**NAME OF TEACHER: SAMAILA ROSE.**

**SUBJECT: CATERING CRAFT PRACTICE.**

**CLASS: SS2**

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| **S/N** | **TOPIC** | **CONTENTS** | **OBJECTIVES** | **PRACTICE QUESTIONS** |
| **1-2** | **Housekeeping personnel, duties and responsibilities.** | **Meaning of housekeeping, duties of a housekeeper, responsibilities of a housekeeping personnel** | **Students should be able to understand the meaning of a housekeeper, duties of a housekeeper and their responsibilities. They should also be able duties and qualities of a good receptionist** | **1. What are the duties of a following housekeeping personnel; Housekeeper, supervisor, steward, laundry man, linen attendant ,cleaners and florish.** |
| **3-4** | **Types and causes of accidents** | **Types of accidents, causes of accidents, prevention and remedy of accidents, first aid box, fire fighting equipment and uses, importance of fire fighting equipment** | **The students should be able to explain the meaning of accident ,the causes of accidents, prevention and remedy of accidents in the kitchen. They should also be able to explain the content and uses of a first aid box, the fire fighting equipment and their uses** | **1 .List at least four accidents and state how to prevent them.**  **2 .List at least five items contained in the first aid box.**  **3.Statethree importance of fire fighting equipment** |