# Hotel and Restaurant Management - 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 | 3.0. Introduction to Hotel and Restaurant Management in Hospitality  3.0.1. Describe Core Role of Hotel and Restaurant Management.    3.1. Describe the Rule Of Hotel and Restaurant Management.    3.2. Explain what is Hygiene and Grooming in Hospitality    3.2.1. Explain on Proper Appearance in Hotel and Restaurant Management. | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |
| Session 1  1. 5 Hours - Study  1.5 Hours – Assignment | 3.2. Discussion on Hygiene and Grooming  3.3. Describe the definition of Catering Service in Hospitality  3.3.1 Describe the Processes in Catering (Menu Consideration, Premises Catering, Quality, Complexities and etc.) | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 3  1. 5 Hours - Study  1.5 Hours – Assignment | 3.4. Explain and Discuss about F&B Production in Hospitality.  3.4.2. Explain the Process and Stages involved in F&B.  3.5. Describe what is Hotel Costing  3.5.1. Describe what is Tariff  3.5.2. Explain the cost and charges may apply in Hotel management. | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 4  1. 5 Hours - Study  1.5 Hours – Assignment | 3.6. Describe the importance of Front Office.  3.6.1 Explain the Primary Functions of Front Office Department. | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |