

## Year 9 Hospitality and Catering Spring 1 Term 2022

**AC2.1 describe the operation of the kitchen**

**Operation**

- Layout
- Work Flow
- Operational activities
- Equipment and materials

Pages 31 – 33 – Revision Guide

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



**Catering Unit 1 Revision Guide**



Revision resources – AC2 Hospitality and Catering PowerPoint – School share area (W) – Textiles and Catering Folder –



**Catering Unit 1 Revision Guide**

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**AC2.1 describe the operation of the kitchen**

**Operation**

- Stock control
- Documentation and administration
- Staff allocations
- Dress code
- Safety and security

Pages 33 -37 – Revision Guide

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



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