

Hospitality and Catering Personalised Learning Checklist – Unit 1 Name: _____

Topic	Key Ideas from Specification	Red/amber/green rate
The Industry	I can explain the different types of food and drink establishments: residential, non-residential and non-commercial residential	○ ○ ○
	I can describe their function	○ ○ ○
	I can discuss the purpose of contract caterers	○ ○ ○
	I understand what makes catering providers successful and profitable	
Types of service available	I can explain the different types of service available: Counter service: cafeteria, multi point, free flow, fast-food, vended, seated, buffet and carvery, Table service: waited Transported meal systems: meals on planes, Cooking and/or trolley service: Gueridon	○ ○ ○
	I can explain their function	○ ○ ○
	I can evaluate their service	○ ○ ○
Job roles, employment and training	I can describe the main groups of employment: Management and administration, Food preparation, Food and drink service	○ ○ ○
	I can explain their content and various roles	○ ○ ○
	I can discuss employment opportunities	○ ○ ○
Food Health, safety and hygiene	I can describe what food poisoning is	○ ○ ○
	I can explain the different types of food poisoning: Campylobacter, Salmonella, E Coli 0157, Clostridium Perfringgens, Listeria, Bacillus Cereus, Staphylococcus Aureus	○ ○ ○
	I can describe the symptoms of food induced ill health including intolerances, allergies and food poisoning	○ ○ ○
	I can explain the purpose of Food Safety Regulations	○ ○ ○
	I can explain personal hygiene and how this helps prevent food poisoning	○ ○ ○
	I can explain food and kitchen hygiene and how this helps prevent food poisoning	○ ○ ○
	I can discuss different types of hazards: Biological, Chemical, Physical	○ ○ ○
	I can explain critical control points for: Purchase, Receipt, Storage, Preparation, Cooking, Cooling, Hot holding, Reheating, Chilling, Serving	○ ○ ○
Legislation	I know what the role and responsibilities of the Environmental Health officer is	○ ○ ○
	I can explain the Food Safety Act (1990)	
	I can explain the Food Safety (General Food Hygiene) Regulations (1995)	○ ○ ○
	I can explain the Food Labelling Regulations (2006)	○ ○ ○
How the hospitality and catering industry work	I can describe the operation of the kitchen	○ ○ ○
	I can describe the operation of front of house	○ ○ ○
	I can explain how different catering and hospitality providers meet the needs of their customers	○ ○ ○
		○ ○ ○
		○ ○ ○

Industry Health, safety and hygiene	I can describe the employees and employers responsibilities in the workplace	<input type="radio"/> <input type="radio"/> <input type="radio"/>
	I can identify risks to personal safety in the hospitality and catering industry	<input type="radio"/> <input type="radio"/> <input type="radio"/>
	I can describe the control measures used in the hospitality and catering industry for employees and employers to ensure personal safety	
	I can explain Health and Safety at Work Act	<input type="radio"/> <input type="radio"/> <input type="radio"/>
	I can explain the manual handling operations regulations	<input type="radio"/> <input type="radio"/> <input type="radio"/>
	I can explain RIDDOR, COSHH and PPER	<input type="radio"/> <input type="radio"/> <input type="radio"/>
Propose Hospitality and Catering Provision	I can evaluate and review options for different hospitality and catering options	<input type="radio"/> <input type="radio"/> <input type="radio"/>
	I can recommend options for different types of hospitality and catering provision	<input type="radio"/> <input type="radio"/> <input type="radio"/>

Helpful links:

<http://www.wjec.co.uk/qualifications/qualification-resources.html?subject=hospitalityAndCatering&level=G CSE&pastpaper=true>

<https://dtisfun.wordpress.com/other-resources/gcse-hospitality-catering/>