

Unit 205 Worksheet 1

Unit 205: Professional workplace standards

Worksheet 1: Be able to apply professional standards in a hospitality role
Explain the importance of first impressions when greeting guests:
Identify three professional personal characteristics you would expect in a hospitality worker:
1
2
3
Explain what is meant by 'guest etiquette':
Describe what steps can be taken to better prepare for a workday or shift:

Level 2 Hospitality and Catering



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List three types of information you need to organise a time plan:
1
2
3
Explain where you can source appropriate information required for planning your workday:
Explain the purpose of a standardised operating procedure (SOP):
Explain why it is important that employees and businesses respond and adapt to changing business needs: