

10 week Hospitality and Catering Revision Plan

Date	Exam is 21st June 2022	Content	Resources
Wk 2 Wed 16/3	<u>Lo1: Understanding the environment in which it operates</u>	1.1 The structure of the Hospitality Industry	Revision Mat 1.1-1.4 Revision guide: page 6-15 Text Book: page 8-21
Wk 1 Mon		1.2 Job Requirements within the Hospitality Industry	Revision guide page 16-18 Text Book: page 22-25
Wk 1 Fri		1.3 Working conditions of different job roles across the industry	Revision guide page 19-20 Text book: page 26-27
Wk 2 Wed		1.4 Factors affecting the success of hospitality providers	Revision guide 21-30 Text book: page 28-39
Wk 1 Mon	<u>Lo2: Understand how the industry operates</u>	2.1 The operation of the kitchen	Revision Mat 2.1-2.4 Revision Guide: page 31-36 Text Book: page 40-51
Wk 1 Fri		2.2 The operation of front of house	Revision guide: page 37-41 Text book: page 52-59
Wk 2 Wed		2.3 How hospitality meets customers' needs	Revision guide: page 42-4 Text book: 60-65

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Wk 1 Mon	<u>Lo3: Health and Safety</u> 3.1 Personal safety responsibilities	Revision Mat: 3.1-3.3 Revision guide: page 47-49 Text Book: page 66-69
Wk 1 Fri	3.2 Risks to personal safety	Revision guide: page 50-52 Text book: page 70-75
Wk 2 Wed	3.3 Safety control measures in H + C	Revision guide: page 53-55 Text Book: page 70-75
Wk 1 Mon	<u>Lo4: Know how food can cause ill health</u> 4.1 Food related causes of ill health	Revision guide: page 56-59 Text book: page 76--91
Wk 1 Fri	4.2 The role of the EHO	Revision guide: page 60-62 Text book: page 100-102
Wk 2 Wed	4.3 Food safety Legislation	Revision guide: page 63-68 Text book: page 92-99
Wk 1 Mon	4.4 Common types of food poisoning and symptoms	Revision guide: page 69-75
Wk 1 Fri	<u>Lo5 Be able to propose a H + C provision</u>	Revision guide: page 76-83 Text book: page 104-110
	Example exam questions and guidance	Revision guide: page 87-91 Text book: page 111-121