| Week Commencing and Date posted on Class Charts | Brief description of content that needs to revised and specific tasks. | Supporting resources |
| --- | --- | --- |
| W/C September 16th  Posted on Class Charts: 11th September | **Skills and Techniques**  Preparation and Knife Techniques **page 74**  Cooking Techniques **page 76**  Presentation Skills and Techniques **page 78**  Food Safety Practices **page 80** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |
| W/C September 23rd  Posted on Class Charts: 18th September | **Food Safety**  Food Hazards and Symptoms **page 45**  Food Intolerances **page 46**  Food Allergies and Food Poisoning **page 47**  Preventing Food-Induced Ill Health **page 48**  Catering and the Law **page 51**  Role of the EHO **page 52** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |
| W/C September 30th  Posted on Class Charts: 25th September | **Evaluating Cooking Skills**  Reviewing Dishes **page 81**  Reviewing Your Performance **page 82** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |
| W/C October 7th  Posted on Class Charts: 2nd October | **Health and Safety**  Health and Safety Laws **page 39**  Accident Forms **page 41**  Risk Assessments **page 42**  Hazard and Analysis and Critical Control Points **page 43** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |
| W/C October 14th  Posted on Class Charts: 9th October | **Menu Planning**  Menu Planning and Costs **page 65**  Customer Needs and Business Identity **page 66**  Organoleptic Qualities **page 67**  Dietary Requirement and Sustainability **page 68**  Practical Requirements for Menu Planning **page 69**  Planning Production **page 70** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |
| W/C October 21st (Half – Term week)  Posted on Class Charts: 16th October | **Hospitality and Catering Provision**  Non-commercial Provision **page 3**  Commercial Provision **page 5**  Type of Food Service **page 7**  Standards and Ratings **page 9**  Employment Roles  -Front of House **page 10**  -Housekeeping **page 11**  -Kitchen Brigade **page 12**  -Management **page 13**  Qualifications and Experience **page 14**  Contracts and Working Hours **page 15**  Pay and Benefits **page 16**  Costs and Profit **page 17**  Economic Impacts **page 18**  Environmental Impacts **page 19**  The Impact of Technology **page 21**  The Impact of Media **page 22** | WJEC Level 1/2 Vocational Award Hospitality and Catering Revision Guide  for exams in 2024 and beyond |