




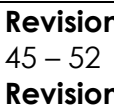




Week	Topics	Subject Content to Revise	Directed Revision – Resources / Online Platforms / Links / QR etc
<p>Week 1 – wb 16th March</p>	<p>Hospitality and Catering Provision Part 1 Unit 1.1</p>	<ul style="list-style-type: none"> • What is the different between commercial and non-commercial provision? • What is the difference between residential and non-residential establishments? • What are the different types of service in commercial and non-commercial provision? • What are the standards and ratings used in Hospitality and catering? • What are the different roles and responsibilities of staff within Hospitality and catering? • What are the specific personal attributes, qualifications and experience an employer would look for to fulfil jobs in the Hospitality and catering industry? • What are the different types of employment contracts and working hours used within Hospitality and catering industry? • What is the difference between Part time and full-time contracts? • What are the benefits of full-time contracts to the employer and the employee? • What are the benefits of part-time contracts to the employer and the employee? 	<p>Revision guide page 3 –15 Revision Summary for unit 1.1 Page 23</p> <p>Knowledge organiser link Resource WJEC Educational Resources Website 1.1.1 to 1.1.3</p> <p>QR link to knowledge organisers</p> 
<p>Week 2 – wb 23rd March</p>	<p>Hospitality and Catering provision Part 2 Unit 1.1</p>	<ul style="list-style-type: none"> • What basic costs are incurred within the hospitality industry? Labour, Materials and Overheads. • How to calculate gross profit and net profit. • What is the environmental impact of the Hospitality and catering industry? • How can the industry be sustainable and environmentally responsible? • How does technology have a positive impact on the Hospitality and Catering industry? 	<p>Revision guide page 16 - 22 Revision Summary for unit 1.1 Page 23</p> <p>Knowledge organiser link Resource WJEC Educational Resources Website 1.1.4</p>

		<ul style="list-style-type: none"> • What are the positive and negative impact of media in the Hospitality and Catering industry? 	<p>QR Link</p> 
<p>Week 3 – wb 30th March (Easter)</p>	<p>How Hospitality and Catering Provisions Operate Unit 1.2 Part 1</p>	<ul style="list-style-type: none"> • What is the difference between front and back of house staff? • What does workflow mean? How is this achieved in Hospitality and catering establishments? • What are the operational requirements of front and back of house areas? • What is the typical dress code requirements for front and back of house of hospitality and catering establishments? • What equipment and materials are required, needed and managed in catering provisions and kitchens? 	<p>Revision guide page 24 - 37 Revision Summary for unit 1.2 Page 38</p> <p>Knowledge organiser link Resource WJEC Educational Resources Website 1.2.1 - 1.2.3</p> <p>QR Link</p> 
<p>Week 4 – wb 6th April (Easter)</p>	<p>How Hospitality and Catering Provisions Operate Unit 1.2 Part 2</p>	<ul style="list-style-type: none"> • What documentation and administration requirements are used in a catering kitchen? • How can Hospitality and Catering establishments meet the needs and rights of customers? • How can Hospitality and Catering provision adapts to satisfy the ever-changing customer climate? 	<p>Revision guide page 24 - 37 Revision Summary for unit 1.2 Page 38</p> <p>Knowledge organiser link Resource WJEC Educational Resources Website 1.2.1 - 1.2.3</p> <p>QR Link</p>

			
Week 5 – wb 13th April	Health and Safety in Hospitality & Catering provisions Unit 1.3	<ul style="list-style-type: none"> • What are the 4Cs of food safety and why are they important? • What are the symptoms and common causes of food poisoning? • Which foods are considered high-risk and why? • What are the correct storage temperatures for fridges, freezers, and hot holding? • What information should be included on accident and risk assessment forms? • What is HACCP? • What are the sections and principles of HACCP? • What are the responsibilities for personal safety in the workplace of employers and of employees? • What PPE should hospitality staff use, and why? • What are the responsibilities of the employer and employee for each of the following. <ul style="list-style-type: none"> ○ COSHH ○ Lifting and carrying ○ PPE 	
Week 6 – wb 20th April	Food Safety in Hospitality and Catering Unit 1.4	<ul style="list-style-type: none"> • What is a food hazard? • What are the causes of food related ill health? • What are the three types of contamination? • What are the visible and invisible signs of food induced ill health? • What is a food allergy? • What is a food intolerance? • What are the main types of food poisoning bacteria? Where are they found? • How can food related ill health be prevented? • What are the key temperatures relating to food storage and ill health? • What laws are in place to prevent food related ill health? • What information must be included on food packaging? 	

