

WJEC – Hospitality and Catering

Summer term

Unit 1

LO3 Understanding how hospitality and catering provision meets health and safety requirements.

Theory Content. These relates directly to the knowledge required in both the examination and to help students make informed judgement when completing their practical unit 2 controlled assessment and in the unit 1 exam. Practise exam questions will be used to check knowledge and help with exam technique

3.1 Personal safety in the work place :RIDDOR, COSHH,PPE

3.2 Identify risks to personal safety in hospitality and catering

3.3 Personal safety control measures for hospitality and catering provision

Unit 2 – Controlled Assessment preparation

Theory content – Preparation of information such as special diet knowledge, nutritional value of foods, cooking methods, portion control and presentation techniques as well as timing organisation of practical work. This will also allow informed judgements when completing the controlled assessment. Practical lessons will be used to develop skills for this unit.

Mock exam

Practical Preparation Brief – this will be given in preparation for the practice unit 2 mock exam.

Theory Paper – past paper for use in the exam