

SUBJECT: KS4 Hospitality & Catering

UNIT: Y10 Unit 1 Term 1



Standards & Ratings

Hotels and guest houses standards are awarded and given star ratings. You should know what criteria is needed to be met for an establishment to receive each star rating.

Star rating 1 = Basic and acceptable accommodation and facilities. Simple rooms with no room service offered.

Star rating 2 = Average accommodation and facilities, a small establishment, and would not offer room service or have a restaurant.

Star rating 3 = Good accommodation and facilities. One restaurant in the establishment, room service available between certain hours, and Wi-Fi in selected areas are provided. The establishment could have a pool and gym.

Star rating 4 = Very good accommodation and facilities. Large hotel & reception area of a very good standard. Certain hours of room service, with a swimming pool and valet parking offered.

Star rating 5 = Excellent standard of accommodation, facilities, and cuisine. Offer valet parking, 24 hr room service, spa, swimming pool, gym, and concierge

Hotel Housekeeping

Chambermaid: cleans guests' rooms when they leave, and restocks products that have been used, they also provide new bedding and towels.

Cleaner: cleans hallways and the public areas of the establishment.

Maintenance: repairs and maintains the establishment's machines and equipment, such as heating and air conditioning. These responsibilities could also include painting, flooring repair or electrical repair.

Caretaker: carries out the day to day maintenance of the establishment.

Profit:

Gross Profit: The difference between how much a menu item costs to make and how much it sells for. Ingredient costs should not be more than 30% of the gross profit. #If the ingredient cost for a chocolate brownie dessert is £1.50 and the menu price is £4.50, the gross profit is £3.00.
Gross Profit % = $(3.00 \div 4.50) \times 100$
= 66.6%

Kitchen Brigade/Organisation

Executive chef: in charge of the whole kitchen, developing menus and overlooking the rest of the staff.

- **Sous-Chef:** the deputy in the kitchen and is in charge when the executive chef isn't available.

- **Chef de partie:** in charge of a specific area in the kitchen.

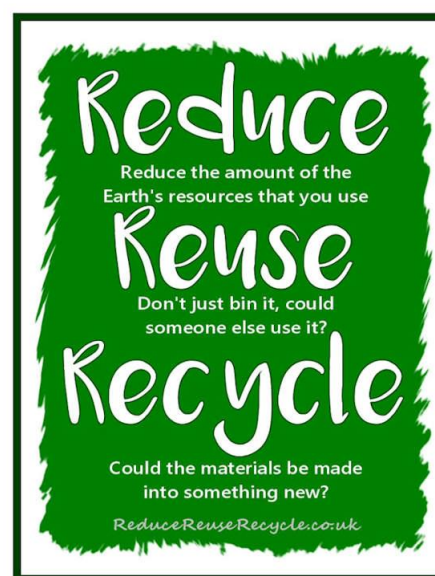
- **Commis chef:** learning different skills in all areas of the kitchen. Helps every chef in the kitchen.

- **Pastry chef:** prepares all desserts, pastry dishes and bakes.

- **Kitchen assistant:** helps with the peeling, chopping, washing, cutting of ingredients, and helps washing dishes and stored correctly.

- **Apprentice:** an individual in training in the kitchen and helps a chef prepare and cook dishes.

- **Kitchen porter/ plongeur:** washes the dishes and other cleaning duties



Commercial (residential): meaning the hospitality and catering provision aims to create a profit from the service they provide, but also offers accommodation. Eg. hotels, guest houses.

Non-commercial (residential): the hospitality and catering provision offers accommodation but does not aim to make a profit from the service they provide. Eg. care home, armed forces.