| 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 Guidefor exams in 2024 and beyond |
| W/C September 23rdPosted 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 Guidefor 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 Guidefor 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 Guidefor 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 Guidefor 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 Guidefor exams in 2024 and beyond |