HOSPITALITY STUDIES

Dear Grade 12 Hospitality Studies learner

Hospitality Studies is a subject consisting of two components, i.e. practical and theoretical. You must make sure that you achieve good marks in both components.

Subject Requirements

You will need the following:

- Textbook
- Calculator
- Rough-work book
- Hair cover for food production
- Comfortable non-slip shoes
- Chef's jacket and apron
- Waiter's friend
- Toolbox (if possible)
- Recipe books and food magazines

Content Checklist

Use the following checklist to ensure that you have covered the Grade 12 syllabus in full:

1. Sectors and Careers

- Basic marketing concepts and terminology
- The contribution of the hospitality industry to the SA economy
- Careers in the ancillary or support positions in hospitality establishments
- Opportunities for self-employment in the food and beverage sector

2. Kitchen and Restaurant Operations

- The use of computers in the kitchen and restaurant operations
- Computing in the hospitality industry
- Professionalism in the hospitality industry

3. Food Commodities

- Cocktail food and finger lunches
- Vegetarian dishes
- Desserts
- Gelatin
- Pastry
- Choux pastry
- Meat
- Preserved food

4. Nutrition and Menu Planning

- Menu planning for formal four-course dinners, cocktails functions and finger lunches
- Costing and calculating the selling price of a meal
- Drawing up quotations

5. Food and Beverage Service

- Wine choice, service and storage
- Regulations for selling wine with the meals on the premises
- Serving of non-alcoholic beverages
- Serving of formal four-course dinners, cocktail functions and finger lunches
- Handling guest complaints

6. Hygiene

- Food-borne diseases

Assessment

School-based assessment tasks to be done:

- One Project: **50 marks**
- Three tests: **50 marks each**
- Two examinations (June and September): **200 marks each**
- Two practical assessment tasks: **100 marks each**

Tips for Success

Theory

- Ask your teacher for a list of the subject topics for Grade 12. Paste it in your exercise book. Tick off every topic as it is taught in class, and write the relevant textbook page numbers next to the topic.
- Make sure that you are able to do calculations on costing.

Practical

- Attend every practical lesson and do your best to produce products of a good quality.
- Do the preparation for the practical lesson as well as possible, and hand it in on time.
- Make sure you have the correct uniform for the restaurant functions. It must be clean and neat.
- Remember that a chef is not allowed to wear jewellery.
- Your hair should be neat, and long hair should be tied away from your face. Nails should be short and clean.
- Always be on time for the restaurant functions.
- Offer assistance where needed, instead of talking to your friends.