

Never Stop Flying

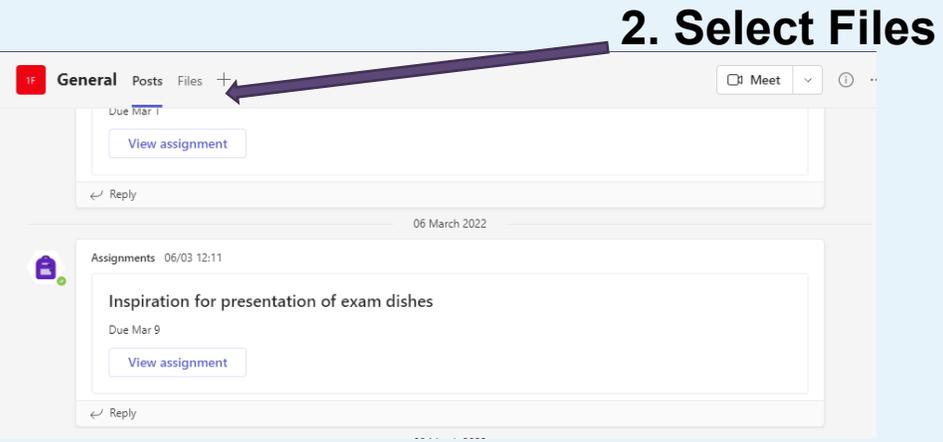
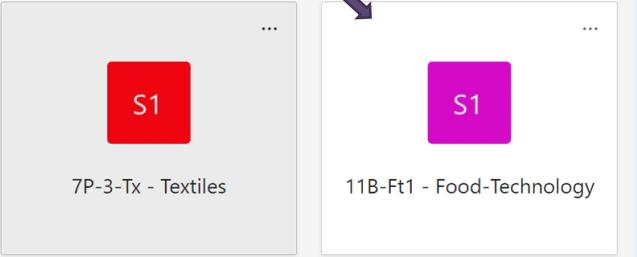
# Level 1/2 Hospitality and Catering

