Y11 PPE Revision topics Nov 2022

Nar	ne	
1	1.	Job roles and responsibilities (kitchen and hotel, including a receptionist and head chef) pages 8-15
2	2.	The steps to check food deliveries to a kitchen.
3	3.	Working patterns (shift work and hours). Pg 26

4.	Dress codes. Pg50-51, 57, 69
5.	Explain why sales in hospitality and catering can increase during and after a big event like COP 26. Pgs 28-39
6.	Describe how different types of accommodation can suit people with different budgets - give examples and reasons. Pg 11-13

7. Personal safety risks of chefs working in a kitchen.Pg 70 -75	
8. Understand COSHH Regulations and PPE Pg 67, 69	
6. Understand COSHH Regulations and FFE Fg 67, 69	
9. Describe the role of the EHO Pg 100-102	
5. 20000 till 2.10 till	
10. What food safety regulations must restaurants comply with? Pg 92-98	

11. Describe causes and symptoms of different types of food poisoning Pg 79-80