

Year 11 Mock Exam H&C



How to revise H&C:

Use revision resources provided by Miss Elson

Make mind maps of key topics

Make flash cards with keywords and definitions

Carry out past papers to practice exam question techniques

Revision list:

- Categories of H&C Business
e.g. Residential
- Types of H&C provisions
- Food service types
- Kitchen staff, including responsibilities, personal attributes, contract types and qualifications
- Meeting customer needs
- Special diets including allergies and intolerances
- Equipment
- H&S including accident forms, risks and controls
- HACCP
- EHO
- Environmental issues

Additional Information:

Remember to revise Exam command words e.g. Describe, explain, state, justify.

Use a highlighter to breakdown exam questions.