Achieving Excellence through a Values Driven Education

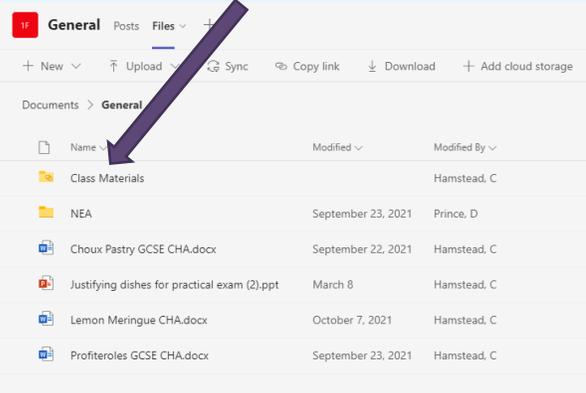


# How to Access Revision Material on Teams

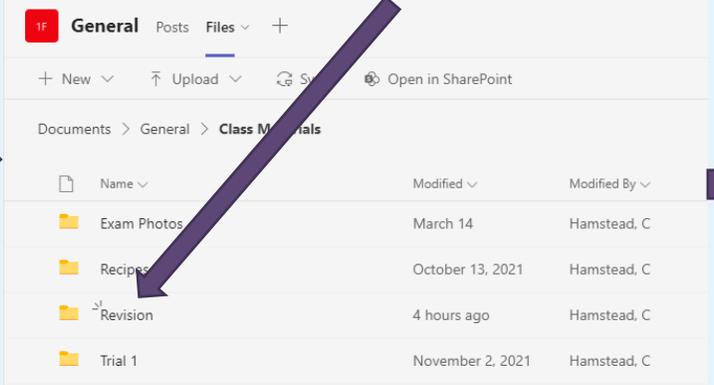
## 1. Select your class 11C-Hp1



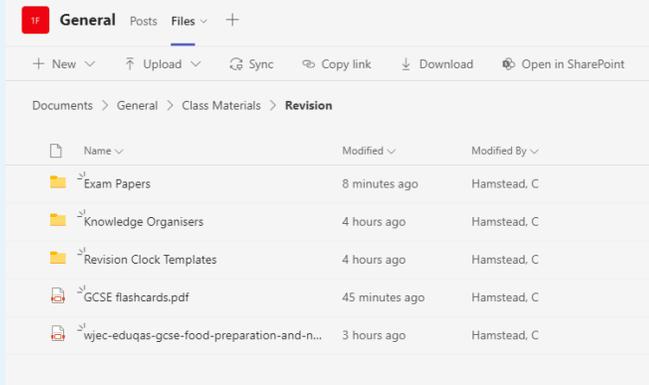
## 3. Select Class Material



## 4. Select Revision Folder

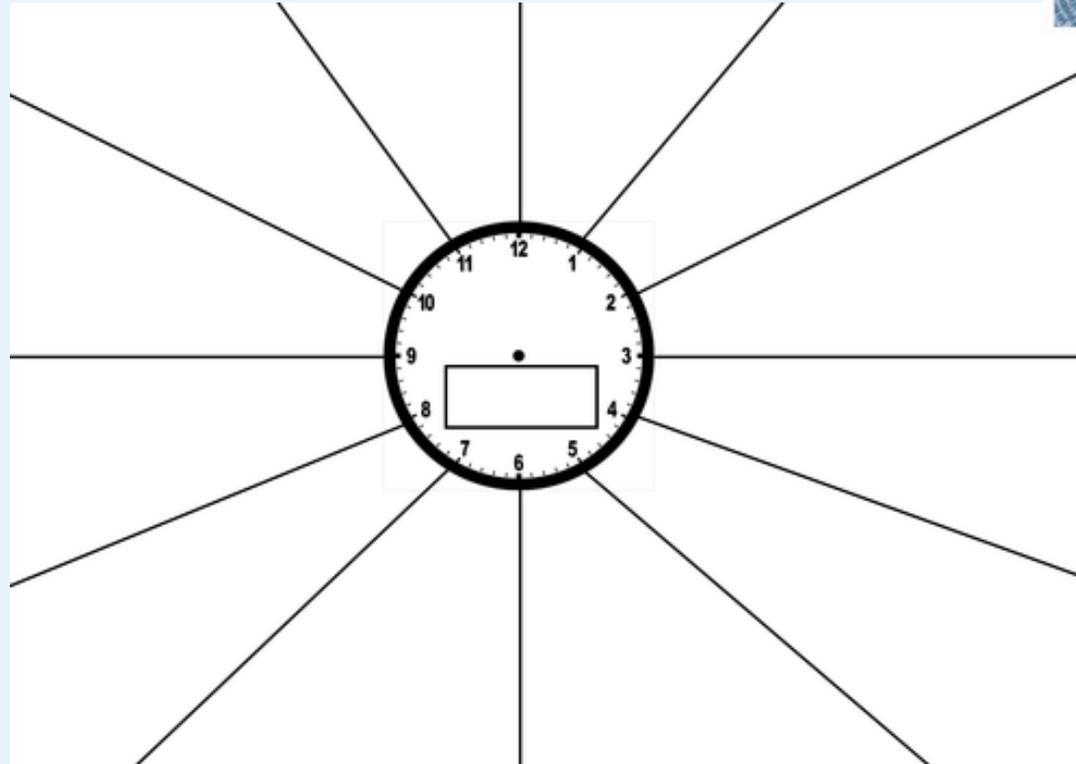


## 5. Select Resources



# Revision Clocks

A range of revision clock templates are available in the revision folder on Teams.  
This should help you structure your revision in topic areas.  
Include only key points and terminology.



# Revision PowerPoints

A range of power-points are in the Revision Folder.

More will be added as we use them in class. Going through these and making notes or flash cards will help you learn key points and terms.

