



Unit 1 – Stewards Assessment Ladder					
Assessment pathways					
Level 2 – Distinction Yellow plus (9, 8)		Level 2 – Merit Yellow (7,6)		Level 2 – Pass Blue (5,4)	Level 1 – Pass Green (3,2)
LO 1	LO 2	LO 3	LO 4	LO 5	
Understand the environment in which hospitality and catering providers operate.	Understand how hospitality and catering provision operate.	Understand how hospitality and catering provision meets health and safety requirements.	Know how food can cause ill health.	Be able to propose a hospitality and catering provision to meet specific requirements.	
<b>AC1.1</b> Describe the structure of the hospitality and catering industry. L1 P L2 P L2 M L2 D	<b>AC2.1</b> Describe the operation of the kitchen. L1 P L2 P L2 M L2 D	<b>AC3.1</b> Describe personal safety responsibilities in the workplace. L1 P L2 P L2 M L2 D	<b>AC4.1</b> Describe food related causes of ill health. L1 P L2 P L2 M L2 D	<b>AC5.1</b> Review options for hospitality and catering provision. L1 P L2 P L2 M L2 D	
<b>AC1.2</b> Analyse job requirements within the hospitality and catering industry. L1 P L2 P L2 M L2 D	<b>AC2.2</b> Describe the operation of front of house. L1 P L2 P L2 M L2 D	<b>AC3.2</b> Identify risks to personal safety in hospitality and catering. L1 P L2 P L2 M L2 D	<b>AC4.2</b> Describe the role and responsibilities of the Environmental Health Officer. L1 P L2 P L2 M L2 D	<b>AC5.2</b> Recommend options for hospitality and catering provision. L1 P L2 P L2 M L2 D	
<b>AC1.3</b> Describe working conditions of different job roles across the hospitality and catering industry. L1 P L2 P L2 M L2 D	<b>AC2.3</b> Explain how hospitality and catering provision meets customer requirements. L1 P L2 P L2 M L2 D	<b>AC3.3</b> Recommend personal safety control measures for hospitality and catering. L1 P L2 P L2 M L2 D	<b>AC4.3</b> Describe food safety legislation. L1 P L2 P L2 M L2 D		
<b>AC1.4</b> Explain factors affecting the success of hospitality and catering providers. L1 P L2 P L2 M L2 D			<b>AC4.4</b> Describe common types of food poisoning. L1 P L2 P L2 M L2 D		
			<b>AC4.5</b> Describe the symptoms of food induced ill health. L1 P L2 P L2 M L2 D		