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 |  |  |  |