WJEC

Hospitality and Catering

Level 1 / 2 Award

Personal Learning Checklist

Your starting point for revision for the written exam

Name: _____

LO 1: Understand the environment in which hospitality and catering providers operate			
	Red	Amber	Green
AC1.1: The structure of the hospitality and catering industry			
I can identify and describe types of provider: residential, non-residential etc			
I can identify and describe different types of service			
I can identify and describe the difference between commercial and non-commercial catering establishments			
I can describe services provided by different providers			
I can describe advantages and disadvantages of types of suppliers to the industry			
I can describe where hospitality is provided at non-catering venues			
I understand the different types of standards and ratings			
I understand and can describe the job roles within the industry			
AC1.2: Analyse job requirements within the industry			
I can discuss supply and demand for staff (seasonality, location, availability)			
I can describe jobs for specific needs			
I understand and can describe the different rates of pay			
I know the type of training required within the industry			
I know the qualifications and experience required to work in the industry			
I know and can describe the personal attributes for different job roles			
AC1.3: Describe the working conditions of different job roles across the industry			
I know and can describe the difference between different employment contracts			
I know and can explain working hours			
I understand and can explain about rates of pay			
I know and can explain about holiday entitlement			
I know and can explain about pay (tips, bonus payments, rewards)			
AC1.4: Explain factors affecting the success of hospitality and catering providers			
I know and can explain about costs which affect profitability			
I know and can explain about profit			
I know and can explain about how the economy affects success			
I know and can explain about environmental issues which affect success			
I know and can explain about how technology can affect success			
I can explain about emerging and innovative cooking methods			
I know and can explain about customer demographics, lifestyle and expectations			
I know and can explain about customer service provision			
I know and can explain about competition			
I know and can explain about customer trends			
I know and can explain about political factors			
I know and can explain about media			

LO 4: Know how food can cause ill health			
	Red	Amber	Green
AC 4.1: Describe food related causes of ill health			
I know and can **explain** about the different causes including:			
Bacteria			
Microbes			
Chemicals			
Metals			
Poisonous plants			
Allergies			
Intolerances			
AC 4.2: Describe the role and responsibilities of the Environmental Health officer			
I know and can **explain** about the role the EHO has in enforcing environmental health laws			
I know and can explain about the responsibilities the EHO has in:			
Inspecting businesses for food safety standards			
Following up complaints			
Following up outbreaks of food poisoning			
Collecting samples for testing			
Giving evidence in prosecutions			
Maintaining evidence			
Submitting reports			
AC 4.3: Describe Food Safety Legislations			
I know and can describe the Food Safety Act			
I know and can explain about the Food Safety (General Food hygiene Regulations)			
I know and can explain about Food Labelling Regulations			
AC 4.4: Describe common types of food poisoning			
I know and can describe the common types of food poisoning bacteria:			
Campylobacter			
Salmonella			
E-Coli			
Clostridium perfringens			
Listeria			
Bacillus cereus			
Staphylococcus aureus			
AC 4.5: Describe the symptoms of food induced ill health			
I know and can describe the visible symptoms of food induced ill health			
I know and can describe the signs of food induced ill health			
I know and can describe the non-visible symptoms of food induced ill health			
I know and can describe the length of time until symptoms appear			
I know and can describe the possible duration of symptoms			
I know and can describe about food intolerances			
I know and can describe about allergies			
I know and can describe food poisoning			

Exam command words:

You will be given a range of questions to assess your knowledge, understanding and ability to apply it to a variety of situations. The written exam will use a variety of command words: some will be more difficult than others.

The possible command words are explained here and have been colour coded from green (easiest questions) to red (harder questions which need more information)

Analyse	Examine or study in detail in order to write information about it
Justify	Give reasons why you think something is better than something else, and to support those reasons with evidence
Explain	Write about something in a very clear way, giving examples to illustrate your answer and show understanding
Describe	Identify distinctive features; give a description and factual details. Generally, no explanations are needed for these questions unless the command word states describe **and** explain
Review	To write about and assess the importance, quality or value of a topic
Identify	To show that you know and understand something by being able to give its key features and characteristics
Suggest	Give reasons or evidence to support your opinion
Recommend	Put forward or suggest an answer that is suitable for the questions
List	Provide the information in a list rather than in continuous writing
State	Give a short accurate and clear list
Name	Identify/indicate/mention/select who or what