



## Making Progress

### Hospitality and Catering

	<u>Level 1 Pass</u>	<u>Level 2 Pass</u>	<u>Level 2 Merit</u>	<u>Level 2 Distinction</u>
Unit 1 LO1  Understanding the environment in which Hospitality and Catering providers operate.	AC1.1 Outline the structure of the Hospitality and Catering Industry  AC1.2 list the job requirements within the catering and Hospitality Industry.  AC1.3 Name working conditions of different job roles across the Hospitality and Catering Industry.  AC1.4 List factors affecting the success of Hospitality and Catering providers.	AC1.1 Describe the structure of the Hospitality and Catering Industry  AC1.2 Describe job requirements within the catering and Hospitality 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.	AC1.1 Describe in detail the structure of the Hospitality and Catering Industry  AC1.2 Analyse job requirements within the catering and Hospitality Industry.  AC1.3 Describe in detail the working conditions of different job roles across the Hospitality and Catering Industry.  AC1.4 Explain clearly the factors affecting the success of Hospitality and Catering providers.	AC1.1 Describe and analyse the structure of the Hospitality and Catering Industry in detail.  AC1.2 Analyse and compare job requirements within the catering and Hospitality Industry.  AC1.3 Analyse and compare working conditions of different job roles across the Hospitality and Catering Industry.  AC1.4 Explain clearly and justify the factors affecting the success of Hospitality and Catering providers.
Unit 1 LO2  Understand how Hospitality and Catering provision operates.	AC2.1 Discuss the operation of the kitchen.  .2 Discuss the operation of front of house.  AC2.3 List Hospitality and Catering provisions and how they meet customer requirements.	AC2.1 Describe the operation of the kitchen.  AC2.2 Describe the operation of front of house.  AC2.3 Explain how a number of Hospitality and Catering provision meet customer requirements.	AC2.1 Describe in detail the operation of the kitchen.  AC2.2 Describe in detail the operation of front of house.  AC2.3 Explain in detail how a range of Hospitality and Catering provisions meet customer requirements.	AC2.1 Describe with depth and justification the operation of the kitchen.  AC2.2 Describe with depth and justification the operation of front of house.  AC2.3 Compare a range of Hospitality and Catering provisions and describe how they meet customer requirements in depth.

<p>Unit 1 LO3</p> <p>Understand how Hospitality and Catering provision meets health and safety requirements.</p>	<p>AC3.1 List some personal safety responsibilities in the workplace.</p> <p>AC3.2 Name so of the risks to personal safety in Hospitality and Catering.</p> <p>AC3.3 Name some personal safety control measures for Hospitality and catering provision.</p>	<p>AC3.1 List all personal safety responsibilities in the workplace and explain why they are needed.</p> <p>AC3.2 Identify the majority of risks to personal safety in Hospitality and Catering.</p> <p>AC3.3 Explain some of the personal safety control measures for Hospitality and catering provision.</p>	<p>AC3.1 Describe in detail a range of personal safety responsibilities in the workplace.</p> <p>AC3.2 Identify all risks to personal safety in Hospitality and Catering and explain them.</p> <p>AC3.3 Recommend a range of personal safety control measures for Hospitality and catering provision.</p>	<p>AC3.1 Describe at length personal safety responsibilities in the workplace and give evidence for the reason that they are required.</p> <p>AC3.2 Identify all of the risks to personal safety in Hospitality and Catering and suggest ways in which they can be prevented.</p> <p>AC3.3 Recommend a wide range of personal safety control measures for Hospitality and catering provision and explain why they are put in place.</p>
<p>Unit 1 LO4</p> <p>Know how food can cause ill health.</p>	<p>AC4.1 Name food – related causes of ill health.</p> <p>AC4.2 List the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 Name some areas of food safety legislation.</p> <p>AC4.4 Name common types of food poisoning.</p> <p>AC4.5 Name the symptoms of food – induced ill health.</p>	<p>AC4.1 Describe in detail food – related causes of ill health.</p> <p>AC4.2 Describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 Describe key areas of food safety legislation.</p> <p>AC4.4 Describe common types of food poisoning.</p> <p>AC4.5 Describe the symptoms of food – induced ill health.</p>	<p>AC4.1 Describe food – related causes of ill health. Explain the causes and symptoms.</p> <p>AC4.2 Describe in detail the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 Describe in detail a range of food safety legislation requirements.</p> <p>AC4.4 Describe common types of food poisoning, causes and symptoms.</p> <p>AC4.5 Describe in detail the symptoms of food – induced ill health.</p>	<p>AC4.1 Describe food – related causes of ill health in detail and explain causes, symptoms and preventative measures.</p> <p>AC4.2 Describe in detail the role and responsibilities of the Environmental Health Officer (EHO). Give examples of instances where the EHO may be required.</p> <p>AC4.3 Describe in detail a range of food safety legislation requirements and explain why they are put in place.</p> <p>AC4.4 Describe common types of food poisoning, causes, symptoms and preventative measures.</p> <p>AC4.5 Describe in detail the symptoms of food – induced ill health. Discuss preventative measures.</p>

