**Hospitality and Catering : Optional Summer Project**

|  |
| --- |
| What is the Optional Summer Project? |
| This will support with revision for the exam unit 40% of your final grade. Using internet resources research a variety of Hospitality and Catering establishments of your choice it could be local or somewhere you have visited in the past. Choose an establishment this could be a hotel, restaurant or fast food chain. Create a booklet or power point with images of the establishment, include whether it is residential or non-residential, commercial or non-commercial. Include the facilities available there and if possible images of these, you could use websites such as Trip Advisor. Add reviews using sites such as Trip Advisor. This could be for Food or Accommodation. Include if they consider the environment, this could be how they recycle, use local produce etc. Give your opinion on how the establishment could be improved, what could they add, other types of food service, luxury accommodation, include ways in which the establishment could become more environmentally friendly.  |
| What resources will I need? |
| You can create a booklet on paper, or a power point.  |
| Where can I look for more activities or resources if I would like them? |
| https://www.twinkl.co.uk<https://www.hse.gov.uk/food/index.htm>Purchase exercise book, WJEC Vocational Award Hospitality and Catering Level 1/2 Study and Revision Guide : Illuminate Publishing |
| What will I be studying when I return in September and how can I prepare? |
|  Year 10 | In September you will start your coursework, (60% of your final grade). For this you need to continue to practice your cooking skills including, preparation techniques, peeling and chopping,  |
| Year 11 | In September we will continue to look at the Hospitality and Catering industry in action to support with the exam unit.  |