



Year 11 Hospitality and Catering Learning Journey

Spring/Summer term (LO1/O2)

Core knowledge	Reference number
AC1.1 Can I describe the structure of the hospitality and catering industry – commercial, non-commercial. Residential non residential	
AC1.2 Can I analyse job requirements within the hospitality and catering industry qualifications, job roles etc	
Learning checkpoint / WCF	
AC1.3 Can I describe working conditions of different job roles across the hospitality and catering industry- contracts, holidays, wages etc	
AC1.4 Can I explain factors affecting the success of hospitality establishment (profit, time, trends,	
Mock paper – Analysis	
AC2.1 Can I describe the operation of the kitchen	
AC2.2 Can I describe the operation of front of house- dress code, equipment	
AC2.3 explain how hospitality and catering provision meets customer requirements	
Learning checkpoint / WCF	
Mock paper	

Learning Checkpoint

1. Scenario- make suitable suggestions for accommodation or catering establishments
2. Identify the factors that are responsible for an establishment being successful

Key Vocabulary

Commercial, non-commercial, residential, establishments, beverage, glamping, Gueridon, Executive, sous, chef names (French terms) brigade, pro rata, remuneration, gross profit, net profit, reduce, refuse, recycle,