

Hospitality and Catering Unit 1

Hospitality and Catering unit 1 exam revision topics				
	Linked resources	R	A	G
AC 1.1 Describe the structure of the hospitality and catering industry (H+C)				
Types of establishments	My revision notes book (white) Page 8-10			
Types of service	My revision notes book (white) Page 6-7			
Types of menu	My revision notes book (white) Page https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/1			
AC 1.2-1.3 Analyse job requirements and Working conditions in H +C				
Kitchen brigade jobs and hierarchy	My revision notes book (white) Page 14			
Front of house – jobs and layout	My revision notes book (white) Page 15			
Housekeeping jobs – back of house	My revision notes book (white) Page15			
Management jobs and structure	My revision notes book (white) Page 14			
Employment rates, working hours, conditions etc – front and back of house	My revision notes book (white) Page 16-21			
AC 1.4 Explain factors affecting the success of H+C providers				
Profit	My revision notes book (white) Page21-22			

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Customer satisfaction	My revision notes book (white) Page 26-27 https://www.bbc.co.uk/bitesize/guides/zvjm47h/revision/1			
Employees	My revision notes book (white) Page 28			
Competition	My revision notes book (white) Page28			
Environment	My revision notes book (white) Page23			
Technology	My revision notes book (white) Page24-25			
Trends	My revision notes book (white) Page 28-29			
Media	My revision notes book (white) Page30			
AC 2.1 Describe the operation of the kitchen				
Workflow	My revision notes book (white) Page 31			
Kitchen equipment	My revision notes book (white) Page32-34			
Food safety	My revision notes book (white) Page64, 71			
Documentation and administration	My revision notes book (white) Page35			
Dress code	My revision notes book (white) Page35-36			
Safety and security	My revision notes book (white) Page36-37			

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AC2.2 Describe the operation of front of house				
Different areas/sections	My revision notes book (white) Page 37			
Workflow	My revision notes book (white) Page38			
Equipment for front of house – (restaurant mainly)	My revision notes book (white) Page 38			
Dress code	My revision notes book (white) Page40			
Safety and security	My revision notes book (white) Page40			
AC 2.3 Explain how H+C meets customer requirements				
Good customer service	My revision notes book (white) Page42-44			
Dietary requirements	My revision notes book (white) Page 59			
Customer rights and equality	My revision notes book (white) Page45-46			
AC 3.1-3.3 Personal safety in H+C				
Personal safety laws and regulations	My revision notes book (white) Page53-55			
Safety symbols	My revision notes book (white) Page 48			
Control measures	My revision notes book (white) Page 53-55			
AC 4.1-4.5 Describe food related cause of ill health				
Types of contamination	My revision notes book (white) Page56-57			

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Bacteria types	My revision notes book (white) Page69-73			
Allergy and intolerance	My revision notes book (white) Page58, 59, 74			
Food safety law/legislation	My revision notes book (white) Page63-68			
Symptoms and signs of ill health related to food	My revision notes book (white) Page72-74			
HACCP	My revision notes book (white) Page64 https://www.bbc.co.uk/bitesize/guides/zbrdvk7/revision/4			
AC4.2 The role and responsibilities of the EHO	My revision notes book (white) Page60-62			
AC5.1 Review options for H+C provision				
Types of service available -	My revision notes book (white) Page76-80			
USP	My revision notes book (white) Page41-83 https://cxl.com/blog/unique-selling-proposition-examples/			
Trends	My revision notes book (white) Page28-29			
Promotion	My revision notes book (white) Page81-83			
Financial	My revision notes book (white) Page81-83			