

St. Thomas More College Zejtun
Middle & Secondary School

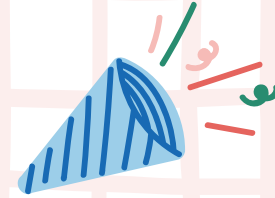


Hospitality SEAC

Hospitality Dept.



Why vocational education ?

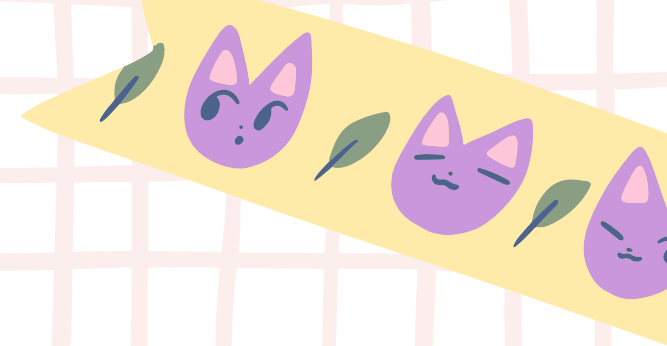


Vocational education:

- Has a more hands-on approach to learning,
- Helps students to develop knowledge and employment skills,
- Prepares students for the world of work.
- Works closely with employers.

Why Hospitality?

The tourism industry has always been one of the main pillars of Malta's economy, generating income and creating employment for thousands of families across the Maltese Islands.



SEAC Hospitality:

- Concepts are thought by practice followed by basic theory.
- There are four main areas and each year one covers units from each area.
- It is accepted only by vocational institutions.



SEAC Hospitality Units:

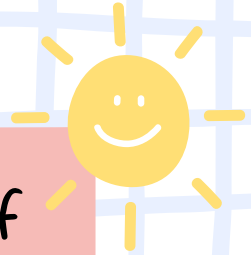
Housekeeping Department:

- Laundry and Supplies
- Preparation of Guest rooms
- Cleaning of Guest rooms
- Safety and security with guest's valuables



The Resolution of the Story

- Kitchen Equipment
- Cooking Methods
- Soup and Sauce making
- Purchasing process
- Dessert making techniques



SEAC Hospitality Units:

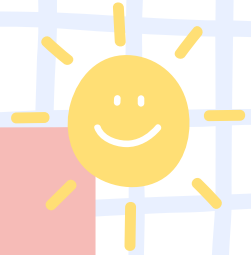
Restaurant Service

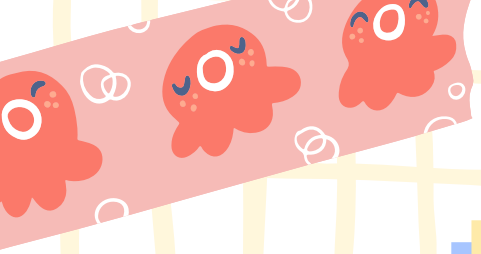
- Stock-take
- Restaurant linen, cutlery and crockery
- Table lay-up
- Sequence of Service
- Restaurant set-up
- Cold and Hot beverages



Front Office Department

- Roles and Duties
- Booking Methods
- Telephone skills
- Customer Care
- Check-in process
- Dealing with complaints





● SEAC
● Hospitality:
● In SEAC Hospitality
● each year you will learn
● different components
● from the four units
● seen before .



Year 9:

Unit 1: Back of House Procedures

LO 1. Demonstrate knowledge on the reservation process within the front office department.

LO 2. Be conversant with housekeeping and laundry preparations.

LO 3. Show basic culinary preparation skills.

LO 4. Follow opening and closing procedures of a food outlet.



Year 10:

Unit 2: Front of House Operations

LO 1. Follow check-in/check-out procedures.

LO 2. Prepare a room for a guest's arrival.

LO 3. Finish different meals in an appropriate way.

LO 4. Prepare the food outlets for service.



Year 11

Unit 3: Guest Relations

LO 1. Demonstrate housekeeping skills for the upkeep of guest rooms.

LO 2. Communicate effectively with different types of guests.

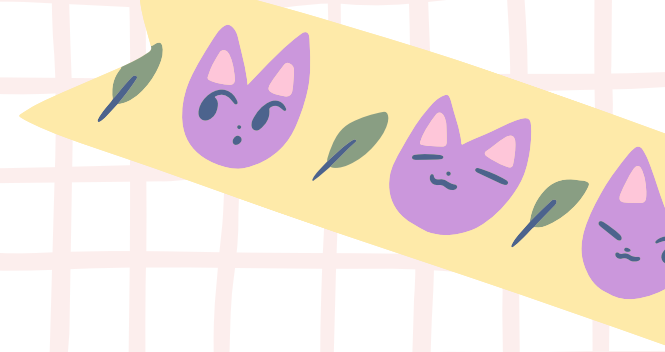
LO 3. Demonstrate cooking and baking techniques.

LO 4. Serve customers in the correct manner.

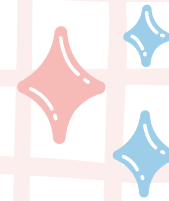
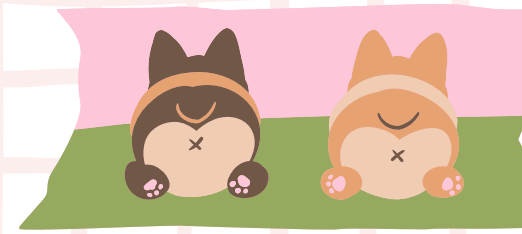


Mode of assessment:

2 Assignments (70%) -
issued by the teacher
1 Assignment (30%) - issued
by MATSEC assessing
highlighted criteria in
syllabus



Each year you
will have:



1

2

Assignments

-

Carried out
at home

2

5 Practical
sessions

-

Carried out in class

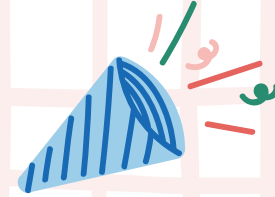
3

1 Controlled
assignment

-

At the end of
the year done
at school

Very important:



- The assignments and controlled assignment done each year will be building your marks for your final certificate.
- This means that you will not have an exam at the end of year 11 for which you have to study everything done in each year.
- But it also means that you have to do your work responsibly .



Contact us:

If you need any other information:

Mr. Pevac - Staff room 3

Ms. Ellul - Staff room 1

Ms. Desira Staff room 1

Or look for us in the hospitality lab
(Room 125)



Thank
you!

