

# 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"> <li>AC1.1 describe the structure of the hospitality and catering industry</li> </ul>	AC1.1 booklet
	<ul style="list-style-type: none"> <li>AC1.2 analyse job requirements within the hospitality and catering industry</li> </ul>	AC1.2 booklet
	<ul style="list-style-type: none"> <li>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</li> </ul>	AC1.3 booklet
	<ul style="list-style-type: none"> <li>AC1.4 explain factors affecting the success of hospitality and catering providers</li> </ul>	AC1.4 booklet
Section 2 – Hospitality operations		
LO2 - Understand how hospitality and catering provisions operate.	<ul style="list-style-type: none"> <li>AC2.1 describe the operation of the kitchen.</li> </ul>	AC2.1/2 booklet
	<ul style="list-style-type: none"> <li>AC2.2 Describe the operation of front of house.</li> </ul>	
	<ul style="list-style-type: none"> <li>AC2.3 explain how hospitality and catering provision meet customer requirements</li> </ul>	AC2.3 booklet
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"> <li>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering</li> </ul>	AC3.1 / 2booklet
	<ul style="list-style-type: none"> <li>AC3.3 recommend personal safety control measures for hospitality and catering provision</li> </ul>	AC3.3 booklet
Section 4 – Food safety		
LO4 Know how food can cause ill health	<ul style="list-style-type: none"> <li>AC4.1 describe food related causes of ill health</li> </ul>	AC4.1 booklet
	<ul style="list-style-type: none"> <li>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</li> </ul>	AC4.2 booklet
	<ul style="list-style-type: none"> <li>AC4.3 describe food safety legislation</li> </ul>	AC4.3 booklet
	<ul style="list-style-type: none"> <li>AC4.4 describe common types of food poisoning</li> </ul>	AC4.4 booklet
	<ul style="list-style-type: none"> <li>AC4.5 describe the symptoms of food induced ill health</li> </ul>	AC4.5 booklet
Section 5 – Hospitality and catering requirements		
LO5 - Be able to propose a hospitality and catering provision to meet specific requirement	<ul style="list-style-type: none"> <li>AC5.1 review options for hospitality and catering provision</li> </ul>	AC5.1 booklet
	<ul style="list-style-type: none"> <li>AC5.2 recommend options for hospitality provision</li> </ul>	AC5.2 booklet

