

**Y10 End of Year Exam Preparation: *Hospitality and Catering***

**Exam(s):**

Exam 1: *Food preparation and nutrition (90 marks)*

<b>Revision Topic List</b>	
<b>Content</b>	<b>Skills</b>
<ul style="list-style-type: none"><li>● <b>COSHH</b></li><li>● <b>Personal safety in the kitchen</b></li><li>● <b>Food poisoning</b></li><li>● <b>Special dietary needs</b></li><li>● <b>Environmental Health Officer</b></li><li>● <b>Kitchen equipment</b></li></ul>	<ul style="list-style-type: none"><li>● <b>To understand all aspects of COSHH</b></li><li>● <b>Knowing the hazards and responsibilities of the employee</b></li><li>● <b>To know the different types of food poisoning bacterias</b></li><li>● <b>To understand all aspects of lactose intolerance</b></li><li>● <b>Roles and responsibility of an EHO</b></li><li>● <b>To know the use of different hand held kitchen equipment</b></li></ul>

**Tips on different revision techniques, including subject specific activities can be found in the [Student Study Support Guide](#).**