

HOSPITALITY & CATERING PERSONAL LEARNING CHECKLIST

Exam Board	WJEC			
Qualification	Level 1/2 Vocational Award in Hospitality & Catering			
Useful Resources	CGP Revision Guide CGP Exam Practise Workbook	Confidence of knowledge		
UNIT 1: SECTION 1	Hospitality and Catering Provision			
	Non-Commercial provision			
	Commercial Provision			
	Types of Food Service			
	Standards and Ratings			
	Employment Roles – Front of House			
	Employment Roles – Housekeeping			
	Employment Roles – Kitchen Brigade			
	Employment Roles – Management			
	Qualifications and Experience			
	Contracts and Working Hours			
	Pay and Benefits			
	Costs and Profit			
	Economic Impacts			
	Environmental Impacts			
	The Impact of Technology			
The Impact of Media				
UNIT 1: SECTION 2	How Providers Operate			
	Operational Requirements			
	Equipment and Materials			
	Equipment, Materials and Dress Code			
	Administration and Documents			
	Meeting Customer Needs			
	Customer Expectations			
	Customer Demographics			
UNIT 1: SECTION 3	Health and Safety			
	Health and Safety Laws			
	Accident Forms			
	Risk Assessments			
	Hazard Analysis and Critical Control Point			
UNIT 1: SECTION 4	Food Safety			
	Food Hazards and Symptoms			
	Food Intolerances			
	Food Allergies and Food Poisoning			
	Preventing Food-Induced Ill-Health			
	Catering and the Law			
	Role of the EHO			
UNIT 2: SECTION 1	The Importance of Nutrition			
	Nutrients and Fats			
	Proteins and Carbohydrates			
	Fibre, Water and Minerals			
	Vitamins			
	A Balanced Diet			
	Nutrition at different Life-Stages			
	Special Dietary Needs – Lifestyle			
	Special Dietary Needs – Medical Conditions			
	Special Dietary Needs – Personal Beliefs			