

## Catering Revision User Guide

Revision Guide Hospitality and Catering GCSE My Revision Notes: WJEC Level 1/2 Vocational Award in Hospitality and Catering, Second Edition WJEC GCSE Hospitality and Catering: My Revision Notes ePub WJEC GCSE Hospitality and Catering Revision Questions for Hospitality and Catering GCSE WJEC Vocational Award Hospitality and Catering Level 1/2: Study & Revision Guide WJEC Level 1/2 Vocational Award Hospitality and Catering (Technical Award) Study & Revision Guide – Revised Edition On-Premise Catering Law Express: Contract Law (Revision Guide) Catering services training manual Catering AQA GCSE Food Preparation & Nutrition: Revision Guide Catering Resources in Vocational Education Standards and Labeling Policy Book FDA Inspection Operations Manual Guide to Rapid Revision The Stationery Office Annual Catalogue CookSafe Resources in Education

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At Present, the revision guide has not been published but is due to be published soon. We will let students know as soon as it becomes available. All students have 4 booklets produced in college by the staff and students should use these to revise for unit 1. Unit 2 controlled assessment

### **Hospitality and Catering Level 1/2**

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The only revision guide available for students preparing to take the GCSE in Hospitality & Catering. This WJEC endorsed guide takes a topic by topic approach that will highlight the key facts students need to know in order to succeed. Targeted exam questions also provide plenty of opportunity for practice.

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## **GCSE Catering Revision**

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## **Hospitality & Catering Workbooks and Resources**

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WJEC GCSE Hospitality & Catering: My Revision Notes (Revision Guide) by Judy Gardiner (2011-11-25) 4.5 out of 5 stars 52. Paperback. 15 offers from £15.35. ... It's user friendly Read more. 2 people found this helpful. Helpful. Comment Report abuse. Helen. 5.0 out of 5 stars Informative book.

## **WJEC Vocational Award Hospitality and Catering Level 1/2 ...**

1 Guide to Successful Event Food and Beverage Catering; 2 Working with caterers; 3 Planning Food & Beverage Functions – Guidelines A-Z 3.1 1. Set up an F&B expense worksheet ; 3.2 2. Two-step process to create a checklist and timeline; 3.3 3. F&B function specifications; 4 Food & Beverage Catering Contracts. 4.1 If booking more than six months in advance –

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