

2023/24 ANNUAL TEACHING PLANS: HOSPITALITY STUDIES: GRADE 12 (TERM 1)

TERM 1	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10/11
CAPS TOPIC	Introduction	Nutrition and menu planning	Nutrition and menu planning	Nutrition and menu planning	Food and beverage service	Commodities	Commodities	Commodities	Nutrition and menu planning	Revision and March controlled test
						Preserved food	Desserts	Gelatine		
CAPS REF.		p. 33	p. 33	p. 33	p. 33	p. 34	p. 34	p. 34	p. 33	
CONCEPTS, SKILLS, AND VALUES	Grade 12 Hospitality Studies content map Grade 12 Hospitality Studies programme of assessment Grade 12 Hospitality Studies PAT Baseline assessment: Menu planning	The principles of menu planning as studied in Grades 10 and 11	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)	Cocktail functions 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, presentation and serving	Preparing venues and setting tables for formal four course dinners 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 Handling guests Professional handling of guest complaints regarding kitchen production and service procedures Handling difficult customers Handling unforeseen circumstances that can affect production, such as electrical failure, equipment failure, water cuts, injuries or fire	Uses and advantages of preserved food Methods for food preservation: Removing or reducing moisture and 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 an excluding oxygen Give examples Reason why these methods preserve food Techniques for preserving food at home for chutney, jam, chakalaka, sauces, lemon curd, fruit (crystallised, bottled), etc. Labelling of preserved products Ingredients indicated in descending use, date of manufacturing and other information	Refer to the food pyramid for nutritional value 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 Traditional desserts, such as malva, sago, bread and Christmas pudding	Types of gelatine available How to use gelatine Handling of gelatine mixtures Factors to ensure a successful product Factors influencing gel formation	Costing Calculate selling prices Selling price includes cost of ingredients, overheads, labour and profit Drawing up a quotation	Review and consolidate, with reinforcement, activities in class to assess the learners' knowledge and understanding of the expected learning outcomes Examples of activities may include a class quiz, games, short tests, drawing concept maps, class competitions, working through previous examination question papers, etc.
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		<ul style="list-style-type: none"> New content, knowledge and concept Baseline assessment 	Grade 10 Salads Grade 11: <ul style="list-style-type: none"> Rice (T3W6) Vegetables (T3W5) Soups (T3W4) 		
RESOURCES (NOT TEXTBOOK) TO ENHANCE LEARNING	<ul style="list-style-type: none"> PowerPoint presentations Resource material and activities provided by subject advisors, lead teachers and teachers YouTube 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: March controlled test		Task 1: March controlled test	

2023/24 ANNUAL TEACHING PLANS: HOSPITALITY STUDIES: GRADE 12 (TERM 2)

TERM 2	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10	WEEK 11
CAPS TOPIC	Commodities	Commodities	Commodities	Commodities	Commodities	Hygiene: Food-borne diseases	Food and beverage service: Wine	Food and beverage service: Non-alcoholic beverages	Food and beverage service	MID-YEAR EXAMINATION OR JUNE CONTROLLED TEST	
	Vegetarian	Pastry	Choux pastry	Meat	Meat						
CAPS REF.	p. 34	p. 36	p. 35	p. 35	p. 35	p. 34	p. 36	p. 36	p. 36		
CONCEPTS, SKILLS, AND VALUES	Vegetarian 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	Pastry Refer to the food pyramid for nutritional value Types: Short (plain, sweet), puff, frozen pastry (phyllo, puff, short, puff) Ingredients and proportions Techniques and general rules for preparing pastry Uses Factors to ensure a successful product Quality characteristics of end product Storage conditions	Choux pastry 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 Presentation Storage conditions and temperature	Meat Refer to the food pyramid for nutritional value Types of red meat (lamb and mutton, veal and beef): Identification of primary cuts on the lamb and beef carcasses Pork: Characteristics of pork meat Game (venison such as kudu and springbuck, birds and such as ostrich and guinea fowl) Characteristics of game meat Offal: Liver, kidney, tongue	Meat cont. Factors influencing quality of meat Characteristics of good quality meat Storage temperature and conditions Preparation methods, cooking methods and effect of heat Identification of meat cuts Specific uses of steak (rump, T-bone, fillet, tournedos, medallions, porterhouse and club) and kebabs, crown roast and noisettes Specific cuts for stewed and braised meat and mince Portion control or serving sizes Accompaniments	Food-borne diseases (carried by food): 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	Wine Classification of wine types, in order to give advice or assist guests Still wine: Red, white, rosé Sparkling wines Alcohol-free, de-alcoholised and low-alcohol wines Fortified wines (sherry and port) Matching food and wine Interpreting a wine label Storing of wine Regulations for selling wine with meals on premises	Non-alcoholic beverages Dispensing bar beverages: Waters, squashes (cordials), juices, syrups Cocktails: General rules for mixing cocktails Beverage control in the restaurant: Administration, stock control	Serving non-alcoholic beverages: Glasses, serving temperature Serving tea and coffee, dispensing bar beverages and cocktails Serving wine: Basic beverage and wine list for a restaurant Red, white, sparkling wine: glasses, service temperature, serving Regulations for the sale and service for on-premises consumption of wine with meals		
REQUISITE PRE-KNOWLEDGE	Grade 10: Salads Grade 11: Rice (T3W6) Vegetables (T3W5) Soups (T3W4)										
INFORMAL ASSESSMENT: REMEDIATION	<i>To be completed by the teacher</i>										
SBA (FORMAL ASSESSMENT)	Task 4: Practical lessons + skills test					Task 3: Mid-year examination/June controlled test					

