

<p>Airline catering:</p> <ul style="list-style-type: none"> • Special dietary requirements • Allergies • Food poisoning bacteria • Control measures food handling (cabin crew) • Safety risks 	<p>KO – p25, 32 Illuminate revision book p66, 71-74</p>									
<p>Environmental Health Officer:</p> <ul style="list-style-type: none"> • Evidence needed linked to food preparation and cooking food 	<p>KO – p26, 33 Illuminate revision book p78-79, 82, 85</p>									
<p>HACCP food storage</p>	<p>KO – p23, 26 Illuminate revision book p77-78</p>									
<p>LO5 – hospitality and catering provision for specific requirements</p>	<p>KO LO5 – see link above Hodder revision book p80-83 Illuminate revision book p88-90</p>									

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

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