



# Lesson Plan: Catering and Hospitality

Time required for this lesson

# 60 minutes

## Aim of the lesson

To introduce students to the Catering and Hospitality occupational sector.

## Learning outcomes

By the end of this lesson students should:

- have a greater understanding of the range of jobs including pay scales and qualification levels in the Catering and Hospitality sector
- have thought about the skills and qualities required to work in the Catering and Hospitality industry
- have a greater understanding of what is happening nationally and locally in the Catering and Hospitality industry

## Resources required for this lesson

- 'Working in Essex, Southend and Thurrock - Catering and Hospitality' leaflet obtained from [www.stepon.org](http://www.stepon.org)
- More Qualifications Equals More Pay Worksheet and Answer Sheet
- Catering and Hospitality Quiz and Answer Sheet

## Introduction

Explain to the students that this collection of labour market leaflets has been produced by Connexions and the Learning and Skills Council. It is intended to be used as an information, advice and guidance resource to help them understand more about the trends in the labour market in Essex and to support the introduction of the new 14-19 Diplomas. Its ultimate aim is to help students with their decision-making regarding their future career plans. This lesson is all about the occupational area of Catering and Hospitality and can support students who are thinking about doing the Diploma in Hospitality.



## Activity 1

(10 minutes)

Working in pairs ask the class to discuss and write down as many famous chefs as they can think of (e.g. Gordon Ramsay, Jamie Oliver, Gary Rhodes).

After a couple of minutes get the class to feedback the names of the famous chefs they have thought of.

Now have a discussion session with the class. Firstly ask them to give their opinions on what they think has made these chefs successful (e.g. hard work, determination, knowledge and love of food etc).

Then ask them what skills and qualities they think that these chefs have (e.g. creative, communication skills, teamwork, enthusiastic, organisation).

Sum up by pointing out to the group that although these famous chefs look like they have very glamorous jobs they have got there through sheer hard work and determination and have a great range of skills and qualities that have made them successful in their careers.

## Activity 2

**More Qualifications Equals More Pay?**  
(15 minutes)

To do this exercise ask the class to work in pairs or small groups. Hand out to each pair or group the 'More Qualifications Equals More Pay Worksheet'.

The worksheet lists a range of jobs in the catering and hospitality industry. Students need to rank the jobs from 1 to 8 (1 = lowest pay and 8 = highest pay). They can then mark on the sheet what they think the starting salary is for each job. This will usually be a salary range. Students then need to put the qualification level they think is needed for each job using the information on qualifications provided on the sheet. Once the class have finished this exercise get them to feedback their results and you can use the Answer Sheet to give them the correct answers. Have a discussion with the class whether the statement 'More qualifications equals more pay' is true? Discuss with the class if there are any other reasons why people work apart from being paid?

## Activity 3

**Menu of Skills**  
(15 minutes)

Students will need a sheet of flip chart paper and marker pens to carry out this activity.

Divide the class into eight groups. Give each group one of the catering and hospitality jobs from the worksheet

'More Qualifications Equals More Pay'. Ask each class to design a 'menu' which details the different tasks involved in each of the jobs. (e.g. Hotel Manager – plans and organises day to day running of a hotel, deals with customers problems and complaints, recruits and arranges the training new staff).

If you are able to, some of the students in each group could go to an IT room to research information for this exercise and then feed it back to the group.

When everybody has finished put up the 'menus' around the room so everybody can have a look at them, comment on them and fill in any gaps.

## Activity 4

**Catering and Hospitality Quiz (15 minutes)**  
**Worksheet: Catering and Hospitality Quiz and Answer Sheet**

Pupils will need a copy of the 'Working in Essex, Southend and Thurrock – Catering and Hospitality' leaflet to be able to find the answers to the quiz.

The pupils can work on their own or in pairs to complete the quiz.

Give the pupils 10 minutes to complete the quiz and then spend the last five minutes going through the answers.

## Plenary (5 minutes)

Read out the following lists of words and ask the students to say which food the words are linked to:

1. fried	scrambled	poached	<b>egg</b>
2. boiled	roasted	mashed	<b>potato</b>
3. baby	plum	beef	<b>tomato</b>
4. runner	green	baked	<b>beans</b>
5. bramley	gala	golden delicious	<b>apple</b>
6. stilton	brie	cheddar	<b>cheese</b>
7. tagliatelle	penne	spaghetti	<b>pasta</b>
8. basmati	pilau	risotto	<b>rice</b>
9. trout	skate	cod	<b>fish</b>
10. granary	ciabatta	garlic	<b>bread</b>

End the session by going back over the aims and learning outcomes of the lesson with the students and asking them if they have any questions about anything that they have done.





# Activity 4

## Catering and Hospitality Quiz - Worksheet

Using the 'Working in Essex, Southend and Thurrock Catering and Hospitality' leaflet have a go at answering the questions below.

1. Name some of the businesses dealing with food, drink and accommodation in the catering and hospitality sector?

2. What percentage of people aged 25 and under work in the catering and hospitality sector?

3. How many people are employed in the Catering and Hospitality industry in Thurrock?

4. How much a year could a Restaurant/Catering Manager earn?

5. What occupations in the catering and hospitality sector are shortages predicted in?

6. When will the Diploma in Hospitality be available from?

7. Name some of the skills that would be useful for a career in the Catering and Hospitality industry?

8. Name one useful website to get some more information about working in the Catering and Hospitality industry?

## Activity 4

### Catering and Hospitality Quiz - Answer Sheet

Using the 'Working in Essex, Southend and Thurrock Catering and Hospitality' leaflet have a go at answering the questions below.

1. Name some of the businesses dealing with food, drink and accommodation in the catering and hospitality sector?

Hotels, hostels, restaurants, cafes, pubs, clubs, bars and contract catering

2. What percentage of people aged 25 and under work in the catering and hospitality sector?

38%

3. How many people are employed in the Catering and Hospitality industry in Thurrock?

3300

4. How much a year could a Restaurant/Catering Manager earn?

£21,223

5. What occupations in the catering and hospitality sector are shortages predicted in?

Chefs, other kitchen staff, house-keeping staff

6. When will the Diploma in Hospitality be available from?

September 2009

7. Name some of the skills that would be useful for a career in the Catering and Hospitality industry?

Good communications skills, organisations skills, team worker, prepared to work shifts, enthusiastic, calm under pressure

8. Name one useful website to get some more information about working in the Catering and Hospitality industry?

[www.people1st.co.uk](http://www.people1st.co.uk)      [www.springboarduk.org.uk](http://www.springboarduk.org.uk)      [www.bha.org.uk](http://www.bha.org.uk)