Regulation	What is it?
COSHH	Deals with dangerous chemicals, dust , hazardous substances- how you store chemicals, use them and PPE to wear, training to be provided on using chemicals
Manual handling	How to lift, move objects safely without causing injury- training , equipment to provide to allow objects to be moved safely
HASAWA 1974	The Health and Safety Act 1974 to prevent injuries and accidents in the <a href="#">work place</a>
RIDDOR	Reporting of Injuries, Diseases and Dangerous Occurrences regulations – to report to the HSE executive, major injuries, death and keep records
Risk assessment	A process to complete to identify what the risk is, who is at risk, what controls are in place to prevent the risk occurring – <a href="#">see next slide</a>
Personal Protective equipment	PPE , protective clothing to be provided and worn, goggles, gloves, aprons

Employees H&S responsibilities	Employers H&S responsibilities
<ol style="list-style-type: none"> <li>1. To take care of themselves and others</li> <li>2. To follow safety advice and instructions</li> <li>3. Not interfere with any safety device</li> <li>4. To report accidents</li> <li>5. To report hazards and risks</li> </ol>	<ol style="list-style-type: none"> <li>1. To protect the health, safety and welfare of staff</li> <li>2. Carry out risk assessments</li> <li>3. To provide and maintain safe equipment and safe systems of work</li> <li>4. Safe use, handling, storage and transport of articles and substances</li> <li>5. Provide a safe workplace with a safe entrance and exit</li> <li>6. Provide information, instruction, training and supervision on how to work safely</li> <li>7. Provide a written safety policy</li> </ol>



# Knowledge Organisers

A range of Knowledge Organisers are in the Revision Folder. Going through these will help you learn key points and technical terms.

## Level 1/2 Hospitality and Catering - Unit 1-1.1.2: Personal attributes, qualifications and experience

You need to be able to know and understand the different personal attributes, qualifications and experience that an employer would look for to fulfil different job roles in the hospitality and catering industry.

### Personal attributes

The list below names the different personal attributes that employees could need to fulfil different jobs in the industry:

- Team player
- Organised
- Flexible
- Good communicator
- Friendly
- Calm under pressure
- Willingness to learn and develop
- Pleasant
- Hygienic
- Punctual
- Hardworking
- Reliable
- Approachable
- Good listener
- Leadership qualities
- Sense of humour
- Ability to be proactive
- Good attention to detail
- High standard of personal appearance.



### Qualifications

Apprenticeships and experience in the role or sector are two ways to fulfil certain job roles. Named below are some of the qualifications that could be required to fulfil certain jobs within the hospitality and catering sector.

#### Hospitality sector

- Level 1 Certificate in Business and Administration (office administration).
- Level 2 Certificate in Front of House Reception (hospitality and catering).
- Level 2 Diploma in Reception Operation and Services (hospitality and catering).
- GCSE English / Maths / Hospitality and Catering / Business / IT.

#### Catering sector

- Diploma in Catering.
- NVQ Food preparation and cooking.
- Bachelor's degree/catering management.
- City & Guilds diplomas in professional cookery.
- BTEC HND in professional cookery.
- A foundation degree in culinary arts.
- Health and safety and food hygiene certificates/food hygiene.
- Level 1/2 hospitality and catering.
- GCSE Food and Nutrition.
- Level 3 Food Science and Nutrition.
- First aid.



# Flash Cards

A range of Flash Cards are in the Revision Folder.

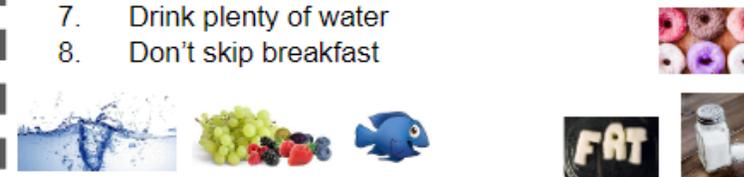
Print these and test your knowledge or get someone else to test you.

**Draw the Eatwell guide**



**Can you list the 8 healthy eating guidelines?**

1. Base your meals on starchy carbohydrates
2. Eat lots of fruit and vegetables
3. Eat more fish (omega 3 - good for heart)
4. Cut down on saturated fat and sugar
5. Eat less salt - no more than 6g a day
6. Get active and be a healthy weight
7. Drink plenty of water
8. Don't skip breakfast



# Revision Guides & Exam Papers

Work through the CGP Revision book and practice workbook (available from school shop). An electronic version of the revision guide is on Teams.

A folder containing past exam papers and mark schemes is also on Teams to test your knowledge along with power-points to help improve your answers to longer mark questions.

