

# Food, Hospitality and Catering

Year 10



Topic	Content
<b>AC 1.1 Hospitality and Catering provision</b>	1.1.1 Hospitality and catering providers: Residential and non residential commercial and non-commercial businesses, Food service and residential services and ratings
	1.1.2 Working in the hospitality and catering industry including Kitchen brigades, Front of house, Housekeeping and Management, Qualifications, experience and Personal attributes
	1.1.3 Working conditions in the hospitality and catering industry including employment contracts, remuneration and benefits, peak times, seasonal and location influences
	1.1.4 Contributing factors to the success of hospitality and catering provision including basic costs, gross and net profit, the economy, environmental impacts and technologies.
<b>AC1.2 How Hospitality and Catering Provisions Operate</b>	1.2.1 The operation of the front and back of house including workflow, large and small equipment, utensils, cleaning materials and first aid kits, stock control as well as food safety and health and safety documents
	1.2.2 Customer requirements in hospitality and catering to ensure their needs are met and customer rights, inclusion and equality.
	1.2.3 Hospitality and catering provision adapts to satisfy the ever-changing customer climate to meet specific requirements
<b>AC1.3 Health and safety in Hospitality and Catering</b>	1.3.1 Health and safety in hospitality and catering provision, the responsibilities for personal safety in the workplace of employers and of employees in relation to the relevant laws
	1.3.2 Food safety, know and understand the principles of Hazard Analysis and Critical Control Points (HACCP)
<b>AC 1.4 Food safety in Hospitality and Catering</b>	1.4.1 Food related causes of ill health including Allergies, Bacteria, Chemicals and Intolerances
	1.4.2 Symptoms and signs of food induced ill health including Visible and Non Visible
	1.4.3 Preventative control measures of food-induced ill health including Cross Contamination, correct temperatures of storage, preparation and service, physical and bacterial contamination
	1.4.4 The Environmental Health Officer (EHO) roles and responsibilities