Foxford Learning Plan

YEAR: 11

Topic: Spring 2

Key Vocabulary

Industry	Activity based around the production of goods and materials
Environmental	The surroundings of a person or situation
Nutrients	Substance that provides nourishment essential for the maintenance of life and for growth.
Front of House	Associated with activities not in the kitchen, such as welcoming customers and waiting tables
Provision	Providing items for use by another person
Seasonality	Food produce from different seasons in the year
Organoleptic	The use of the sense organs

Key Skills

Over the course of the topic, I will be able to:
Describe the structure of the hospitality and catering industry
Analyse job requirements within the hospitality and catering industry
Describe working conditions of different job roles across the hospitality and catering industry
Explain factors affecting the success of hospitality and catering providers
Describe the operation of the kitchen



I will understand:

1. A range of factors that affect the hospitality and catering industry
2. How a professional works and the roles within it
3. How caterers are successful
4. The importance of high quality front of house service
5. The different roles and responsibilities within the industry