

Lesson insert

Overview

An activity using myworldofwork.co.uk to link the study of Hospitality and the topic of food preparation to possible careers.

Objectives

As part of a wider lesson, this lesson insert intends to:

- Encourage pupils to research careers related to Hospitality
- Identify the main skills required to be successful in the role of a chef

My World of Work activity (20mins)

- Handout the 'Thinking about skills' worksheet and ask pupils to tick the skills they think a chef needs to be successful
- Go to myworldofwork.co.uk
- Go to [my career options](#)
- Click on the tab 'I have a career in mind'
- Ask groups to use the search field to find the job profile for a chef and read the information
- Ask groups to watch three video clips on this job profile
- Optional: Ask pupils to find three other jobs that are related to the study of food preparation in the hospitality industry

Connect the learning (in the wider lesson)

- Ask pupils to add any new skills that they have found through their research on to the 'Thinking about skills' sheet
- Ask pupils to look at the skills they have identified and discuss where they have used them in their hospitality classes

Review and reflect (5mins)

- Ask pupils to reflect on the skills that they think they are personally good at and tick them on the right hand side of the 'Thinking about skills' sheet

Health and wellbeing

Hospitality

Food preparation skills

Resources

- Computers or tablets with internet access
- Flipchart or whiteboard
- Thinking about skills sheet

My World of Work links

Job profiles
[Chef](#)

Curriculum links

Suitable for all year groups studying:

Hospitality – National 4/5

Career Education Standard (3-18)

Supports entitlements set out in the [Career Education Standard](#) for young people to:

- Experience a curriculum through which they learn about the world of work and job possibilities and which makes clear the **strengths** and **skills** needed to take advantage of these opportunities
- Know where to find information and access support making effective use of online sources such as [My World of Work](#)
- Develop [Career Management Skills](#) as an integral part of their curriculum



Skills of a chef	Skills	Your personal skills
✓	People and communication	✓
	Communicating with people	
	Listening to people	
	Explaining things	
	Working as part of a team	
	Following instructions	
	Persuading people	
	Taking the lead	
	Caring for people	
	Helping customers	
	Being tactful	
	Using other languages	
	Helping people to learn	
	Presenting to people	
	Communicating ideas through writing	
	Working on your own	
✓	Practical skills	✓
	Accuracy	
	Working with your hands	
	Repairing and fixing	
	Making things	
	Conducting experiments	
	Caring for animals	
	Programming computers	
	Using computers	
	Being physically fit	
	Performing	
	Designing	
✓	Thinking skills	✓
	Finding solutions to problems	
	Being logical	
	Coping with pressure	
	Solving mathematical problems	
	Researching and investigating	
	Coming up with new ideas	
	Being creative	
✓	Organisational skills	✓
	Budgeting	
	Planning and organising	
	Time management	
	Working with numbers	
	Paying attention to detail	
	Making decisions	