

WJEC Technical Award Level 1/2 Hospitality and Catering for the 2023/24 exam:

The FACE IT revision model is a helpful framework for studying effectively.

1. **Fact**: Start by understanding the key facts and concepts in each topic. Use your textbooks, class notes, and other resources provided by your teacher to grasp the foundational knowledge required for the exam.
2. **Apply**: Once you've understood the facts, practice applying them in real-life scenarios. This could involve completing practice questions, case studies, or even role-playing exercises related to hospitality and catering.
3. **Connect**: Make connections between different topics within the subject. Understanding how different concepts relate to each other can deepen your understanding and make it easier to remember information.
4. **Exam**: Finally, focus on exam preparation. Review past exam papers to familiarize yourself with the format and types of questions you might encounter. Practice answering questions under exam conditions to improve your time management and confidence.

By following the FACE IT model, you can systematically approach your revision and maximize your chances of success in the WJEC Technical Award Level 1/2 Hospitality and Catering exam.

FACE IT revision model to Unit 1 topics in the WJEC Technical Award Level 1/2 Hospitality and Catering for the 2023/24 exam:

1. ****Fact****: Begin by understanding the key facts related to Unit 1 topics, such as:

- Food safety and hygiene regulations
- Health and safety practices in the hospitality industry
- Different types of catering establishments and their operations
- Customer service skills and techniques

2. ****Apply****: Practice applying these facts in various scenarios:

- Role-play scenarios where you demonstrate proper food handling procedures in a restaurant kitchen.
- Create a health and safety checklist for a catering event, identifying potential hazards and measures to mitigate them.
- Develop a customer service training program for staff members of a hotel, focusing on communication skills and handling customer complaints effectively.

3. ****Connect****: Make connections between different Unit 1 topics:

- Understand how food safety regulations influence the layout and design of a commercial kitchen.
- Recognize the importance of health and safety practices in ensuring a positive customer experience and maintaining a good reputation for the establishment.
- Explore how effective customer service contributes to the success of catering businesses and leads to repeat business and positive reviews.

4. ****Exam****: Prepare for the exam by:

- Reviewing past exam questions related to Unit 1 topics and practicing answering them.
- Creating flashcards or summary notes to consolidate key facts and concepts.
- Participating in study groups or discussions to reinforce your understanding and learn from others.

By following the **FACE IT** model, you can systematically revise Unit 1 topics and feel confident in your preparation for the exam in the WJEC Technical Award Level 1/2 Hospitality and Catering.