STOKE DAMEREL
Community College

Cycle 2

Hospitality & Catering

Year 10C

Name: _____

Tutor: _____

Year 10 Homework Timetable

Monday	Bedrock Learning	Ebacc Option D	Option C	Modern Britain
Tuesday	English	Tassomai	Option B	Option A
Wednesday	Hegarty	Science	Modern Britain	Option C
Thursday	Ebacc Option D	Tassomai	Bedrock Learning	Option B
Friday	Hegarty	Science	English	Option A

Tassomai - 2 Daily Goals per week
Hegarty - 4 tasks of Hegarty per week

Block A	Block B	Block C	Block D
Art	Business Studies	Art	French
Dance	Child Development	Business Studies	Geography
Drama	Catering	Geography	History
Media Studies	Computer Science	Health & Social Care	
Music	Drama	History	
Photography	Health & Social Care	Catering	
	IT	Photography	
	Media Studies	Sport	
	Sociology	Travel & Tourism	
	Sport		

Aspire | Achieve | Thrive

GREENSHAW LEARNING TRUST

Hospitality and Catering Cycle 2 - Homework Plan

Week / Date	Homework task	Exam Question
Week 1	**Cornell Notes:** Job roles and responsibilities of the EHO	**Question 1** Describe five different types of counter services that are on offer with an advantage and disadvantage (10 marks)
Week 2	**Revision Card:** Key terms in the Hospitality and Catering sector and EHO	**Question 2** Create a timeplan for a dish using eggs
Week 3	**Cornell Notes:** Sectors in the Hospitality and Catering industry	**Question 3** Gemma is a student at university who wants to go on a weekend break. List 3 establishments she could stay in overnight and why (6 marks)
Week 4	**Revision Card:** Services and sectors	**Question 4** Create a timeplan for a dish using fruit or vegetables
Week 5	**Cornell Notes:** Job roles within a large hotel	**Question 5** Draw a flowchart for the kitchen brigade with a job role for each person (12 marks)
Week 6	**Revision card:** Job roles within a large hotel	**Question 6** Create a timeplan for a dish using dairy
Week 7 and 8	**Revision**: Cornell Notes / Mind map / Revision Card	**Revision**
Week 9	**Plug the gaps**	

Week 1 and 2

Environmental Health Officer

They enforce food safety legislation. Ensures food is stored correctly, not being contaminated, handlers are trained in food hygiene and safety. HACCP is in place. Advice on how to improve. They enter without an appointment. Take food samples away for laboratory testing. Take photographic evidence. Look at data records. They can remove food they think is a hazard. Close the premises if there is a high risk of food poisoning 'Emergency Hygiene Prohibition Notice. Tell owners to make improvements in a given time.

Key terms:

Caterer: a business or person who arranges the preparation, delivery and presentation of food for clients

Catering: providing a food or beverage service to people in a particular location

Establishment: a place where a business or organisation operates from

Hospitality: the business of providing people with accommodation, meals and drinks in a variety of places away from home

Types of food service systems

Counter service

Cafeteria: all food and drink displayed at a long counter e.g in schools, some restaurants

Free flow: different types of food and drinks are displayed at different counters and paid for at a central till

Multipoint: different types of food and drinks are displayed at different counters and paid for at separate counters

Buffet service: food is displayed in containers at an open counter or central serving station and customers can pick up a plate/bowl and help themselves for a fixed price e.g hotels for breakfast and all you can eat restaurants

Week 3 and 4

Types of food service systems

Fast food: Food and drinks are displayed on a menu behind a counter where the customer then places their order and pays

Seated counter service: Customers sit at a counter on stools and are then served their food e.g sushi bars

Carvery service: Roasted meat joints are displayed on a counter and served to the customer, who can then help themselves to vegetables, sauces etc**Table service**

Waiting staff take food orders and serve customers at their table

Gueridon system (Trolley service)

Used in restaurants for cooking, or preparing for service, some food e.g steak, flambeed bananas, from a special trolley at the table

Transport catering system

Trains, Aeroplanes and ships can prepare and serve hot food on the journey

Vending system

Provide hot and cold drinks, snacks and meals. They need a person or people in charge of regularly maintaining and restocking them

Hospitality Sectors

Commercial Residential: where a business aims to make a profit from its service of providing food and accommodation e.g. Bed and breakfasts, hotels, cruise ships