<p>Unit 1 LO5</p> <p>Be able to propose a Hospitality and Catering provision to meet specific requirements.</p>	<p>AC5.1 List some options for Hospitality and Catering provision.</p> <p>AC5.2 Recommend some options for hospitality provision.</p>	<p>AC5.1 List a range of options for Hospitality and Catering provision.</p> <p>AC5.2 Recommend a range of options for hospitality provision.</p>	<p>AC5.1 Review options for Hospitality and Catering provision.</p> <p>AC5.2 Recommend a range of options for hospitality provision and give reasons for choice.</p>	<p>AC5.1 Review in detail options for Hospitality and Catering provision.</p> <p>AC5.2 Recommend a wide range of options for hospitality provision and justify why choices are relevant.</p>
<p>Unit 2 LO1</p> <p>Understand the importance of nutrition when planning menus.</p>	<p>AC1.1 Outline the functions of a limited range of nutrients in the human body.</p> <p>AC1.2 Outline nutritional needs of two specific groups. Comparison may be implied.</p> <p>AC1.3 Outline key characteristics of unsatisfactory nutritional intake. Evidence is mainly descriptive with limited reasoning.</p> <p>AC1.4 Outline how cooking methods impact on nutritional value. Evidence is mainly descriptive with limited reasoning.</p>	<p>AC1.1 Describe functions of a range of nutrients in the human body.</p> <p>AC1.2 Compare nutritional needs of two specific groups giving some reasons for similarities and differences.</p> <p>AC1.3 Explain characteristics of unsatisfactory nutritional intake. There is evidence of reasoning and relating characteristics to specific groups.</p> <p>AC1.4 Explain how a range of food production methods impact on nutritional value. Reasoned statements are presented.</p>	<p>AC1.1 Describe clearly functions of a range of nutrients in the human body.</p> <p>AC1.2 Compare nutritional needs of two specific groups giving clear reasons for similarity and differences.</p> <p>AC1.3 Explain with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups.</p> <p>AC1.4 <b>Descriptor for L2M does not exist for this AC.</b></p>	<p>AC1.1 <b>Descriptor for L2D does not exist for this AC.</b></p> <p>AC1.2 Compare nutritional needs of two specific groups giving clear and in-depth reasons for similarity and differences.</p> <p>AC1.3 Explain with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups. Explanations are relevant and in depth.</p> <p>AC1.4 <b>Descriptor for L2D does not exist for this AC.</b></p>
<p>Unit 2 LO2</p> <p>Understand menu planning.</p>	<p>AC2.1 Outline factors to consider when proposing dishes for menus.</p> <p>AC2.2 Outline how dishes on a menu address environmental issues.</p>	<p>AC2.1 Explain factors to consider when proposing dishes for menus. Explanation has some reasoning.</p> <p>AC2.2 Explain how dishes on a menu address environmental issues. Explanation includes reasoning.</p>	<p>AC2.1 Explain factors to consider when proposing dishes for menus. Explanations are clear and well-reasoned.</p> <p>AC2.2 <b>Descriptor for L2M does not exist for this AC.</b></p>	<p>AC2.1 <b>Descriptor for L2D does not exist for this AC.</b></p> <p>AC2.2 <b>Descriptor for L2D does not exist for this AC.</b></p>

	<p>AC2.3 Outlines how menu dishes meet customer needs in general terms. Evidence is mainly descriptive.</p> <p>AC2.4 Plan outlines key actions required.</p>	<p>AC2.3 Explain how menu dishes meet needs of specified customers. Some evidence may be in general terms and descriptive. Explanation includes reasoned statements.</p> <p>AC2.4 Plan has some detail and is mainly appropriate.</p>	<p>AC2.3 Explain how menu dishes meet needs of specified customers. Explanations are comprehensive and credible.</p> <p>AC2.4 Plan has detail with some minor omissions. Plan does not require changes to achieve planned outcome. There are well considered contingencies.</p>	<p>AC2.3 <b>Descriptor for L2D does not exist for this AC..</b></p> <p>AC2.4 Plan is comprehensive and detailed, incorporating well considered contingencies for most situations.</p>
<p>Unit 2 LO3</p> <p>Be able to cook dishes.</p>	<p>AC3.1. A number of techniques are used. Guidance may be required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Some consideration given to food safety.</p> <p>AC3.2 A limited range of materials are checked for quality throughout preparation and issues identified and resolved with guidance.</p> <p>AC3.3 A number of techniques are used. Guidance may be required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Some consideration given to food safety.</p> <p>AC3.4 Dishes presented using some techniques. Quality of dishes meets minimum standards for appearance, smell and</p>	<p>AC3.1. A range of techniques are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout.</p> <p>AC3.2 A range of materials are independently checked for quality and issues identified throughout preparation. Some issues resolved with guidance.</p> <p>AC3.3 A range of techniques are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout.</p> <p>AC3.4 Dishes presented using a range of techniques with some precision. Quality of dishes exceeds some minimum standards for appearance, smell and taste. Limited guidance required. Consideration to food safety given throughout.</p>	<p>. AC3.1. A range of techniques are used independently with speed and precision. Consideration to food safety given throughout.</p> <p>AC3.2 All materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no guidance.</p> <p>AC3.3 A range of techniques are used with limited guidance. Skills demonstrated may show limited precision or require additional time to meet minimum requirements. Consideration to food safety given throughout.</p> <p>AC3.4 Dishes presented independently using a range of techniques with precision. Quality of dishes exceeds most minimum standards for appearance, smell and taste. Consideration to food safety given throughout.</p> <p>AC3.5 Effectively uses food safety practices in preparation, cooking and completion. No intervention required.</p>	<p>AC3.1. A comprehensive range of techniques are used effectively and independently with faultless speed and precision. Consideration to food safety given throughout.</p> <p>AC3.2 <b>Descriptor for L2D does not exist for this AC.</b></p> <p>AC3.3 A range of techniques are used independently with speed and precision. Consideration to food safety given throughout.</p> <p>AC3.4 Complete dishes using presentation techniques.</p> <p>AC3.5 <b>Descriptor for L2D does not exist for this AC.</b></p>

	<p>taste. Some guidance may be required. Some consideration given to food safety.</p> <p>AC3.5 Uses food safety practices in preparation, cooking and completion but may require intervention.</p>	<p>AC3.5 Uses food safety practices in preparation, cooking and completion with limited intervention.</p>		
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