**The Foundry- Hospitality & Catering**

**The Hospitality Industry**

1. Can you name these logos and describe their business?



1. Can you now list six more hospitality chains?

1. Now list hospitality establishments in your local area that are not part of a chain - for example, the local fish and chip shop.
2. Which list had the most choice to choose from and was the easiest to complete?  Why do you think this was the case?

**Hospitality and Catering**

The hospitality and catering industry employs 1 in every 10 people in the UK, with over 2 million people working in the industry.  They work in over 200, 000 different establishments throughout the UK.

Below are some of the jobs these people are employed in the hospitality industry to do.  Give a brief description of what their job might involve as well as the type of outlet in which you might find them.

|  |
| --- |
| Waiter |
| Restaurant Manager |
| Head Chef |
| Chambermaid or Room Attendant |
| Housekeeper |
| Kitchen Porter |
| Receptionist |
| Hotel Manager |
| Commis Chef |
| Pastry Chef |
| Events Manager |
| Head Cook |

**The Catering Services Sector.**

Schools, prisons, army barracks, offshore oil rigs, factories, offices and hospitals all have people who use the building for more than a few hours at a time. Some of them are where people stay for weeks and years. If you stay in a place for more than 4 hours, what do you need? Food and drink!

* Think about the different types of food and drink service that needs to be provided for these separate places. Write down at least two points for each place. The first one has been done for you.

|  |  |
| --- | --- |
| **Establishment** | **Key points to consider when providing a food and drink service.** |
| ***Prison*** | * *Low cost*
* *Easy to make in large quantities.*
 |
| **School** |  |
| **Hospital** |  |
| **Army Barracks** |  |
| **Factory or office** |  |
| **Off-shore oil rig** |  |

* Design your own logo for your catering business which represents the style of food and service you offer.
* You have now set up your own catering business. Design an advert to go in the local newspaper. Remember you need to make it as eye catching as possible and at least half a page.
* Design a menu. Include at least 3 starters, 3 main courses and 3 desserts. Don’t forget a vegetarian option.

**Quiz**

<https://docs.google.com/forms/d/1uoDOwjBjvKqkG8bWrkf6T5RMWB9_Qi4-X7e5kgGxBkU/edit?usp=sharing>