

Subject	Hospitality and Catering
Paper	Unit 1 Hospitality And Catering
Work/skills/activities being covered in lesson leading to exams	<ul style="list-style-type: none"> <p>• Week 1 Focus within lesson on finishing the marking feedback and make improvements to necessary areas. Alongside this complete exam style questions in preparation for final exam.</p> <p>• Week 2 Focus within lesson on finishing the marking feedback and make improvements to necessary areas. Alongside this complete exam style questions in preparation for final exam.</p> <p>• Week 3 Focus within lesson on finishing the marking feedback and make improvements to necessary areas. Alongside this complete exam style questions in preparation for final exam.</p> <p>• Week 4 Re visit and work through exam style questions. Unit 1 – Hospitality and catering provision</p> <p>• Week 5 Re visit and work through exam style questions. Unit 1 – Hospitality and catering provision</p> <p>• Week 6 Re visit and work through exam style questions. Unit 1 – Hospitality and catering provision</p> <p>• Week 7 Re visit and work through exam style questions. Unit 2 – Hospitality and catering how they operate</p> <p>• Week 8 Re visit and work through exam style questions. Unit 3 – Hospitality and catering health and safety</p> <p>• Week 9 Re visit and work through exam style questions. Unit 4 – Hospitality and catering food safety</p>

	<ul style="list-style-type: none"> • Week 10 Targeted intervention and warm-ups prior to exam All work from now on will involve students practising actual past papers to ensure they are fully prepared for the exam.
<p>Areas to revise as a priority leading to exams</p>	<ul style="list-style-type: none"> • Types of food safety and provision in hospitality and catering. • How the hospitality and catering industry operates • Specific health and safety procedures followed in the industry. • Food safety and different types of food poisoning, the role of the EHO. • The nutritional needs of specific target audiences. • How to plan dishes for specific target groups.
<p>Suggested methods of revision</p>	<ul style="list-style-type: none"> • Flashcards for key terminology in hospitality • Complete pair, share and feedback • Going over past mocks paper • BBC Bitesize revision on website • Past papers available on WJEC website. Practice the prescribed unseen questions and past papers and check against mark scheme.