

## Hospitality and Catering

### Topics to revise

#### Unit 1-1.1.1 Standards and ratings

Unit 1-1.1.1 Types of Hospitality and catering provisions

Unit 1-1.1.1 Types of service in commercial and non-commercial provisions

Unit 1-1.1.1 Standards and ratings

Unit 1-1.1.2 Types of employment roles and responsibilities within the industry

Unit 1-1.1.2 Personal attributes, qualifications and experience

Unit 1-1.1.3 Working conditions in the hospitality and catering industry

Unit 1-1.1.4 Contributing factors to the success of hospitality and catering provision

Unit 1-1.1.4 Positive and negative uses of media

Unit 1-1.2.1 The operation of the kitchen

Unit 1-1.2.1 The operation of the kitchen: Equipment

Unit 1-1.2.2 The operation of front and back of house: Front of house

Unit 1-1.2.2 Customer requirements

Unit 1-1.2.3 Hospitality and catering provision to meet specific requirements

Unit 1-1.3.1 Health and safety in hospitality and catering provisions

Unit 1 -1.3.1 Safety documents in hospitality and catering

Unit 1-1.3.2 Food safety

Unit 1-1.4.1 Food related causes of ill health

Unit 1-1.4.1 Hospitality and catering and the law

Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health

Unit 1-1.4.3 Preventative control measures of food-induced of ill-health

Unit 1-1.4.4 The Environmental Health Officer

### Resources

CPG revision guide (given to you in September 2025)

[Resource WJEC Educational Resources Website](#)