

Summer 2023 Hospitality and catering WJEC

Exam Length: 1hr 30 min

Unit 1 exam		
	Section 1 – The hospitality industry	Blended learning links
LO1 - Understand the environment in which hospitality and catering providers operate	<ul style="list-style-type: none"> AC1.1.1 - Hospitality and catering providers 	
	<ul style="list-style-type: none"> AC1.1.2 - Working in the hospitality and catering industry. 	
	<ul style="list-style-type: none"> AC1.1.3 - Working conditions in the hospitality and catering industry. 	
	<ul style="list-style-type: none"> AC1.1.4 - Contributing factors to the success of hospitality and catering provision. 	
Section 2 – Hospitality operations		
LO2 - Understand how hospitality and catering provisions operate.	<ul style="list-style-type: none"> AC1.2.1 – The operation of the front and back of house. 	
	<ul style="list-style-type: none"> AC1.2.2 – Customer requirements in hospitality and catering 	
	<ul style="list-style-type: none"> AC1.2.3 - Hospitality and catering provision meet customer requirements 	
Section 3 – Health and safety. Laws and legislations		
LO3 - Understand how hospitality and catering provision meets health and safety requirements.	<ul style="list-style-type: none"> AC1.3.1 – Health and safety in hospitality and catering provision. 	
	<ul style="list-style-type: none"> AC1.3.2 - Food safety 	
Section 4 – Food safety		
LO4 Know how food can cause ill health	<ul style="list-style-type: none"> AC1.4.1 – Food related causes of ill health. 	
	<ul style="list-style-type: none"> AC1.4.2 - Symptoms and signs of food induced ill health. 	
	<ul style="list-style-type: none"> AC1.4.3 - Preventative control measures of food induced ill health. 	
	<ul style="list-style-type: none"> AC1.4.4 – The Environmental health officer (EHO) 	