

Hospitality & Catering

EXAM BOARD: Eduqas

Week	Focus	In School	At Home
6/1/20 (Monday is an Inset day)	AC3.1 AC1.1 AC1.2	<p>Unit 1 LO3 – Understand how hospitality & catering provisions meets health & safety requirements.</p> <p>Lesson content - HASAWA</p> <p>Unit 2 – Complete AC1.1 & AC1.2</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg67.
13/1/20	AC3.1 AC1.3 AC1.4	<p>Unit 1 LO3 – Understand how hospitality & catering provisions meets health & safety requirements.</p> <p>Lesson content – RIDDOR, COSHH, MHOR & PPER.</p> <p>Unit 2 – Complete AC1.3 & AC1.4</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg67 - 69. Complete questions – pg69.
20/1/20	AC3.2 AC3.3 AC2.1	<p>Unit 1 LO3 – Understand how hospitality & catering provisions meets health & safety requirements.</p> <p>Lesson content – Risks & control measures – front of house & back of house. Risk assessment.</p> <p>Unit 2 – Complete AC2.1.</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg70 - 73.
27/1/20	AC3.2 AC3.3 AC2.1	<p>Unit 1 LO3 – Understand how hospitality & catering provisions meets health & safety requirements.</p> <p>Lesson content – Risks & control measures – customers & suppliers. Risk assessment.</p> <p>Unit 2 – Complete AC2.1.</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg74 - 75. Complete questions – pg75.

3/2/20	AC4.2 AC2.1 AC2.3	<p>Unit 1 – The role & responsibilities of Environmental Health Officers.</p> <p>Lesson Content - Environmental Health Officer.</p> <p>Unit 2 – Complete AC2.2 & AC2.3.</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg100-102. Complete questions – pg103.
10/2/20 (Friday is Industry day)	AC5.1	<p>Unit 1 L05 – Be able to propose a hospitality & catering provision to meet specific requirements.</p> <p>Lesson Content – Hospitality & catering provisions (advantages & disadvantages).</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg104-105. Complete questions – pg103.
17/2/20 (Half Term)		Half Term	
24/2/20	AC3.1 AC3.2 AC3.3 AC3.4 AC3.5	Unit 2 Controlled Assessment Practical Assessment.	WJEC Level ½ Hospitality & Catering Revision Guide pg176-215.
2/3/20	AC5.2 AC2.3	<p>Unit 1 L05 – Be able to propose a hospitality & catering provision to meet specific requirements.</p> <p>Lesson Content – Hospitality & catering provisions – choosing an option & justification.</p> <p>Unit 2 – Complete AC2.3.</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg107-109.
9/3/20	AC4.3 AC2.4	<p>Unit 1 L04 – Know how food can cause ill health.</p> <p>Lesson Content – HACCP.</p> <p>Unit 2 – Complete AC2.4.</p>	WJEC Level ½ Hospitality & Catering Revision Guide pg94-97. Complete questions – pg99.

<p style="text-align: center;">16/3/20 (Revision Week)</p>	<p>AC1.1 AC1.2 AC1.3 AC1.4 AC2.1 AC2.2 AC2.3 AC2.4</p>	<p style="text-align: center;">Unit 2 – Submission of AC1.1-AC2.4.</p>	<p><i>WJEC Level ½ Hospitality & Catering Revision Guide.</i></p>
<p style="text-align: center;">23/3/20 (Assessment Week)</p>	<p style="text-align: center;">Unit 1</p>	<p style="text-align: center;"><i>Mock examination for Unit 1.</i></p>	<p><i>WJEC Level ½ Hospitality & Catering Revision Guide.</i></p>
<p style="text-align: center;">30/3/20</p>	<p style="text-align: center;">Unit 1</p>	<p style="text-align: center;"><i>Mock examination for Unit 1.</i></p>	<p><i>WJEC Level ½ Hospitality & Catering Revision Guide.</i></p>