Foxford Learning Plan

Hospitality & Catering

YEAR: 10

Topic 1:

Autumn Term

Key Vocabulary

Residential	A business or establishment where guests stay overnight
Non-residential	A business or establishment where guests don't stay overnight
Commercial	A business or establishment that is open to the general public and aims to make a profit
Non-commercial	A business or establishment that is not open to the general public and is run on a not-for-profit basis
Establishment	A business or organisation
Kitchen brigade	A framework for organising a kitchen system
Attributes	A quality or feature of a person
Front of House	Job roles that are customer facing or have direct contact with hotel guests

Key Skills

Over the course of the topic, I will be able to:
Use a range of preparation techniques such as beating, kneading and whisking
Use a range of knife skills such as chopping, slicing and segmenting
Use a range of cooking techniques such as boiling, baking and deep fat frying
Handle meat safely
Cook with spices to provide a balanced end flavour







I will understand:

1. Describe the structure of the hospitality and catering industry
2. Job requirements within the hospitality and catering industry
3. The working conditions of different job roles across the hospitality and catering industry
4. The factors affecting the success of hospitality and catering providers