

BTEC Hospitality and Catering Curriculum

- *Explore the Hospitality Industry*
- *Develop cooking skills*
- *Learn about European Food and Asian Food*
- *Discover the range of alcoholic beverages and how to serve them*
- *Develop customer service skills*
- *Plan and stage a hospitality event*

Unit 1 - Hospitality industry Unit 10 - European Cuisine Unit 7- Alcohol Beverage Service

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SCALE AND DIVERSITY IN
HOSPITALITY
HISTORY AND
CHARACTERISITCS OF
EUROPEAN FOOD

CLASSIFICATION
SYSTEMS
COMPARING
CLASSIFICATIONS
PREPARING AND
COOKING EUROPEAN
FOODS

HOW SIZE AND SCALE
EFFECTS DIVERSTY IN
HOSPITALITY
RECIPE DEVELOPMENT
AND HIGHER COOKING
SKILLS

SUPPORT FUNCTIONS IN
HOSPITALITY
MARKETING, HUMAN
RESOURCES, CUSTOMER
DEVELOPING
EVALUATION
TECHNIQUES

CATEGORIES OF
ALCOHOL
MATCHING FOOD WITH
ALCOHOL
EQUIPMENT AND
STORAGE METHODS

SERVING ALCOHOLIC
BEVERAGES
COMPARING
COCKTAILS
PROBLEMS RELATED TO
ALCOHOL

Unit 2 - The Principles of Customer Service in Hospitality Unit 3 - Providing Customer Service Unit 22 - Planning and Managing a Hospitality Event Unit 11- Asian Cuisine

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CHARACTERISITCS OF
HOSPITALITY EVENTS

DEVELOPING A
CUSTOMER SERVICE
CULTURE IN
HOSPITALITY
BUSINESSES

DEVELOPING EVENT
PROPOSALS

DEVELOPING TEAMS IN
HOSPITALITY

PLANNING A HOSPITALITY
EVENT

MONITORING LEVELS OF
CUSTOMER SERVICE

COMMUNICATION AND
TEAMWORK IN HOSPITALITY

STAGING A HOSPITALITY
EVENT
DEVELOP EVALUATION
TECHNIQUES
PROVIDING CUSTOMER
SERVICE

CHARACATERISTICS OF
ASIAN CUISINE
EQUIPMENT,
COMMODITIES AND
METHODS

HISTORY OF ASIAN
CUISINE
REGIONAL INFLUENCES
INFLUENCES ON BRITISH
FOODS
PREPARING AND
COOKING ASIAN DISHES