

## Hospitality and catering revision guide

In preparation for your examination in September please revise the following:

- Job roles in the industry

Including: Different roles, dress code & personal attributes

- Types of accommodation

Including: Hotels, Hostels, B&B/Guest houses, caravan parks

- Health and Safety

Including: Personal health and safety, food safety, Food hygiene and the health and safety legislation

- Different types of food poisoning

Including: the causes and symptoms

- The role of the EHO (Environmental health officer)

You should be able to describe the role of the EHO and their duties

- Accident forms

Including: the importance of an accident form and what information should be included

- Special diets

Including: Allergies and intolerances. You should also be able to explain the visible and non-visible symptoms

- Factors affecting the success of a Hospitality and Catering business
- HACCP