

GCSE Catering Revision Preparation for 13 June 2017

| February Week beginning Monday | March Week beginning Monday | | |
|---|--|---|--|
| 26 | 6 | 13 | 20 |
| <p>Reading and revision;</p> <p>The Food & Drink Industry – types of establishments that provide food and drink</p> <p>Section 1 – Class notes</p> <p>CGP Revision Guide P2 WJEC My Revision Notes P6-7</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • Can you define commercial, residential, non commercial and non residential? • Can you provide examples for each of the types of establishments? • Complete Memrise – Level 1 • Complete the worksheets and exam questions in Revision Notes 1 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>The types of service available</p> <p>Section 1 – Class notes</p> <p>CGP Revision Guide P3-5 WJEC My Revision Notes P8-10</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • Create revision cards to be able to identify the different types of service and be able to explain how each of them differ • Complete Memrise – Level 1 • Complete the relevant worksheets and exam questions in Revision Notes 1 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>Job Roles in kitchen and restaurant</p> <p>Section 2 – Class notes</p> <p>CGP Revision Guide P8-11 WJEC My Revision Notes P11-12</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • Be able to identify the different job roles in both areas. • Understand the hierarchy – who reports to who • Learn the duties associated with each role • Understand the difference between a quality and a skill • Complete Memrise – Level 2 • Complete the relevant worksheets and exam questions in Revision Notes 2 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>Personal hygiene and food safety</p> <p>Section 3 – Class notes</p> <p>CGP Revision Guide P14-17 WJEC My Revision Notes P13-16</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • Be able to define what personal hygiene relates to • What are the key temperatures? • What are the key points to food safety? • Complete Memrise – Level 3 • Complete the relevant worksheets and exam questions in Revision Notes 3 • Complete the revision question activities in the revision guides |
| <p>How did I do? Tick the boxes below to show if you completed each week</p> | | | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

* www.memrise.com - WJEC Catering Course GCSE – subject revision.

GCSE Catering Revision Preparation for 13 June 2017

| March Week beginning Monday | April Week beginning Monday | | |
|---|--|---|--|
| 27 | 3 | 10 | 17 |
| <p>Reading and revision;</p> <p>The Food Safety Act, common causes of food poisoning and contamination</p> <p>Section 3 – Class notes</p> <p>CGP Revision Guide P14-15 WJEC My Revision Notes P13-16,17</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • How does the Food Safety Act protect the safety of food? • What the 4 main causes of contamination? • Can you name 4 common types of food poisoning and the types of food they are linked to? • How is food poisoning avoided? • Complete Memrise Level 4 • Complete the relevant worksheets and exam questions in Revision Notes 3 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>Health and safety at Work, and Fire regulations</p> <p>Section 3 – Class notes</p> <p>CGP Revision Guide P20-22 WJEC My Revision Notes P14,15-20</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • How is a health and safety issue different to a food safety issue? • What is a five point plan? • Identify basic fire regulations • Complete Memrise Level 5 and 6 • Complete the relevant worksheets and exam questions in Revision Notes 3 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>HACCP, first aid</p> <p>Section 3 – Class notes</p> <p>CGP Revision Guide P 23, 26-27 WJEC My Revision Notes P17</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • What does the term HACCP stand for? • Can you complete a HACCP document for a simple dish e.g. lasagne? • Complete Memrise Level 6 * • Complete the relevant worksheets and exam questions in Revision Notes 3 • Complete the revision question activities in the revision guides | <p>Reading and revision;</p> <p>Menu planning and presentation</p> <p>Section 4 and 5 – Class notes</p> <p>CGP Revision Guide P58-61 (planning a menu) P46-47 (presentation) WJEC My Revision Notes P 24-26(presentation) P33 (menu planning)</p> <p>Short tasks;</p> <ul style="list-style-type: none"> • What are the main factors that need to be considered when planning a menu (The 4 W's) • Create a bubble map around the 4 W's for menu planning and expand each area to add more detail of what needs to be considered. • Complete Memrise Level 9 and 13 • Complete the relevant worksheets and exam questions in Revision Notes 4 • Complete the revision question activities in the revision guides |
| <p>How did I do? Tick the boxes below to show if you completed each week</p> | | | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

- www.memrise.com - WJEC Catering Course GCSE – subject revision.

