

Hospitality

Key Stage 4

GCSE Hospitality

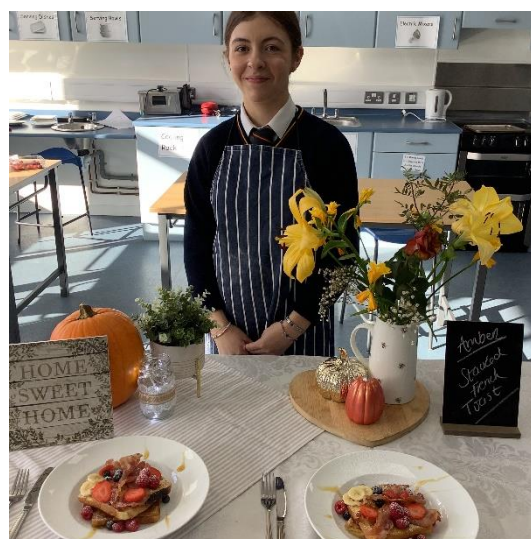
This subject provides students with core knowledge about the hospitality industry and the skills required to work in it. It is very much focused on a student-centred approach to learning whereby students are given the opportunity to apply the knowledge taught in the classroom to the relevant cooking assessments set. It encourages students to make informed decisions about further learning opportunities and career choices in the hospitality industry but not limited to it, as many of the skills are transferable and as such can be applied to any setting.



Unit One

Students develop understanding of and acquire knowledge about the diversity of the hospitality industry. They explore the place of the hospitality industry in the economy and investigate careers and job roles. They study health and safety at work, first aid and promoting healthy eating.

Unit Title	Assessment
The Hospitality Industry	External (Examination) 25%
Hospitality & the Customer	External (Examination) 25%
Food & Beverage Preparation & Service (Controlled Assessment) <ul style="list-style-type: none"> • Produce a portfolio of three tasks; and • Contribute to planning and carrying out an event or function 	Internal (Controlled Assessment) 50%



Unit Two

Students investigate the different types of customers and how the hospitality industry can meet their needs through providing products and services. They learn about the importance of customer care standards and procedures and how these should be monitored. Students also explore the importance of effective communication, marketing, and promotions.

Function

