

HOSPITALITY & CATERING

Exam Format

1hr 30 min

Exam Board

WJEC

Revision advice

Instructions: Use the power points in Teams and the knowledge organisers to give yourself an understanding of what is required to know.

Do spider diagrams/mind maps/acronyms/flash cards, create your own simplified knowledge organisers which work for you. Use which ever revision techniques that suit you.

Hospitality and catering provision 1.1

- 1.1.1 Hospitality and catering providers
- 1.1.2 Working in the hospitality and catering industry
- 1.1.3 Working conditions in the hospitality and catering industry
- 1.1.4 Contributing factors to the success of hospitality and catering provision

How hospitality and catering providers operate 1.2

- 1.2.1 The operation of the front and back of house
- 1.2.2 Customer requirements in hospitality and catering
- 1.2.3 Hospitality and catering provision to meet specific requirements

Health and safety in hospitality and catering 1.3

- 1.3.1 Health and safety in hospitality and catering provision
- 1.3.2 Food Safety

Food safety in hospitality and catering 1.4

- 1.4.1 Food related causes of ill health
- 1.4.2 Symptoms and signs of food-induced ill health
- 1.4.3 Preventative control measures of food-induced ill health
- 1.4.4 The Environmental Health Officer (EHO)

Revision Resources

Revision documents including a workbook, printable revision cards and unit 1 knowledge organisers can be found on our class page on Teams.

Revision guide is available to purchase on school Parentpay store.

Exam board resources and knowledge organisers and practice questions can be found at [WJEC](#)

Speak to your subject teacher