GCSE Catering Revision Preparation for 13 June 2017

| April Week beginning Monday | May Week beginning Monday | | |
|--|--|---|--|
| 24 | 1 | 8 | 15 |
| <p>Reading and revision;</p> <p>Cooking methods and culinary term</p> <p>Section 4 – Class notes</p> <p>CGP Revision Guide - P30, 40-43 WJEC My Revision Notes P23 (cooking methods) P24 (culinary terms)</p> | <p>Reading and revision;</p> <p>Nutrition, healthy eating guidelines</p> <p>Section 5 – Class notes</p> <p>CGP Revision Guide P50-54 WJEC My Revision Notes P27-30</p> | <p>Reading and revision;</p> <p>Special diets, types of menus</p> <p>Section 5 – Class notes</p> <p>CGP Revision Guide P55 WJEC My Revision Notes P32 (types of menus) P28 (Special diets)</p> | <p>Reading and revision;</p> <p>Costing, portion control</p> <p>Section 6 – Class notes</p> <p>P64-65 CGP Revision Guide WJEC My Revision Notes P34-35</p> |
| <p>Short tasks;</p> <ul style="list-style-type: none"> • Create a set of revision cards which will • Complete Memrise Level 7 and 8 • Create revision cards identifying the different cooking methods • Complete the relevant worksheets and exam questions in Revision Notes 4 • Complete the revision question activities in the revision guides | <p>Short tasks;</p> <ul style="list-style-type: none"> • What are the 5 essential nutrients? • Can you create a set of revision cards for each of the nutrients on which you state the nutrient, its function in the body and the foods it is found in? • In addition to the 5 essential nutrients what is also needed to maintain a healthy balanced diet? • Complete Memrise Level 7, 10 and 11 • Complete the relevant worksheets and exam questions in Revision Notes 5. • Complete the revision question activities in the revision guides | <p>Short tasks;</p> <ul style="list-style-type: none"> • Can you name the main special diets and the foods associated with it? • Can you use this knowledge to adapt a simple dish e.g. quiche to make it suitable for each special diet • Complete Memrise Level 12 * • Complete the relevant worksheets and exam questions in Revision Notes 5 • Complete the revision question activities in the revision guides | <p>Short tasks;</p> <ul style="list-style-type: none"> • Can you explain why portion control is important? • Can you identify at least 6 items used for controlling portion size and name a food used for each item • Complete Memrise Level 14 * • Complete the relevant worksheets and exam questions in Revision Notes 6 • Complete the revision question activities in the revision guides |
| <p>How did I do? Tick the boxes below to show if you completed each week</p> | | | |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

- www.memrise.com - WJEC Catering Course GCSE – subject revision.

GCSE Catering Revision Preparation for 13 June 2017

| May Week beginning Monday | | June Week beginning Monday | |
|---|---|--|----|
| 22 | 29 | 5 | 12 |
| GCSE Catering Exam Tuesday 13 June - afternoon 1 hour 15 mins | | | |
| <p>Reading and revision;</p> <p>Specialist equipment; large and small catering equipment and food service equipment</p> <p>Section 7 – Class notes</p> <p>P68-71 CGP Revision Guide WJEC My Revision Notes P36-37</p> | <p>Reading and revision;</p> <p>Communication and record keeping</p> <p>Section 8 – Class notes</p> <p>P74-75 CGP Revision Guide WJEC My Revision Notes P38-39</p> | <p>Reading and revision;</p> <p>Environmental considerations and Packaging</p> <p>Section 9 – Class notes</p> <p>P80-87 CGP Revision Guide WJEC My Revision Notes P40-42</p> | |
| <p>Short tasks;</p> <ul style="list-style-type: none"> • For each piece of equipment you must be able to <ol style="list-style-type: none"> a) name the equipment b) state its use c) identify the advantages and disadvantages to the caterer • Complete Memrise Level 15 * Complete the relevant worksheets and exam questions in Revision Notes 7 • Complete the revision question activities in the revision guides | <p>Short tasks;</p> <ul style="list-style-type: none"> • Can you state why communication is important in a catering business? • What are the different forms of communication? • Why is communication between the kitchen and the restaurant so important? • Complete Memrise Level 16 and 17 * • Complete the relevant worksheets and exam questions in Revision Notes 8 • Complete the revision question activities in the revision guides | <p>Short tasks;</p> <ul style="list-style-type: none"> • Can you state 6 ways in which food businesses can reduce, recycle or reuse waste? • What ways can a food business save energy? • What are the different types of packaging materials used for food? • For each types of packaging material, can you give an example of food it would be used for • Complete Memrise Level 18,19 and 20 * • Complete the relevant worksheets and exam questions in Revision Notes 9 • Complete the revision question activities in the revision guides | |
| <p>How did I do? Tick the boxes below to show if you completed each week</p> | | | |
| | | | |

* www.memrise.com - WJEC Catering Course GCSE – subject revision.