

## **Hospitality and Catering Y10 revision**

\* You need to read & make notes on the chapters, then take the test at the end of the chapter.

\*\* I have also scanned pages from the BTEC WJEC Hospitality and Catering level 1/2 guide, see separate images.

### **Topic & revision on BBC Bitesize website**

Careers in hospitality – kitchen job roles, front of house job roles, wages, qualifications & responsibilities

<https://www.bbc.co.uk/bitesize/guides/zb6njhv/revision/1>

What is hospitality? Commercial/non-commercial, different types of catering provision (ways of serving food)

<https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1>

Interpersonal skills and professional qualities

<https://www.bbc.co.uk/bitesize/guides/zvb9scw/revision/3>

Health and safety – personal safety, control measures for employer and employee, COSHH

<https://www.bbc.co.uk/bitesize/guides/zbrdvk7/revision/1>

Menu planning and types of service – types of customer

<https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/6>

Other topics on the scanned images include:

Customer needs

EHO (Environmental Health Officer)

Catering for an event

Employment contracts

Catering and the impact on the environment

Food labelling

Food poisoning

Large equipment

Personal safety