

MOCK EXAM INFORMATION FOR PUPILS HOSPITALITY & CATERING



EMPER SURSUM

Which paper will I sit for the mock ? The Hospitality and Catering Industry

How long is the exam? 1hr 30minutes

What do I need to revise?

LO1 Understand the environment in which hospitality and catering providers operate

- Structure of the hospitality and catering industry
- Job roles working conditions
- Factors affecting the success of hospitality and catering providers

LO2 Understand how hospitality and catering provisions operate

- Operation of the kitchen & front of house

LO3 Understand how hospitality and catering provision meets health and safety requirements

- Personal safety in the workplace

LO4 Know how food can cause ill health

- Describe food related causes of ill health
- Role and responsibilities of the Environmental Health Officer (EHO)
- Food safety legislation
- Food poisoning

LO5 Be able to propose a hospitality and catering provision to meet specific requirements

- Review and recommend options for hospitality provision

Where can I find this information?

BBC bitesize

[Hospitality Revision](#)

[Home Economics Revision](#)

Revision booklet [Available on amazon](#)

Your school exercise books

School powerpoints

[Hospitality Revision Mats](#)

[The Industry](#)

[Hospitality Operations](#)

[Health and Safety](#)

[Food Safety](#)

[Question a day revision calendar](#)

[Revision questions](#)

What are top revision tips for this paper?

Read the question at least twice – WHAT is it asking?

Look for command words such as DESCRIBE, EXPLAIN, EVALUATE ...

How many marks is it worth? (Don't spend 15 minutes on a 4 mark question)

If a question is worth 4 marks have you made 4 DIFFERENT points?

Do not leave any BLANKS – have a go! Use common sense!

Relate answers to the question, if it is a big question, read the question again half way through your answer.

Check answers at the end – have you given enough info/detail/points to get the marks?

Is there anything else you could add?

General Information: In this unit, you have learnt about the different types of providers within the hospitality and catering industry, the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. You have learnt about the operation of hospitality and catering establishments and the factors affecting their success. You will be able to respond to issues relating to all factors within the hospitality and catering section and be able to propose a new provision that could be opened in a given location to benefit the owner and the local community.