
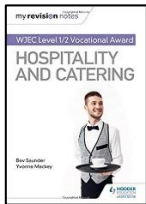



Year 10 Hospitality and Catering Spring 1 Term 2022

| | |
|--|---|
| <p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>Occurrences</p> <ul style="list-style-type: none">Control of Substances Hazardous to Health Regulations (COSHH) <p>Page 48 – Revision Guide</p> | <p>Exam walk through PowerPoint link:</p> <p>https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rlid=3464</p> <p>Past Papers Link:</p> <p>https://www.eduqas.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers</p> <p>Revision resources – Electronic Unit 1 revision guide – School share area (W) – Textiles and Catering Folder –</p> <p> Catering Unit 1 Revision Guide</p> <p></p> <p>Revision resources – AC3 - Hospitality and Catering PowerPoint – School share area (W) – Textiles and Catering Folder –</p> <p> Catering Unit 1 Revision Guide</p> <p><u>Now test yourself page 49 – Revision Guide</u></p> |
| <p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>Occurrences</p> <ul style="list-style-type: none">Manual Handling Operations RegulationsPersonal Protective Equipment at Work Regulations (PPER) <p>Pages - 48 – 49 Revision Guide</p> | <p>Exam walk through PowerPoint link:</p> <p>https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rlid=3464</p> <p>Past Papers Link:</p> <p>https://www.eduqas.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers</p> |

Revision resources – Electronic Unit 1 revision guide – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide



Revision resources – AC3 - Hospitality and Catering PowerPoint – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide

Now test yourself page 49 – Revision Guide

AC3.2 identify risks to personal safety in hospitality and catering

Risks

To health

To security

Level of risk (low, medium, high) in relation to

- employers
- employees
- suppliers
- customers

Pages - 50 – 53 Revision Guide

Exam walk through PowerPoint link:

<https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rId=3464>

Past Papers Link:

https://www.eduqas.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers

Revision resources – Electronic Unit 1 revision guide – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide



Revision resources – AC3 - Hospitality and Catering PowerPoint – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide

Now test yourself page 53– Revision Guide

AC3.3 recommend personal safety control measures for hospitality and catering provision

Control measures

- For employees
- For customers

Pages - 53 – 55 – Revision Guide

Exam walk through PowerPoint link:

<https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rlid=3464>

Past Papers Link:

https://www.eduqas.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers

Revision resources – Electronic Unit 1 revision guide – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide



Revision resources – AC3 - Hospitality and Catering PowerPoint – School share area (W) – Textiles and Catering Folder –



Catering Unit 1 Revision Guide

Now test yourself page 55 – Revision Guide