

2021 National Recovery Annual Teaching Plan: **Hospitality Studies Grade 12 Term 1**

TERM 1 45 days	Week 1 27-29 Jan (3 days)	Week 2 01-05 Feb (5 days)	Week 3 08-12 Feb (5 days)	Week 4 15-19 Feb (5 days)	Week 5 22-26 Feb (5 days)	Week 6 01-05 March (5 days)	Week 7 08-12 March (5 days)	Week 8 15-19 March (5 days)	Week 9 23-26 March (4 days)	Week 10 29-31 March (3 days)
CAPS topic	Introduction	Nutrition and Menu Planning	Nutrition and Menu Planning	Nutrition and Menu Planning	Food and Beverage Service	Nutrition and Menu Planning	Commodities	Commodities	Commodities	REVISION
CAPS Ref		p33	p33	p33	p33	p33	p34	p34	p34	
Concepts, skills and values	<ul style="list-style-type: none"> Grade 12 Hospitality Studies Content Map Grade 12 Hospitality Studies Programme of Assessment Grade 12 Hospitality Studies PAT Baseline Assessment: Menu planning 	<p>The principles of menu planning as studied in Grades 10 and 11</p>	<ul style="list-style-type: none"> Awareness of ingredients that causes allergic reactions, or are a health risk for e.g. diabetics, to be able to inform guests Planning menus for formal dinners and banquets (four courses) 	<p>Cocktail functions</p> <ul style="list-style-type: none"> Why and when are cocktail functions and finger lunches served? Advantages and disadvantages of cocktail functions and finger lunches Preparing venues for cocktail functions and finger lunches Choice of suitable snacks for cocktail functions and finger lunches Plan menus for cocktail functions and finger lunches. Number of snacks per guest General rules for preparation, 	<p>Preparing venues and setting tables for formal four course dinners</p> <ul style="list-style-type: none"> Opening mise-en-place (build on Grades 10 and 11), special equipment: service items and equipment to keep hot and cold Service and clearing techniques for food and beverages at formal dinners: (build on Grades 10 and 11) Closing mise-en-place <p>Handling guests</p> <ul style="list-style-type: none"> Professional handling of guest complaints regarding kitchen production and service procedures Handling difficult customers 	<p>Costing</p> <ul style="list-style-type: none"> Calculate selling prices, Selling price includes cost of ingredients, overheads, labour and profit. Drawing up a quotation 	<p>Desserts Refer to the food pyramid for nutritional value.</p> <ul style="list-style-type: none"> Classification and description Hot: baked, steamed, boiled, fried, etc. Cold: custards, starch, jelly, mousse, etc. Frozen: sorbet, ice cream, etc. Hot and cold meringue as a dessert Techniques Quality characteristics of end product, Presentation: filling, glaze, toppings, sauce, decorations (chocolate and sugar work) Storage conditions and temperature 	<p>Gelatine</p> <ul style="list-style-type: none"> Types of gelatine available How to use gelatine Factors to ensure a successful product 	<p>Preserved food</p> <ul style="list-style-type: none"> Uses and advantages of preserved food Methods for food preservation: removing or reducing moisture; smoking; treating with additives: salt, sugar, chemicals such as benzoic acid, sodium benzoate and salicylic acid; heat treatment such as sterilisation and pasteurisation; reducing temperature and excluding oxygen. Give examples. Reason why these methods preserve food Techniques for preserving 	<p>Review and consolidate with reinforcement activities in class to assess the learners' knowledge and understanding of the expected learning outcomes.</p> <p>Examples of activities may include a class quiz, games, short tests, drawing concept maps, class competitions, working through previous examination question papers, etc</p>

				presentation and serving	<ul style="list-style-type: none"> Handling unforeseen circumstances that can affect production, such as electrical failure, equipment failure, water cuts, injuries, or fire 		<ul style="list-style-type: none"> Traditional desserts, such as malva, sago, bread-, and Christmas pudding 		food at home for chutney, jam, chakalaka, sauces, lemon curd, fruit (crystallised, bottled) etc. <ul style="list-style-type: none"> Labelling of preserved products. Ingredients indicated in descending use, date of manufacturing and other information 	
Requisite pre-knowledge	Grade 10: <ul style="list-style-type: none"> South African Food Pyramid, Principles of menu planning T1W7; T3W2, W3, W4. Grade 11: <ul style="list-style-type: none"> Significance of SA culinary uniqueness T1W1 Menu Planning: T3W3 			Grade 10: Table setting T2W2 Grade 11: Venue and table setting T1W4	Grade 10: Recipes T1W5 Grade 11: Costing T1W8	New content, knowledge and concept Baseline assessment		Grade 10 Salads Grade 11 : Rice T3W6 Vegetables T3W5 Soups.T3W4		
Resources (Not textbook) to enhance learning	<ul style="list-style-type: none"> Power points Resource material and activities provided by subject advisors, lead teachers and teachers You Tube videos <i>To be completed further by the teacher</i> 									
Informal Assessment :Remediation	<i>To be completed by the teacher</i>									
SBA Formal Assessment	Planning and preparation: <ul style="list-style-type: none"> Practical Lessons Skills Test 			Task 2 Practical Lessons Skills Test		Planning and preparation: <ul style="list-style-type: none"> March Control Test 		Task 1 March Control Test		

