

# **Hospitality and Catering Revision**

## **Google Classroom**

Y11 Hospitality and Catering – Classwork – Exam Revision – Exam Revision Material and additional Exam Revision Material

## **Web sites**

Exam Walk Through - [https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/?sub\\_nav\\_level=digital-resources#tab\\_resources](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/?sub_nav_level=digital-resources#tab_resources)

BBC Bite Size – Hospitality and Catering - <https://www.bbc.co.uk/bitesize/topics/zkkvxytc>

Cram – search Hospitality and Catering – [www.cram.com](http://www.cram.com)

## **Revision Guide's**

WJEC Vocational Award Hospitality and Catering Level 1/2 Study and Revision Guide - by Anita Tull – Illuminate Publishing

WJEC Level 1/2 Vocational Award Hospitality and Catering – my revision notes – Hodder Education

## **UNIT 1 – Exam 90mins (Exam Content)**

LO1 Understand the environment in which hospitality and catering providers operate

LO2 Understand how hospitality and catering provisions operate

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

LO4 Know how food can cause ill health

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