



# Longfield Learning Journey



<b>Year Group:</b> 10	<b>Unit of work:</b> Unit 1 L01 Understanding the Environment in which hospitality and catering providers operate.	<b>Term:</b> 2:1
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<b>Content:</b> Job roles in the Hospitality and Catering Industry	<b>R</b>	<b>A</b>	<b>G</b>
1. Different types of employment contracts. Factors affecting the success of Hospitality and Catering establishments.			
2. Developing practical skills – Chicken Parmo Discuss and describe the importance of portion control.			
3. How the economy and the environment impact on the success of hospitality and catering providers. Develop practical skills – Quiche Lesson 1.			
4. Developing practical skills – Quiche Lesson 2. Ways to conserve energy and explore the use of new technology in the hospitality and catering industry.			
5. Developing practical skills – Shepherd’s Pie.			
6. Review and deepen my knowledge and understanding of The Industry and Improve Exam Skills			

## Review of unit : The Hospitality and Catering Environment

### Review of new practical skills and dishes: