Subject: Hospitality and Catering

Contact: Mr Sheppard
stephen.sheppard@saa.weareauthentic.education

Structure of the exam:

- 1 exam
- 1 hour 20 minutes
- 40 marks in total

Topics to be covered in the exam:

Types of Providers

- Commercial and non-commercial providers
- Ratings (Michelin stars, AA and Rosettes

Jobs in the industry

- Front of house roles
- Back of house roles
- Kitchen brigade roles
- Contracts
- Pay and Benefits

Health and Safety Laws

- HACCP
- COSHH
- RIDDOR
- PPE

Preventions

- Cross- Contamination
- Temperature control
- Physical contamination

Food Safety

- Bacteria
- Allergens
- Food Intolerances
- Visible symptoms of food illness
- Non-Visible symptoms of food illness
- EHO

Types of question in the exam paper:

- 8 short-answer knowledge questions (1 mark each) = 8 marks
- 6 'Give/Identify two examples…' questions (2 marks each) = 12 marks
- 4 'Explain one…' questions (2 marks each) = 8 marks
- 4 'Describe…' questions (2 marks each) = 8 marks
- 1 'Give + Explain' question (3 marks) = 3 marks
- 1 'State…' question (1 mark) = 1 mark

Essential subject revision:

Type of revision	Resources needed	Time required
Mind Maps Mind Maps of key topics.	Lesson, Booklets and Knowledge organisers (See below)	30 minutes
Exam Style Question practice Completing exam style questions.	10 Questions covering main areas of focus – Food Safety, Types of Providers and Jobs in the industry. Practice Questions for Year 10 .docx	30 minutes

Additional subject revision:

Type of revision	Resources needed	Time required
Recapping Homework content Recapping content on teams	Students' books and Practice questions set on teams	30 minutes
Reteaching Lesson Content	Revision booklets with a RAG rating covering the relevant areas. 1-1-1_standards-and-ratings.pdf 1-1-1_types-of-h-and-c-provision.pdf 1-1-2_types-of-employment-roles-and-responsibilities.pdf 4.1_ko_food-related-ill-health.pdf 1-3-2-food-safety.pdf 14-18b_3_the-environmental-health-officer_.pdf	30 minutes per lesson
Reteaching Lesson Content	Hospitality and Catering lessons. (Lessons 1,2,3, 4,7,10) Lesson 1 Unit 1-1.1.1 Standards and ratings (1).pptx	45 minutes per lesson

	Lesson 2 Unit 1.1.1 Types of Hospitality and catering provisions.pptx Lesson 3 Unit 1-1.1.2 Types of employment roles and responsibilities within the industry.pptx Lesson 4 Unit - Unit 1-1.1.3 - Working conditions .pptx Lesson 7 1-1.4.2 Symptoms and signs of food-induced of ill-health.pptx Lesson 10 Unit 1-1.4.4 The Environmental Health Officer (EHO).pptx	