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**Year 10 Personal Learning Checklist (PLC)**

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| **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** 

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| **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 |  |  |  |  |
| **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 |  |  |  |  |