

## Autumn Term

- **Cafe in class** while training kitchen not in use.
- Food Health and Safety training
- Building up customer base throughout the term/year. Start with individual classes.
- Start with small variety of drinks and snacks
- Develop menus, posters, logo etc
- Discuss costs and budgets
- Decide pricing
- Loyalty cards
- Use the barista coffee machines.
- Develop ordering system
- Develop system for paying
- Use the till - look at using the till system class 21 use.
- Develop different roles for students in the cafe *preparing drinks, waiter/waitress, till, welcoming customers/front of house*
- Visit to a cafe to look at the different roles and the customer service to expect.



## Spring Term

- Expand the cafe to the small hall
- Increase customer base to 2 classes at a time.
- Expand cafe menu - different drinks/cakes/hot food
- Students to increase independence in their role within the cafe.
- Introduce cafe merchandise - printed tote bags/cup etc (if can get sublimation kit)

# We Can Cafe



## Summer Term

- Expand customer base - invite parents of classes into school for PIP stop.
- Students run Cafe with increasing independence.

Learning Objective - To run the cafe with increasing independence, thinking carefully about food and drink health and safety, customer service and providing varying drinks and snacks for our customers.

## Accreditation Open Awards Entry Level Award in Hospitality and Catering Skills (Entry 1) and Entry 2 Open Awards Entry Level Award in Enterprise Skills (Entry 1)

### Key Learning points

#### Core for Entry 1 and 2

- Give examples of different jobs in the catering and hospitality sector
- State the skills needed for one of the jobs in the catering and hospitality sector
- List own catering and hospitality skills
- Identify a role (paid/voluntary) that matches your skills in catering and hospitality
- Identify a consequence of a dirty kitchen
- Identify a need for cleaning
- Identify a piece of equipment for cleaning
- Use equipment to clean an area of a kitchen
- Use equipment safely
- Use a product safely for cleaning

#### **plus**

- Take part in preparing a variety of drinks safely
- Follow basic safety rules when preparing drinks
- Take part in preparing different snacks
- Follow basic safety rules when preparing snacks

#### **ENTERPRISE**

- State a small, medium and large business/enterprise
- State out: a) a social enterprise b) the public sector c) the private sector
- List services/products that business/enterprises offer
- Point out a successful business/enterprise

- Identify who their target market is
- Demonstrate asking people which product they might like to buy from a given list

### (Entry 2 - Award)

#### **Serving Food and Drink**

- List the stages in serving the customer food and drink
- Serve food and drink to customers, politely, safely and hygienically State how to work well as part of a food and drink service team
- Work with others to serve food and drink
- Assist in the preparation/assembly of food and drink
- Assist in the safe and hygienic preparation, maintenance and cleaning of service areas

#### **Preparing Food and Drink**

- Identify what is needed to make hot and cold drinks
- Make and serve a hot or cold drink
- Identify food to make two simple dishes
- Make a simple dish
- Know how to clean up after preparing food
- Clear and clean items used
- Identify where different foods and drinks should be stored
- Identify how to store different items of food and drink
- Identify main hazards associated with food and drink preparation
- Demonstrate following health and safety procedures

- Select a product to sell from a given list
- Select a venue to hold the sale from a given list
- Identify why this venue is suitable
- Identify what information customers need to know
- Identify a way to advertise the sale
- Contribute to the production of a poster to advertise the product and sale venue
- Contribute to the setting up of the stall
- Sell the product
- Demonstrate good customer service
- Identify whether the project made a profit or not
- Identify which aspects of the enterprise project they enjoyed