Hospitality and Catering Revision Checklist

Name:

*Colour in the correct colour of how confident you are on each section of the exam topics.*

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| --- | --- | --- | --- | --- | --- |
| Topic | R | A | | G | |
| **The Industry** | | | | | |
| Sectors |  | |  | |  |
| Types of establishments |  | |  | |  |
| Types provisions |  | |  | |  |
| Reviews and Ratings |  | |  | |  |
| Job roles and responsibilities |  | |  | |  |
| Contract types |  | |  | |  |
| Being environmentally friendly |  | |  | |  |
| Technology |  | |  | |  |
| Cooking techniques |  | |  | |  |
| **Hospitality Operations** | | | | | |
| Kitchen workflow |  | |  | |  |
| Kitchen Layout design |  | |  | |  |
| Kitchen and front of house brigade |  | |  | |  |
| Types of equipment |  | |  | |  |
| Stock control |  | |  | |  |
| Admin |  | |  | |  |
| Uniform and dress code |  | |  | |  |
| Customer needs |  | |  | |  |
| **Health and Safety** | | | | | |
| Legislation |  | |  | |  |
| COSHH |  | |  | |  |
| **Food Safety** | | | | | |
| Food poisoning and symptoms |  | |  | |  |
| Environmental Health Officer |  | |  | |  |
| Food safety |  | |  | |  |