Non-Negotiables: Unit 1- *Hospitality and Catering industry EXAM*

1	**What is the difference between commercial and non-commercial catering?** **Answer:** Commercial catering aims to make a profit (e.g. restaurants), while non-commercial catering provides a service without profit as the main aim (e.g. school canteens, hospitals). Residential – stay over
2	**Name three types of food service and describe them.** **Answer:** Plate service – food is served to customers at their table by staff. Silver service- Waiting staff serve food from a large dish onto customers plate using a spoon and fork at their table. Gueridon service- a chef or trained server finishes the preparation or cooking at the customer's table.
3	**Name four personal attributes suitable for a job in hospitality (chef, receptionist, waiter)** **Answer:** Punctual, Flexible and organised, team player, well presented
4	**What is a risk assessment?** **Answer:** A process of identifying hazards in the workplace, assessing the risks, and putting measures in place to reduce or eliminate them.
5	**What are the benefits of a full-time contract in hospitality and catering?** **Answer:** A full-time contract provides employees with regular and stable working hours, a consistent income, and job security. It also often includes benefits such as paid holidays, sick pay, and opportunities for career progression.
6	**What does HACCP stand for and what is its purpose?** **Answer:** Hazard Analysis Critical Control Point. It is a system used to identify potential food safety hazards and put controls in place to prevent contamination.
7	**During an inspection, an EHO checks:** **Answer:** Food hygiene practices (safe handling, preparation, and storage of food) Cleanliness of the premises and equipment Food storage temperatures (e.g. fridges and freezers) Staff hygiene (handwashing, protective clothing) Pest control measures Health and safety procedures Food safety records and HACCP system
8	**What temperature do we cook food to? And what temperature is the danger zone** **Answer:** Cooking food above 75 degrees kills bacteria, and danger zone is between 5 and 63 degrees where bacteria can grow and multiply quickly.
9	**Name 3 different types of bacteria that can cause food poisoning** **Answer:** Salmonella found in raw poultry and eggs Listeria which is found in soft cheeses, pate and shellfish E.coli found in raw meat, contaminated water, unwashed raw vegetables
10	**What does COSH and RIDDOR stand for** **Answer:** **C**ontrol **O**f **S**ubstances **H**azardous to **H**ealth – if a substance is hazardous in the kitchen, it should have a COSH from that lists how it can be harmful as well as details of procedures that should be followed to reduce risk **R**eporting of **I**njuries, **D**iseases and **D**angerous **O**ccurrences **R**egulations- employees must record and report health and safety accidents to the health and safety executive (HSE)