2021 National Recovery Annual Teaching Plan: **Hospitality Studies Grade 12 Term 2**

TERM 2 51 days	Week 1 13-16 April (4 days)	Week 2 19-23 April (5 days)	Week 3 28 -30 April (3 days)	Week 4 03-07 May (5 days)	Week 5 10-14 May (5 days)	Week 6 17-21 May (5 days)	Week 7 24-28 May (5 days)	Week 8 31 May-4 Jun (5 days)	Week 9 7-11 June (5 days)	Week 10 14-18 June (4 days)	Week 11 21-25 June (5 days)
CAPS topic	Hygiene	Commodities	Commodities Choux Pastry	Commodities Meat	Commodities Meat	Commodities Pastry	Food and Beverage Service Wine	Food and Beverage Service Non-alcoholic Beverages	Food and Beverage Service	REVISION	
CAPS Ref	p34	p34	p35	p35	p35	p36	p36	p36	p36		
Concepts, skills and values	<p>Food-borne diseases (carried by food):</p> <ul style="list-style-type: none"> How do they spread? People at risk Causes/sources, incubation period, transmission possibilities in the food and beverage environment, symptoms Hepatitis A (infective jaundice) Gastroenteritis Cholera The HIV/AIDS and tuberculosis risk and the impact on the workforce 	<p>Vegetarian</p> <ul style="list-style-type: none"> Classification of vegetarians Reasons for being a vegetarian Refer to the food pyramid for nutritional value. The use of legumes/pulses (vegetable family that includes beans, lentils and peas as protein source), nuts and seeds, soy such as in textured vegetable protein (TVP) Preparation and cooking of legumes 	<ul style="list-style-type: none"> Refer to the food pyramid for nutritional value. Ingredients and proportions Choux pastry technique Cooking methods Factors to ensure a successful product Quality characteristics of end product Products prepared from choux pastry <p>Presentation</p> <p>Storage conditions and temperature</p>	<p>Refer to the food pyramid for nutritional value.</p> <p>Types of red meat (lamb and mutton, veal and beef): identification of primary cuts on the lamb and beef carcasses</p> <p>Pork: characteristics of pork meat</p> <p>Game (venison such as kudu, springbuck; birds, such as ostrich, guinea fowl).</p> <p>Characteristics of game meat</p> <p>Offal: liver, kidney, tongue</p>	<p>Factors influencing quality of meat</p> <p>Characteristics of good quality meat</p> <p>Storage temperature and conditions</p> <p>Preparation methods, cooking methods and effect of heat</p> <p>Identification of meat cuts</p> <p>Specific uses of steak (rump, T-bone, fillet, tournedos, medallions, porterhouse and club) and kebabs, crown roast, noisettes</p> <p>Specific cuts for stewed and braised meat and mince</p>	<p>Refer to the food pyramid for nutritional value.</p> <p>Types: short (plain, sweet), puff, frozen pastry (phyllo, puff, short, puff)</p> <p>Ingredients and proportions</p> <p>Techniques and general rules for preparing pastry</p> <p>Uses</p> <p>Factors to ensure a successful product</p> <p>Quality characteristics of end product</p> <p>Storage conditions</p>	<p>Classification of wine types, in order to give advice or assist guests</p> <p>Still wine: red, white, rosé</p> <p>Sparkling wines</p> <p>Alcohol-free, de-alcoholised and low-alcohol wines</p> <p>Fortified wines (sherry and port)</p> <p>Matching food and wine.</p> <p>Interpreting a wine label.</p> <p>Storing of wine</p> <p>Regulations for selling wine with meals on premises</p>	<p>Dispensing bar beverages: waters, squashes (cordials), juices, syrups</p> <p>Cocktails: general rules for mixing cocktails</p> <p>Beverage control in the restaurant: administration, stock control</p>	<p>Serving non-alcoholic beverages: glasses, service temperature</p> <p>Serving tea and coffee, dispensing bar beverages and cocktails</p> <p>Serving wine: basic beverage and wine list for a restaurant</p> <p>Red, white, sparkling wine: glasses, service temperature, serving</p> <p>Regulations for the sale and service for on-premises consumption of wine with meals</p>		

					Portion control or serving sizes Accompanimen ts						
Requisite pre-knowledge		Grade 10 Salads Grade 11 : Rice T3W6 Vegetables T3W5 Soups.T3W4									
Resources (Not textbook) to enhance learning	<ul style="list-style-type: none"> • Power points • Resource material and activities provided by subject advisors, lead teachers and teachers • You Tube videos <p><i>To be completed further by the teacher</i></p>										
Informal Assessment :Remediation	<i>To be completed by the teacher</i>										
SBA Formal Assessment	Planning and preparation: <ul style="list-style-type: none"> • Practical Lessons • Skills Test 				Task 4 Practical Lessons Skills Test						

