



# HOSPITALITY LEARNING JOURNEY



Level 3 Courses

Hospitality  
Catering  
Food Technology

How do I review and recommend options for a hospitality and catering provision?



How will I use what I have learnt to further my education?

How do I explain how dishes proposed for a menu meets the needs of customers?

How do I propose a hospitality and catering provision that meets specific requirements?

How do I explain the factors that need to be considered when proposing dishes for menus?



What are the main characteristics of an unsatisfactory nutritional intake?

How does a hospitality and catering provider meets the current guidelines and requirements for health and safety?



How do I describe the role and responsibilities of an Environmental Health Officer (EHO)?

How does a hospitality business become successful and what are the factors that affect the success of a business?



How does a hospitality and catering provision operate and how does it meet the requirements of customers?

How would I describe the structure of the hospitality and catering industry?



What are the job requirements within the hospitality and catering industry and how do the working conditions differ with each job role?

**Year 10**



**Speed Check** – Data will be taken to see if you need a diversion to your journey or extra support on the road.