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| **This half term : Skills, Knowledge and**  **Understanding to be developed:**  **Unit 1 Assignments 1, 2, 3 and 4**  The aim of this unit is to enable learners to gain knowledge and understanding of the hospitality industry, the classification systems and standards used and the organisation and structure of hospitality businesses. | **Key Terms to be learned this half term:**  Scale, diversity, hospitality industry businesses, classification systems, classification standards, organization, structures, finance, customer services, marketing, human resources. |

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| **Week 1 and 2 Learning Objectives etc:**  **Introduction –** explanation about course, main aims, expectations and course contents.  **Group discussion** about the hospitality industry and types of businesses within it.  **Explanation** of key terms.  **Unit 1 Assignment 1 –** The Scale and Diversity of the Hospitality Industry (P1, M1, D1)Produce a booklet to raise awareness about the hospitality industry based on visit.  **Practical:**   * Tea and Toast * Meringues * Bolognese * Mini Apple Pies |  | **Objective assessments:**  Understand the differences in small and large scale businesses. | **Homework:**  Continue with Unit 1 Assignment 1 |
| **Week 3 and 4 Learning Objectives etc:**  **Compare** national and international classification standards and systems  **Research** the different classification systems, produce standards and propose recommendations for additional criteria.  **Unit 1 Assignment 2 –** Classification Systems and their Standards (P2, M2) Produce a booklet raising awareness about the classification systems and their standards based on visit.  **Practical:**   * Fish Cakes * American Pancakes * Events | **APP U1 A1&2** | **Objective assessments:**  Understand the classification systems and their standards. | **Homework:**  Continue with Unit 1 Assignment 2 |
| **Week 5 and 6Learning Objectives etc:**  **Investigate** small scale and large scale or multinational hospitality businesses and their structures and organization.  **Unit 1 Assignment 3 –** Organisation and Structure of Hospitality Businesses (P3) Based on visit, report on the organisation and structure of different hospitality businesses.  **Practical:**   * Dolmades * Mini Pavlova * Hot Dog Potato Salad * Melt in the middle chocolate pudding |  | **Objective assessments:**  Know the organisation and structure of hospitality businesses. | **Homework:**  Continue with Unit 1 Assignment 3 |
| **Week 7 Learning Objectives etc:**  **Discuss** the services and industries that support the hospitality industry.  **Evaluate** the effectiveness of different departments and make recommendations for improvement.  **Unit 1 Assignment 4 –** Support Functions in Hospitality Businesses (P4, M3, D2) Based on chosen businesses, learners investigate support functions used to support the operation of different hospitality businesses and make recommendations for improvement.  **Practical:** Event | **SA Unit 1** | **Objective assessments:**  Know the purpose of support functions in hospitality businesses. | **Homework:**  Continue with Unit 1 Assignment 4 |