# Food and Beverages - Lesson Plan

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| Time allocated | Work to be covered | Teaching method/learner activities | Resources |
| Session 1  1.5 hours - Study  1.5 hours - Assignment | 6.1 Types of Catering Sectors  6.2 Basic Etiquette of Food and Beverage Personnel  6.3 Attributes of Food and Beverage Personnel | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |
| Session 2  1.5 hours - Study  1.5 hours - Assignment | 6.4 Types of Service  6.5 Five Categories  6.6 Preparation for Service | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 3  1.5 hours - Study  1.5 hours - Assignment | 6.7 Classes of Menu  6.8 Food Storing & Issuing Control  6.9 Issuing Control: Establishing Standard and Standard Procedure for Issuing | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 4  1.5 hours - Study  1.5 hours - Assignment | 6.10 Factor 1. Condition of facilities and equipment  6.11 Factor 2: Arrangement of Foods  6.12 Factor 3: Location of Storage Facilities  6.13 Factor 4: Security  6.14 Factor 5: Dating and Pricing | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |