



Longfield Learning Journey



Year Group: 11

Unit of work: UNIT 1: The Hospitality
and Catering Industry

Term: 3

Content: AC 1.1-AC 5.2 Consolidation, review and revision of Unit 2	R	A	G
AC1.1 describe the structure of the hospitality and catering industry			
AC1.2 analyse job requirement within the hospitality and catering industry			
AC1.3 describe working conditions of different job roles across the hospitality and catering industry			
AC1.4 explain factors affecting the success of hospitality and catering providers			
AC2.1 describe the operation of the kitchen			
AC2.2 describe the operation of front of house			
AC2.3 explain how hospitality and catering provision meet customer requirements			
AC3.1 describe personal safety responsibilities in the workplace			
AC3.2 identify risks to personal safety in hospitality and catering			
AC3.3 recommend personal safety control measures for hospitality and catering provision			
AC4.1 describe food related causes of ill health			
AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)			
AC4.3 describe food safety legislation			
AC4.4 describe common types of food poisoning			
AC4.5 describe the symptoms of food induced ill health			
AC5.1 review options for hospitality and catering provision			
AC5.2 recommend options for hospitality provision			

Review of unit : The Hospitality and Catering Industry