

Hospitality and Catering

Reading List- WJEC Level 1/2 Vocational Award Hospitality and Catering

Please follow the below links to read around the subject before commencing the course in September – this will give a valuable insight into what areas we will cover throughout the course.

<https://www.food.gov.uk/business-guidance/food-hygiene-for-your-business> Covers essential hygiene practices, temperature control, and personal hygiene.

<https://www.bbc.co.uk/bitesize/topics/zb4ykqt> Simple explanations of food contamination and how to prevent it.


<https://www.bbcgoodfood.com/howto/guide/how-organise-commercial-kitchen> Real-world insight into the layout and workflow of professional kitchens.


<https://www.nhs.uk/live-well/eat-well/the-eatwell-guide/> Government guidelines on healthy eating and balanced diets.


<https://careerscope.org.uk/industries/hospitality/> Learn about roles in catering, hotels, and event planning.


TV Programmes & Series for Hospitality and Catering

 1. *The Hotel Inspector* (Channel 5)

 2. *MasterChef: The Professionals* (BBC)

 3. *Kitchen Nightmares* (Channel 4/YouTube)

 4. *Inside the Factory – Food Episodes* (BBC)

 5. *Remarkable Places to Eat* (BBC iPlayer)

 6. *The Food Programme* (BBC Radio 4 – also available as podcast)

 7. *Four in a Bed* (Channel 4)

 8. *Inside McDonald's: 24 Hours / Inside KFC UK & Ireland* (ITV)