Revision guide page

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Revision Summary for unit 1.3

Page 53 questions 1 - 12

Knowledge organiser link

[Resource WJEC Educational Resources Website](#)

1.3.1 - 1.3.2

QR Link

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Revision Summary for unit 1.4




Page 53 questions 13 – 30

Knowledge organiser link

[Resource WJEC Educational Resources Website](#)

1.4.1 - 1.4.4

QR Link

		<ul style="list-style-type: none"> • What is the role and responsibility of an Environmental Health Officer (EHO)? • 	
Week 7 – wb 27th April	The Importance of Nutrition Unit 2.1	<ul style="list-style-type: none"> • What is a macro and micronutrient? • What are the macronutrients? What foods are they found in? What is their function in the body? • What are the micronutrients? What foods are they found in? What is their function in the body? • What is the Eat Well Guide? How can it be used to achieve a balanced diet? • What are the nutritional requirements at different life stages? • adults; early, middle, late (elderly) • children; babies, toddlers, teenagers. Dietary needs i.e. vegetarian. & medical needs • How do cooking methods impact on nutritional value of foods and ingredients? 	Revision guide page 54 - 63 Revision Summary for unit 2.1 Page 64 Knowledge organiser link Resource WJEC Educational Resources Website 2.1.1 QR Link 
Week 8 – wb 4th May	Practice exam Questions	<ul style="list-style-type: none"> • Use your white Exam Practice Workbook • Practice answering the questions and check your answers • Use the link to access past papers 	White Exam Practice Workbook Link to Past Papers Level 1/2 Vocational Award in Hospitality and Catering
Exam Week 1 – wb 11th May	The Importance of Nutrition Unit 2.1	<ul style="list-style-type: none"> • What is a macro and micronutrient? • What are the macronutrients? What foods are they found in? What is their function in the body? • What are the micronutrients? What foods are they found in? What is their function in the body? • What is the Eat Well Guide? How can it be used to achieve a balanced diet? • What are the nutritional requirements at different life stages? • adults; early, middle, late (elderly) • children; babies, toddlers, teenagers. Dietary needs i.e. vegetarian. & medical needs • How do cooking methods impact on nutritional value of foods and ingredients? 	Revision guide page 54 - 63 Revision Summary for unit 2.1 Page 64 Knowledge organiser link Resource WJEC Educational Resources Website 2.1.1 QR Link 

<p>Exam Week 2 – wb 18th May</p>	<p>Menu Planning Unit 2.2</p>	<ul style="list-style-type: none"> • What factors must be considering when planning menus? • cost • portion control • balanced diets/current nutritional advice • time of day • clients/customers • equipment available – the type of equipment required to produce a menu, specialist equipment, hand-held and electrical equipment. • skills of chef – preparation, cooking and presentation, related to the needs of the dishes/menu/customer. • time available – and type of provision e.g. service, location, size, standards – the production of dishes/menu in the time allowed. • environmental issues – conservation of energy and water – how can the production of dishes be sustainable by using less energy and reducing consumption of water? • What do the following mean and how do they affect the Hospitality and Catering industry? • reduce • reuse • recycle • sustainability • time of year – seasonality of commodities. • organoleptic qualities 	<p>Revision guide page 65 - 72 Revision Summary for unit 2.2 73 questions 1 – 18</p> <p>Knowledge organiser link Resource WJEC Educational Resources Website 2.2.1</p>
<p>Half Term – wb 25th May</p>	<p>Revisit and review</p>	<ul style="list-style-type: none"> • Look back at your revision and review any gaps in your learning. • Create revision tool i.e. flash cards, mind maps or bulleted lists of key knowledge and learning needed. 	<p>Look at the previous links and resources sections</p>
<p>Exam Week 4 – wb 2nd June</p>	<p>Practice exam Questions</p>	<ul style="list-style-type: none"> • Use your white Exam Practice Workbook • Practice answering the questions and check your answers • Use the link to access past papers • Check in with Mrs Crawley if you need help or support 	<p>White Exam Practice Workbook</p> <p>Link to Past Papers Level 1/2 Vocational Award in Hospitality and Catering</p>
<p>Exam Week 4 – wb 9th June</p>	<p>12th June Written Exam Paper</p>	<ul style="list-style-type: none"> • Get a good night's sleep • Reread revision notes • Stay calm • READ THE QUESTION 	<p>GOOD LUCK From MRS CRAWLEY</p>

Exam Week 5 – wb 16th June		•	
Exam Week 6 – wb 23rd June		•	