

YEAR 10 HOSPITALITY AND CATERING

Check what you have missed How do I copy up missed work?

Ask your teacher or buddy for help

Take work home to catch up

Copy up missed work

Hand work in to show your teacher

Ask your teacher if you can access your exercise book and then work on it at lunch or breaktime in D7.

Print out the relevant information to complete at home and insert it into your class booklet upon your return.

Use your revision guide for further guidance.

Use D7 at lunchtimes to catch up on IT based work.

Topic	Unit 1	Completed
1.1.1	Hospitality and catering providers	
1.1.2	Working in the hospitality and catering industry	
1.1.3	Working conditions in the hospitality and catering industry	
1.1.4	Contributing factors to the success of hospitality and catering provision	
1.2.1	The operation of the front and back of house	
1.2.2	Customer requirements in hospitality and catering	
1.2.3	Hospitality and catering provision to meet specific requirements	
1.3.1	Health and safety in hospitality and catering provision	
1.3.2	Food Safety	
1.4.1	Food related causes of ill health	
1.4.2	Symptoms and signs of food-induced ill health	
1.4.3	Preventative control measures of food-induced ill health	
1.4.4	The Environmental Health Officer (EHO)	