



**Bloxham School**

# Hospitality

BTEC



# Why choose this subject?



- No exams, coursework only and practical.
- Learn a great set of skills, which are useful for your future.
- The opportunity to cook any food you would like.
- The opportunity to have independence and work as a team.

# What do we expect from candidates?



- Hard work
- Time management
- Teamwork
- Positive attitude
- Taking the subject seriously as there is no exam
- Meeting deadlines
- Creative mindset for your menus

# With which subjects can it be combined?



- Business A Level – this allows you to have a business mindset in events management or working in the hospitality industry.
- CTEC Business – you work closely with Hospitality, putting on events and working with budgeting with this subject.
- Photography – working in events, photography can come in useful.



## 1<sup>st</sup> year. What we did. World Cuisine

### BTEC Assignment Brief

<b>Qualification</b>	BTEC Level 3 Subsidiary Diploma in Hospitality
<b>Unit or Component number and title</b>	Unit 12 Contemporary World Cuisine
<b>Learning aim(s)</b> (For NQF/RQF only)	To be able to plan, research, prepare cook and evaluate Contemporary World dishes
<b>Assignment title</b>	4. evaluation of cooked dishes
<b>Assessor</b>	Peter Harvey
<b>Hand out date</b>	23/03/2020
<b>Submission deadline</b>	30/03/2020

You have produced your contemporary menu and received independent feedback, peer feedback and have your own views. Produce an evaluation of the dishes on how you would improve all aspects of the menu before putting it in to a real setting

Using the feedback sheet from Head Chef, peer feedback, customer comments and your own views to review and evaluate the dishes and kitchen teams performance to produce your menu.

Used peer feedback and include the feedback they gave  
Used head chef feedback and included it in your evidence  
Customer comments are taken into account when evaluating how these dishes will be produced in the future  
Given your own overall evaluation on the whole experience. What went well, what you would alter when doing it again and given detailed views as to why.

#### Criteria covered by this task:

Unit/Criteria reference	To achieve the criteria you must show that you are able to:
P4	use evaluation techniques to review contemporary world dishes
M3	use quality criteria to review contemporary world dishes. What did you do to ensure the quality of the food was as good as it could be? Ingredients purchased? Recipes clear and followed? Dishes practiced and adjusted? Skill level of the food being produced?

## Event management course: our own event

### Save the Date - The Bloxham Fringe

Dear Parent,

Please see below a message on behalf of our Lower Sixth Hospitality team:

**Save the Date - Saturday 2<sup>nd</sup> May 2020, 7.30pm – 11pm**

The Lower Sixth Hospitality team are organising and running a fundraiser in support of the "Defectors" cast who will be performing at the Edinburgh Fringe.

Spaces are limited with only 100 tickets available. Please let us know if you would like to receive further information.

This is an automated e-mail and is sent by default from Mrs Lucy Wheeler [[events@bloxhamschool.com](mailto:events@bloxhamschool.com)].

If you reply to this e-mail please verify that this or any other address used by the sender is the one to which you wish to reply.

This notification has been created by [iSAMS](#).

Exchange Received: 06/02/2020 [13:40]

### Itinerary for Edinburgh Fringe Festival.

#### Event scope;

This year Bloxham school drama department are hoping to go to an Edinburgh Fringe festival, however, to make this happen they need a certain amount of money which the school cannot accommodate for. This money will go on the performance, travel and accommodation. On the 2<sup>nd</sup> of May which is a Saturday, the evening will consist in a Gin bar at arrival with alternative drinks such as soft drinks and beer and possibly cava. This will take place on the Headmasters lawn, a performance that will encourage the guests to sit down in the meal, we have 100 tickets available to be bought and that's the maximum of tickets. For the meal we will provide a buffet with 3 courses and also canapes to start with. In between the course we will have little tasters of the drama students performing to the guests. Towards the end of the evening we will have an auction and speeches as well. This event will finish promptly at 11:30, with transport outside waiting for guests. (booking required). The theme of the evening is 1980's black tie.

#### Catering Scope;

The Bloxham Fringe fundraiser will hold up to 100 guests, one arrived at the beginning of the night there will be a complimentary drink along with canapes, with a live band as well. The complimentary drink will be the Gin cocktail bar on the Headmasters lawn however, if gin is not pleased, we will have some other alternatives. This will all take place at 7:30 where guests will be greeted, there will be 3 or 4 staff handing out the canapes. They will then need to be sat down 8/8:15 for the starter and a fire talk and introduction of the evening. For this to happen the first drama performance will happen to draw guest's attention in. We will have 3 staff members working on the ticket's reception, two taking names and one taking coats and showing guests where they need to go. Front of house, (tabby and Sam) meet and greet.

#### Canape organization structure;

**Supervisor 1-** the first supervisor will be already on the headmaster's lawn along with 3 others, making sure that all guests have a drink and are all ok, their presence and supervision will ensure great customer service.



Universities recent BTEC Hospitality students  
are attending:



**Bournemouth  
University**

EVENT  
ACADEMY

**FALMOUTH**  
UNIVERSITY