2021 National Recovery Annual Teaching Plan: Hospitality Studies Grade 12 Term 3

TERM 3 53 days	Week 1 13-16 July (4 days)	Week 2 19-23 July (5 days)	Week 3 26 -30 July (5 days)	Week 4 02-06 Aug (5 days)	Week 5 10-13 Aug (4 days)	Week 6 16-20 Aug (5 days)	Week 7 23-27 Aug (5 days)	Week 8 30 Aug-3 Sept (5 days)	Week 9 6-10 Sept (5 days)	Week 10 13-17 Sep (5 days)	Week 11 20-24 Sept (5 days)
CAPS topic	Sectors and Careers	Sectors and Careers	Sectors and Careers	Sectors and Careers	Kitchen and Restaurant Operations	Kitchen and Restaurant Operations	REVISION		Preparatory Examination		
CAPS Ref	p37	p37	p37	p37	p37	p37					
Concepts, skills and values	<p>The Hospitality Industry's contribution to the South African economy</p> <ul style="list-style-type: none"> Revenue-generating areas within an accommodation establishment (guest and function rooms; food and beverage; bars; laundry) Non-revenue generating areas within an accommodation establishment (front office; marketing; human resources; finance; laundry; 	<p>Careers in the Hospitality Industry</p> <ul style="list-style-type: none"> Ancillary or support positions in a hospitality establishment (for career opportunities) Roles and responsibilities of each The interrelationship between them: sales and marketing, finance/accounting, security, human resources 	<p>Self – employment</p> <p>Entrepreneurship Opportunities for sustainable self-employment in food and beverage</p> <p>Define entrepreneurs hip</p> <p>Entrepreneurial opportunities in food and beverage, such as baking, home industries, function catering, children's birthday parties, novelty cakes, meals-on-wheels etc</p> <p>Developing and evaluating a basic business plan for small-scale</p>	<p>Marketing</p> <p>Marketing concepts and terminology: 5P marketing mix (product, price, place/ point of sale, people/target market)</p> <p>Designing and presenting a basic marketing tool (leaflet, poster, brochure ,advertisement)</p> <p>to promote a local hospitality product (such as a meal, function, restaurant, accommodation establishment) , which may contribute to the local economy</p>	<p>Professionalism in the Hospitality industry</p> <p>Professional appearance, attitudes, ethics and values in the preparation and service of food and beverages:</p> <p>Alertness, cooperativeness, honesty, integrity, etc...</p> <ul style="list-style-type: none"> Employer and guest expectations in the food and beverage industry Concepts: Customer care and service excellence Reasons why service differs from one organisation to another 	<p>Computer operations in the Hospitality industry</p> <p>The use and benefit of computers in the administration of kitchen and restaurant operations, purchasing, stock control systems, electronic point-of-sales systems (POS), menu planning, menu analysis</p> <p>Rooms division: reservations, guest check-in and check-out</p> <p>Benefits: cost and time saving, better control, etc...</p>					

	maintenance; security)		entrepreneurial opportunities		• The impact of the Service delivered by an organisation on its business profitability					
Requisite pre-knowledge	Sectors and Careers The Hospitality Industry's contribution to the South African economy	Sectors and Careers Careers in the Hospitality Industry	Sectors and Careers Self – employment Entrepreneurship	Sectors and Careers Marketing	All topics					
Resources (Not textbook) to enhance learning	<ul style="list-style-type: none"> • Power points • Resource material and activities provided by subject advisors, lead teachers and teachers • You Tube videos <p><i>To be completed further by the teacher</i></p>									
Informal Assessment :Remediation	<i>To be completed by the teacher</i>									
SBA Formal Assessment \\	Planning and preparation: <ul style="list-style-type: none"> • PAT • Preparatory Examination 			Practical Assessment Task (PAT) Practical Examination				Task 5 September Preparatory Examination		

2021 National Recovery Annual Teaching Plan: **Hospitality Studies Grade 12 Term 3**

TERM 4 47 days	Week 1 5-8 Oct (4 days)	Week 2 11-15 Oct (5 days)	Week 3 18-22 Oct (5 days)	Week 4 25-29 Oct (5 days)	Week 5 1-5 Nov (5 days)	Week 6 8-12 Nov (5 days)	Week 7 15-19 Nov (5 days)	Week 8 22-26 Nov (5 days)	Week 9 29 Nov-3 Dec (5 days)	Week 10 6-8 Dec (3 days)
CAPS topic	REVISION	REVISION	REVISION	REVISION	November NSC Examination					
Concepts, skills and values	<i>Topics to be specified by the teacher</i>	<i>Topics to be specified by the teacher</i>	<i>Topics to be specified by the teacher</i>	<i>Topics to be specified by the teacher</i>						
Requisite pre-knowledge										
Resources (Not textbook) to enhance learning										
Informal Assessment :Remediation	<i>To be completed by the teacher</i>									
SBA Formal Assessment	Planning and preparation: <ul style="list-style-type: none"> November NSC Examination 				November Examination					