Assessment manifest for Vocational Award Hospitality and Catering – April 2022 exam

WHAT YOU NEED TO KNOW	WHERE YOU CAN FIND THIS INFORMATION	REVISED ONCE	RA	G	TWICE	R	A G	THREE	R	A	G FOU	IR	R A	G
Chambermaid (housekeeping): Job roles Personal attributes (head housekeeping) Health & safety training	KO – p5, 8, 10, 27-28 Illuminate revision book p9-10, 15 Hodder revision book p15, 18, 47-48, 53-54													
Ratings/services	KO – p 7 Illuminate revision book p12 Hodder revision book p12-13													
Contracts	KO – p 9 Illuminate revision book p18 Hodder revision book p19													
Types of catering service	AO1 booklet													
Making establishments environmentally friendly – how/why?	KO – p 16 Illuminate revision book p23-24 Hodder revision book p23-24													
Use of technology – increase profits	KO – p14 Illuminate revision book p22-23 Hodder revision book p24													
Front of house - uniform	KO – p10 Illuminate revision book p41 Hodder revision book p40													
Large specialist catering equipment	KO – p20 Hodder revision book p33													

Airline catering:	KO – p25, 32				
 Special dietary requirements Allergies Food poisoning bacteria Control measures food handling (cabin crew) Safety risks 	Illuminate revision book p66, 71-74	ı			ı
Environmental Health Officer: • Evidence needed linked to food preparation and cooking food	KO – p26, 33 Illuminate revision book p78-79, 82, 85				
HACCP food storage	KO – p23, 26 Illuminate revision book p77-78				
LO5 – hospitality and catering provision for specific requirements	KO LO5 – see link above Hodder revision book p80-83 Illuminate revision book p88-90				

Also use your flash cards/class notes which you have created through the course.

Unit 1 Knowledge organisers - emailed

Link to LO5 Knowledge organiser - emailed Link to revision book pages which have been scanned - emailed

Link to class PPT from lessons (LO1, LO2, LO3, LO4) - emailed

Revision Activities

Summarise HACCP/food storage using your notes and the knowledge organiser. Use this format:	Review the job role of the chambermaid using your notes and the knowledge organiser. Use this format:
Heading Subheading Trigger words	Heading Subheading Trigger words
Revise ratings/services using your notes and flash cards. Use this format: Heading Subheading Trigger words	List ways to make hospitality and catering providers more environmentally friendly eg use of paper straws, email receipts etc.