**WJEC Vocational Award Level 2 Hospitality and Catering**

 Unit 1: The Hospitality and Catering Industry 40%

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|  | Revised | Q complete |
| Hospitality and Catering Industry |  |  |
| Job Requirements and working conditions in H&C |  |  |
| Factors affecting the success of H&C |  |  |
| Operational activities in the kitchen |  |  |
| Operation of front of house |  |  |
| Meeting customer requirements |  |  |
| Personal safety  |  |  |
| Risks and Control measures |  |  |
| Food related causes of ill health |  |  |
| Food allergies and intolerances |  |  |
| Food safety legislation |  |  |
| Roles and responsibilities of Environmental Health Officers |  |  |
| Provision for specific requirements |  |  |

Unit 2: Hospitlaity and Catering in Action 60%

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| Topic | Revised | Q Complete |
| Nutrients and Water |  |  |
| Nutritional needs of specific groups |  |  |
| Menu planning |  |  |
| Menu planning for customer needs |  |  |
| Production of dishes for a menu |  |  |
| Commodities |  |  |
| Techniques used to prepare, cook and present  |  |  |
| 7.8 Surface treatments and finishes |  |  |

Mock and exam dates will come to you on a separate letter.

<https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_keydocuments>