



SUBJECT and GRADE	HOSPITALITY STUDIES GR 10	
TERM 4	Week 4	
TOPIC	Safety	
AIMS OF LESSON	<p>You should be able to:</p> <ul style="list-style-type: none"> • Basic treatment of injuries • General safety practices 	
RESOURCES	Paper based resources	Digital resources
	<ul style="list-style-type: none"> • Textbooks and the activities in each section of Focus and Clever textbooks. • Previous question papers from your teacher. 	<ul style="list-style-type: none"> • YouTube videos • See link in the activities column.
INTRODUCTION	<ul style="list-style-type: none"> • Injuries occur now and then in the hospitality industry and the staff should be able to treat these minor injuries. The staff should also try to prevent accidents from taking place in the kitchen and restaurant. This lesson covers such content. 	
CONCEPTS AND SKILLS	<p>Basic treatment of injuries</p> <ul style="list-style-type: none"> • Injuries that occur commonly in hospitality establishments (first aid): <ul style="list-style-type: none"> - burns (different types) cuts, electrical shocks, sprains, fainting, choking, allergic reactions, shock. <p>General safety practices</p> <ul style="list-style-type: none"> - In the kitchen and restaurants in respect of electrical appliances, gas, steam, knives, chemicals (cleaning agents). 	<p>Can you answer these questions?</p> <ul style="list-style-type: none"> • Mention the injuries that normally occur in a hospitality establishment. • Explain how to treat electrical shocks and allergic reactions. • Name and explain the method used to help a choking person. • Explain the precautions that one must take to ensure safety while working in the kitchen. • Explain the safety precaution to follow in the restaurant.

ACTIVITIES/ ASSESSMENT	<ul style="list-style-type: none"> • Summarise the chapter on safety. • Complete the activities in your textbook. • Click on the link to access the PPTs and YouTube. https://drive.google.com/file/d/1orqnQXegI6RnxCfNpCOgBsjD8pKKO8OU/view?usp=sharing https://www.youtube.com/watch?v=QyTFKclBVy4 https://www.youtube.com/watch?v=O5tI9ilRWpk
CONSOLIDATION	<p>The following are important</p> <ul style="list-style-type: none"> - Explain the basic injuries that can occur in a hospitality establishment. - How to treat these basic injuries. - Mention the safety practices that can occur in the kitchen. - Discuss the safety measures one must follow in the restaurant.
VALUES	<ul style="list-style-type: none"> - It is important for the staff to have basic knowledge on how to treat small injuries at work so as to ensure their safety as well as that of the guests.