## WJEC - Hospitality & Catering

My KS4 Learning Journey





Executive

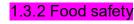


1.4.2 Symptoms and signs of food induced ill health



1.4.3 Preventative control measures of food-induced ill health

1.4.4 The Environmental Health Officer (EHO)



1.3.1 Health and safety in hospitality and catering provision



1.4 Food safety in hospitality and catering

1.4.1 Food related causes of ill health

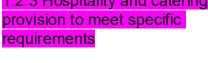


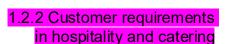
Exam

**Assessment** 

Destinations Professional H & C Routes

1.2.3 Hospitality and catering





1.2.1 The operation









of the front and back of house





1.2 How hospitality and catering provisions operate

**KS4** – Hospitality and Catering

1.1.1 Hospitality and

catering providers









own performance

1.1.3 Working conditions in the hospitality and catering industry

1.1 Hospitality and catering provision

1.1.4 Contributing factors

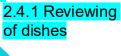
to the success of hospitality and catering

provision

Unit I **YEAR** 11

**EXAM** 

**NEA Practical Exam** 



The skills and techn

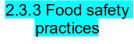
**Evaluating cooking** 



1.1.2 Working in the hospitality and catering industry



ION CARS UNDER 500 CALS VEGETAGAM



2.3.2 Presentation techniques

**KS4** – Hospitality and Catering

Year10 a range of savoury and sweet dish will be produced along side theory



2.1.1 Understanding the importance of nutrition



2.3.1 How to prepare and make dishes

Unit 2

