit 1- Exam
2	Customers in Hospitality- write a detailed guide explaining how you would support customers in your business	https://www.bbc.co.uk/bitesize/guides/zjsgt39/revision/1	Unit 1 exam
3	Customer care Produce a leaflet for new staff training	https://www.bbc.co.uk/bitesize/guides/zh2pwty/revision/1	Unit 1 exam
4	Trends and Issues in Hospitality- -revision cards -answer exam questions	This PowerPoint is on TEAMS and SharePoint https://monkseaton.sharepoint.com	
5	Environmental Issues; Watch the clips and take notes. Add these to FORMS. Look for other TED talks on this topic.	https://www.youtube.com/watch?v=SQ7h00UTe2M (hotel) https://www.youtube.com/watch?v=ccra5J3A4qk (drinks) https://www.youtube.com/watch?v=eJ89At9Xxws (restaurants)	Unit 1 exam Unit 2- coursework



Please email any queries and completed work to Mrs Weites

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equality

opportunity

inclusion

achievement