

Unit 602

Task A

Introduction to employability in The Catering and Hospitality Industry

You are required to describe **two** different types of local establishment, one from the commercial sector (profit making) and one from the service sector (secondary aim of the organisation ie school/college/prison/hospital). You should include the following information:

Headings:

- A description of the main features of each establishment:
 - o location –local, national, international global
 - o opening times
 - o menus
 - o pricing
 - o staffing
 - o facilities.

- For each establishment, a description of one job role and the shift patterns at each of the following levels
 - o operational – commis chef, catering assistant, second chef, waiter barman
 - o supervisory – sous chef, chef de partie, shift leader, sommelier
 - o management – head chef, executive chef, restaurant manager

- Skills and personal qualities that are required at each level

- The training, experience and qualifications that are required at each level.

Present this work using a comparison power point with the commercial sector on the left and the service sector on the right.

This is achieved by selecting power point and choosing a presentation style. Once selected double click.

Now choose style of PPT by changing the **layout** to comparison

Create a slide for each of the headings provided.

For the commercial business I would choose McDonalds or an equally large corporate business as generally they have excellent resources on line describing the staffing roles.

Make your PPT interesting by including pictures

An example of a comparison PPT is provided

The grading criteria provided allows you to decide what level you wish to work at. To achieve a distinction grade you must answer all statements in both pass and merit as well. Use the grading criteria provided as a check list to ensure you answer the questions set.

Task B

Produce a current CV using the following headings:

Name

Address

contact number

email

Profile *inform the reader of your aspirations and positive traits*

Key Strengths *tell the reader in bullet point things you are good at. If you don't think you have any ask those around you what they think your good points are.*

Work History (if any) *to include voluntary and part time jobs, even a paper round as it demonstrates commitment*

Key Achievements *D of E, scouting awards etc gives brief description and dates*

Qualifications and Professional Development *GCSEs if known, other courses undertaken, first aid*

Hobbies and Interests *provide a short paragraph on what do you enjoy doing. Avoid what could be seen as negative, PS4, Xbox*

Task C: Scenario and questions

Rob is a kitchen porter in a busy hospital. His morning duties are to help the store person with the deliveries, prepare the lunchtime vegetables and to wash up and keep the pot wash tidy.

On Friday Rob arrived for work an hour late and without his apron. During the lunchtime service the dishwasher that Rob was using broke down. He went to the restroom and read his paper before going to see if anyone had fixed the dishwasher. No one had and there was cutlery and crockery everywhere!

List **three** problems that could have occurred because Rob was late. [3 marks]

State what Rob **should** have done when he knew he was going to be late for work. [1 mark]

State **two** reasons for wearing the uniform correctly. [2 marks]

State who Rob **should** have reported the broken dishwasher to. [1 mark]

List **three** things that make a good team at work. [3 marks]

Introduction to healthier foods and special diets

Task D

A restaurant owner has decided to offer more healthy choices on the menu, and has asked for ideas from staff members.

As a member of the staff you are required to choose a dish that might normally be found on a traditional lunch menu (eg lasagne, fish and chips, cottage pie, trifle) and suggest how this dish could be changed to be healthier and appeal to the same market.

You should include information on the following:

- how the suggested dish is healthier and meets nutritional guidelines
- the benefits of using healthier ingredients to the restaurant and customers
- the consequences of not using healthier ingredients to the restaurant and customers.

Useful websites:

The new Eatwell guide by Public Health England

Everyday Health

Healthline.com

The British Nutrition Foundation.

Department of Health.

The Food Standard Agency FSA.

The Nutritional Advisory Committee on Nutritional Education NACNE.

The Committee on Medical Aspects of Food Policy COMA.

Government guidelines on healthy eating

The grading criteria provided allows you to decide what level you wish to work at. To achieve a distinction grade you must answer all statements in both pass and merit as well. Use the grading criteria provided as a check list to ensure you answer the questions set.

Top tips

Tell the reader about the wider implications of not eating healthy and how it can affect not just the individual but also those that may be required to care for them. Additional costs, medicines, not able to work etc, on going costs.

Remember when you highlight an area ensure you describe your findings and back it up with context.