Personal Learning and Revision Checklist

Use this checklist to make sure that all topics are covered in your revision and to ensure you know what your focus areas are.

Subject: Hospitality and Catering   TIER: N/A

Assessment Criteria	Content	🟥	🟧	🟩	Further support required?
LO1 Understand the environment in which hospitality and catering providers operate					
AC1.1 Describe the structure of the hospitality and catering industry	**Hospitality and catering industry** - Types of provider - Types of service - Commercial/non commercial establishment - Services provided - Suppliers - Where hospitality is provided at non-catering venues - Standards and ratings - Job roles within the industry				
AC1.2 Analyse job requirements within the hospitality and Catering industry	**Requirements** - Supply and demand - Jobs for specific needs - Rates of pay - Training - Qualifications and experience - Personal attributes				
AC1.3 Describe working conditions of different job roles across the hospitality and catering industry	**Working conditions** - Different types of contract - Working hours - Rates of pay - Holiday entitlement, remuneration				
AC1.4 Explain factors affecting the success	**Factors** - Costs - Profit - Economy				

of hospitality and catering providers	● Environment ● Technology ● Emerging cooking techniques ● Customer demographics/lifestyle and expectations ● Customer service ● Competition ● Trends ● Political factors ● media				
LO2 Understand how hospitality and catering provision operates					
AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation of front of house	**Operation** ● layout ● work flow ● operational activities ● equipment and materials ● stock control ● documentation and administration ● staff allocations ● dress code ● safety and security				
AC2.3 Explain how hospitality and catering provision meets customer requirements	**Customer** ● leisure ● business/corporate ● local residents **Requirements** ● customer needs ● customer expectations ● customer trends ● equality ● customer rights				
LO3 Understand how hospitality and catering provision meets health and safety requirements					
AC3.1 Describe personal safety responsibilities in the work place	**Responsibilities** ● of employees ● of employers **In relation to** ● health and safety at work act				

	- reporting injuries, disease and dangerous occurrences regulations (RIDDOR) - control of substances hazardous to health regulations (COSHH) - manual handing operations regulations - personal protective equipment at work regulations(PPER)				
AC3.2 Identify risks to personal safety in hospitality and catering	**Risks** - to health - to security - level of risk in relation to employers, employees, suppliers and customers				
AC3.3 Recommend personal safety control measures for hospitality and catering provision	**Control measures** - for employees - for customers				
LO4 Know how food can cause ill health					
A4.1 Describe food related causes of ill health	**Causes** - bacteria - microbes - chemicals - metals - poisonous plants - allergies - intolerances				
AC4.2 Describe the role and responsibilities of the environmental health officer (EHO)	**Role** - enforcing environmental health laws **Responsibilities** - inspecting business for food safety standards - follow up complaints - follow up outbreaks of food poisoning - collecting samples for testing - giving evidence in prosecutions - maintaining evidence - submitting reports				

AC4.3 Describe Food Safety legislation	**Legislation** ● Food Safety Act ● Food Safety (General Food Hygiene Regulation) ● Food Labelling Regulations				
AC 4.4 Describe common types of food poisoning	**Common types** ● Campylobacter ● Salmonella ● E-Coli ● Clostridium perfringens ● Listeria ● Bacillus cereus ● Staphylococcus aureus				
AC4.5 Describe the symptoms of food induced ill health	**Symptoms** ● Visible symptoms ● Signs ● Non-visible signs ● Onset time ● Duration **Food Induced ill health** ● Intolerances ● Allergies ● Food poisoning				
LO5 Be able to propose a hospitality and catering provision to meet specific requirements					
AC5.1 Review options for hospitality and catering provision	**Review** ● Summarise different options ● Advantages and disadvantages of different options ● Use of supporting information which justify how this meets specified needs				
AC5.2 Recommend options for hospitality provision	**Recommend** ● Propose ideas ● Justify decisions in relation to specified needs ● Use of supporting information eg. structured proposal				