2023/24 ANNUAL TEACHING PLANS: HOSPITALITY STUDIES: GRADE 12 (TERM 3)

TERM 3	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10	WEEK 11	
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.	p. 37	p. 37	p. 37	p. 37	p. 37	p. 37						
CONCEPTS, SKILLS, AND VALUES	<p>The hospitality industry's contribution to the South African economy</p> <p>Revenue-generating areas within an accommodation establishment (guest and function rooms, food and beverage, bars, laundry)</p> <p>Non-revenue generating areas within an accommodation establishment (front office, marketing, human resources, finance, laundry, maintenance, security)</p>	<p>Careers in the hospitality industry</p> <p>Ancillary or support positions in a hospitality establishment (for career opportunities)</p> <p>Roles and responsibilities of each</p> <p>The interrelationship between them: Sales and marketing, finance/accounting, security, human resources</p>	<p>Self-employment</p> <p>Entrepreneurship</p> <p>Opportunities for sustainable self-employment in food and beverage</p> <p>Define entrepreneurship</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 entrepreneurial opportunities</p>	<p>Marketing</p> <p>Marketing concepts and terminology: 5P marketing mix (product, promotion, price, place/point of sale, people/target market)</p> <p>Designing and presenting a basic marketing tool (leaflet, poster, brochure, advertisement) to promote a local hospitality product (such as a meal, function, restaurant, accommodation establishment) that 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: Alertness, cooperativeness, honesty, integrity, etc.</p> <p>Employer and guest expectations in the food and beverage industry</p> <p>Concepts: Customer care and service excellence</p> <p>Reasons why service differs from one organisation to another</p> <p>The impact of the service delivered by an organisation on its business profitability</p>	<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>						
REQUISITE PRE-KNOWLEDGE	<p>Sectors and careers</p> <p>The hospitality industry's contribution to the South African economy</p>	<p>Sectors and careers</p> <p>Careers in the hospitality industry</p>	<p>Sectors and careers</p> <ul style="list-style-type: none"> Self-employment Entrepreneurship 	<p>Sectors and careers</p> <p>Marketing</p>	All topics							
RESOURCES (NOT TEXTBOOK) TO ENHANCE LEARNING	<ul style="list-style-type: none"> PowerPoint presentations Resource material and activities provided by subject advisors, lead teachers and teachers YouTube 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)	<p>Planning and preparation:</p> <ul style="list-style-type: none"> PAT Preparatory examination 			<p>Practical assessment task (PAT): 100 marks</p>						<p>Task 5: September preparatory examination</p>		

2023/24 ANNUAL TEACHING PLANS: HOSPITALITY STUDIES: GRADE 12 (TERM 4)

TERM 4	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10
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>						
INFORMAL ASSESSMENT: REMEDIATION	<i>To be completed by the teacher</i>									
SBA (FORMAL ASSESSMENT)	Planning and preparation: November NSC examination				November NSC examination: 200 marks					