

WJEC Hospitality & Catering

Easter Revision Guide & Task Booklet

28th March – 12th April

This Easter revision guide is structured to help you consistently prepare for your final Unit 1 written exam (*The Hospitality and Catering Industry*). By completing one short task each day, you will cover essential topics across industry provision, health and safety, food safety, and meeting customer needs without feeling overwhelmed.

Each task is designed to take no more than 20 minutes. Keep a notebook or a folder specifically for these responses, ensuring you practise your exam technique and use correct industry terminology.

Revision Tracking Schedule

Use this table to track your progress over the two-week Easter break. Tick off each day once the task is completely finished.

Date	Topic	Exam Focus	Completed
28th March	Commercial & Non-Commercial	Industry Provision	<input type="checkbox"/>
29th March	Job Roles: Front & Back of House	Industry Provision	<input type="checkbox"/>
30th March	Types of Service	Industry Provision	<input type="checkbox"/>
31st March	Ratings and Reviews	Industry Provision	<input type="checkbox"/>
1st April	HASAWA & Employee Rights	Health & Safety	<input type="checkbox"/>
2nd April	COSHH & Risk Assessments	Health & Safety	<input type="checkbox"/>
3rd April	The Role of the EHO	Food Safety	<input type="checkbox"/>
4th April	Food Spoilage & Bacteria	Food Safety	<input type="checkbox"/>
5th April	Allergies & Intolerances	Food Safety	<input type="checkbox"/>
6th April	Macronutrients	Nutrition & Diets	<input type="checkbox"/>
7th April	Micronutrients	Nutrition & Diets	<input type="checkbox"/>
8th April	Specific Dietary Needs	Nutrition & Diets	<input type="checkbox"/>
9th April	Target Markets	Customer Needs	<input type="checkbox"/>
10th April	Environmental Impact	Industry Trends	<input type="checkbox"/>
11th April	Proposing a New Provision	Applied Knowledge	<input type="checkbox"/>
12th April	Exam Practice: Food Poisoning	Extended Response	<input type="checkbox"/>

Daily Revision Tasks

Day 1: 28th March - Commercial & Non-Commercial

Focus: Industry Provision

Explain the difference between a 'commercial' catering establishment (profit-making) and a 'non-commercial' (residential/non-profit) establishment. Give two examples of each type of provider (e.g., a high street restaurant vs a hospital canteen).

Day 2: 29th March - Job Roles: Front & Back of House

Focus: Industry Provision

The kitchen brigade and front-of-house staff must work together seamlessly. Outline the main responsibilities of the **Executive Chef (Head Chef)** and the **Sous Chef** in the kitchen. Then, list two different job roles you would expect to find working front-of-house in a large hotel.

Day 3: 30th March - Types of Service

Focus: Industry Provision

Describe the difference between **Table Service**, **Counter Service**, and **Room Service**. For each type of service, suggest one appropriate hospitality venue where it would be used, and state one advantage it offers to the customer.

Day 4: 31st March - Ratings and Reviews

Focus: Industry Provision

Explain how rating systems like Michelin Stars, AA Rosettes, and online platforms (like TripAdvisor) affect a hospitality business. Write down two benefits of achieving a high rating, and one potential negative impact of receiving a poor online review.

Day 5: 1st April - HASAWA & Employee Rights

Focus: Health & Safety

The Health and Safety at Work Act (HASAWA) protects everyone in the workplace. List three responsibilities the **employer** has to keep staff safe (e.g., providing PPE, training). Then, list two responsibilities the **employee** has under the same act.

Day 6: 2nd April - COSHH & Risk Assessments

Focus: Health & Safety

What does COSHH stand for? Identify one hazardous chemical commonly used in a commercial kitchen (e.g., oven cleaner, bleach) and explain the safe storage and handling procedures that must be followed under COSHH regulations.

Day 7: 3rd April - The Role of the EHO

Focus: Food Safety

Environmental Health Officers (EHOs) inspect catering premises. List three specific things an EHO will check during an inspection (e.g., pest control, temperature records). What enforcement powers does an EHO have if a kitchen is found to be unhygienic?

Day 8: 4th April - Food Spoilage & Bacteria

Focus: Food Safety

Microorganisms require specific conditions to grow. What are the four optimum conditions for bacterial growth? Explain the 'temperature danger zone' (give the exact degree range) and state the correct operating temperatures for a commercial fridge and freezer.

Day 9: 5th April - Allergies & Intolerances

Focus: Food Safety

Differentiate between a food allergy and a food intolerance. Name three of the 14 major allergens that must be legally declared by law. Explain what 'cross-contact' is and how a chef can prevent it when preparing a meal for an allergic customer.

Day 10: 6th April - Macronutrients

Focus: Nutrition & Diets

Caterers must understand nutrition. Explain the primary function in the body of the three macronutrients: **Protein**, **Carbohydrates**, and **Fats**. Give two healthy food sources for each macronutrient.

Day 11: 7th April - Micronutrients

Focus: Nutrition & Diets

Explain the functions of **Calcium**, **Iron**, and **Vitamin C** in the human body. State one deficiency disease associated with a lack of Iron, and one associated with a lack of Calcium (or Vitamin D).

Day 12: 8th April - Specific Dietary Needs

Focus: Nutrition & Diets

You are designing a menu for a wedding. Plan a 2-course meal (main and dessert) suitable for a strict **vegan**. Clearly explain why the ingredients in your chosen dishes are suitable and ensure it is nutritionally balanced.

Day 13: 9th April - Target Markets

Focus: Customer Needs

Hotels cater to different demographics. Compare the needs of a **family with young children** on a leisure holiday to the needs of a **business traveller** attending a conference. Suggest two specific facilities or services the hotel should provide for each demographic.

Day 14: 10th April - Environmental Impact

Focus: Industry Trends

Consumers increasingly expect hospitality venues to be eco-friendly. Write a short paragraph explaining three ways a restaurant can reduce its carbon footprint and environmental impact (e.g., sourcing local ingredients, reducing food waste, eliminating single-use plastics).

Day 15: 11th April - Proposing a New Provision

Focus: Applied Knowledge

Imagine you are proposing a new 'pop-up' street food stall for a busy city centre. List three key factors you must consider before opening (e.g., location, cost of ingredients, target market, type of equipment needed). Briefly justify why each factor is crucial for success.

Day 16: 12th April - Exam Practice: Food Poisoning

Focus: Extended Response

Write an 8-mark response discussing the potential causes of food poisoning in a commercial kitchen. Within your answer, explain how kitchen staff can prevent an outbreak by focusing on personal hygiene, food storage, and preparation methods (including the use of colour-coded boards).