

## **WJEC Hospitality and Catering Unit 1 exam.**

\*Revise the key areas of the hospitality and catering industry, including different types of establishments, front and back of house job roles, and their responsibilities.

\*Make sure you understand health and safety requirements, food hygiene regulations, personal hygiene practices, food poisoning, cross-contamination, and food safety hazards.

\*Revise nutrition, including the functions and sources of nutrients, the Eatwell Guide, special dietary needs, and how diet affects health and wellbeing.

\*Learn about customer needs, factors affecting food choices, environmental considerations such as sustainability and food miles, and the importance of reducing waste.

\*Be able to explain the role and responsibilities of the **Environmental Health Officer (EHO)**, including inspecting food premises, enforcing food safety legislation, investigating complaints and food poisoning outbreaks, and ensuring businesses meet hygiene standards.

\*Finally, practice scenario-based questions, particularly **event planning scenarios**, where you may need to recommend suitable menus, venues, staffing, equipment, health and safety measures, and ways to meet the needs of different customers while working within a budget.