



Personal Learning Checklist (PLC)

Subject Hospitality and Catering

Topic Revision for the Written Exam

S = I have Summarised ✓ O = I have Organised (RAG or 😊😐😞) R = I have Recalled ✓ T = I have Tested Myself ✓

I can explain....	S	O	R	T
Types of Establishment- Commercial, non -commercial				
Accommodation- Types, Value for money, facilities available				
Use of Technology - Finding accommodation, websites, use for ordering, booking etc				
Catering provision- Types- café, restaurant, coffee shop.... advantages of each				
Types of service- Self-service, waiter service, fine dining, airline service,				
The Catering Industry				
Structure of jobs				
Job Roles & Responsibilities				
Contract Types- full time, part time, casual labour				
Dress codes				
Trends in H&C industry – increase eg Olympics, decrease -recession				
Environmental Health Officer- role and responsibilities				
Special diets- Groups of people, medical, cultural, allergies				
Equipment- Types and uses				
Stock control- FIFO. Why?				
Hygiene, Health and Safety,				
COSHH (Control Of Substances Hazardous to Health)				
PPE- Personal Protective Equipment				
HACCP (Hazard Analysis and Critical Control Points)				
Food Safety Legislation				
Safe Food Storage- Temperature control				
Food poisoning- Types, sources and symptoms				