Commercial non-residential where a business aims to make a profit from its service of providing food e.g. pubs and bars, street food, sports stadiums

Non-commercial: where a business does not necessarily aim to make a profit from its service e.g hospitals, Army, schools, hostels

Week 5 and 6

Job roles in the sector:

Managers: Responsible for the smooth running of the business/ their section

Administrators: Help the business to run smoothly

Front of house staff: Represent the business

Back of house staff: Buy and organise supplies, prepare food, keep things running

Kitchen brigade:

Executive chef: Sous chef: Chefs de partie: Commis chef: Apprentice: Kitchen porter (plongeur)

Front of house staff:

Head receptionist: Porters: Night porters: Concierge

Housekeeping:

Head housekeeper: Room attendants: Maintenance Manager and assistants: General cleaning staff

Week 7 and 8: Revision of all of the above

WEEK 1

Date…….

Describe five different types of counter services that are on offer with an advantage and disadvantage (10 marks)

Answer:-

WEEK 2

Date…….

Create a timeplan for a dish using eggs

Time	Procedure	Special points

WEEK 3

Date…….

Gemma is a student at university who wants to go on a weekend break. List 3 establishments she could stay in overnight and why (6 marks)

Answer:-

WEEK 4

Date…….

Create a timeplan for a dish using fruit or vegetables

Time	Procedure	Special points

WEEK 5

Date…….

Draw a flowchart for the kitchen brigade with a job role for each person (12 marks)

Answer:-

WEEK 6

Date…….

Create a timeplan for a dish using dairy

Time	Procedure	Special points

STEP 2: CREATE CUES

What: Reduce your notes to just the essentials.

What: Immediately after class, discussion, or reading session.

How:

- Jot down key ideas, important words and phrases
- Create questions that might appear on an exam
- Reducing your notes to the most important ideas and concepts improves recall. Creating questions that may appear on an exam gets you thinking about how the information might be applied and improves your performance on the exam.

Why: Spend at least ten minutes every week reviewing all of your previous notes. Reflect on the material and ask yourself questions based on what you've recorded in the Cue area. Cover the note-taking area with a piece of paper. Can you answer them?

STEP 1: RECORD YOUR NOTES

What: Record all keywords, ideas, important dates, people, places, diagrams
and formulas from the lesson. Create a new page for each topic discussed.

When: During class lecture, discussion, or reading session.

How:

- Use bullet points, abbreviated phrases, and pictures
- Avoid full sentences and paragraphs
- Leave space between points to add more information later

Why: Important ideas must be recorded in a way that is meaningful to you.

STEP 3: SUMMARISE & REVIEW

What: Summarise the main ideas from the lesson.
What: At the end of the class lecture, discussion, or reading session.
How: In complete sentences, write down the conclusions that can be made from the information in your notes.
Why: Summarising the information after it's learned improves long-term retention.

Date / / Topic

WEEK 1

Questions	Notes

Summary

Date / / **Topic**

Questions	Notes

Summary

Date / / Topic

WEEK 3

Questions	Notes

Summary

Date / / **Topic**

Questions	Notes

Summary

Date / / Topic

WEEK 5

Questions	Notes

Summary

Date / / **Topic**

Questions	Notes

Summary

Revision Page

Revision Page

Revision Page

Revision Page

Revision Page

Revision Page

Revision Page

Revision Card EHO and Key terms	Answers
1. A business or person who prepares and delivers food is called what? 2. Providing food or drinks to people is called what? 3. The place where a business or organisation operates from is called what? 4. The business of providing people with accommodation is called what? 5. What does EHO stand for? 6. Give one job role of the EHO? 7. Do EHOs need an appointment to visit a business?	

Revision Card on Services and sectors	Answers
1. What type of service is used in school? 2. When food is displayed on a table and people can help themselves, is which type of service? 3. McDonalds and KFC use which type of service? 4. A business that aims to make a profit is in which sector? 5. A business that does not aim to make a profit is in which sector? 6. If a business offers accommodation to stay overnight, what is this called? 7. Give 3 example of commercial residential establishments	

Revision Card on Job roles within a large hotel	Answers
1. Who is responsible for the running of a hotel? 2. Who is responsible for the paperwork in a hotel? 3. Who is in charge of the kitchen? 4. WHo is at the bottom of the kitchen brigade? 5. Name a back of house staff member 6. Name a front of house staff member? 7. What group do the chambermaids go into?	