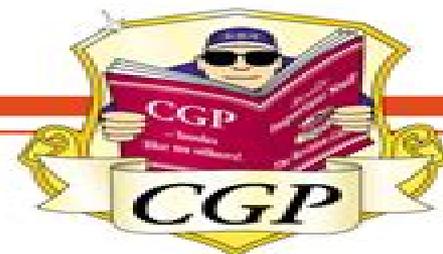


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required topics Targeted questions revision tips and revision activities which keep revision engaging and help to consolidate knowledge

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Sessional Papers Great Britain. Parliament. House of Commons, 1986

Parliamentary Papers Great Britain. Parliament. House of Commons, 1984

GCSE WJEC Catering David Broadbent, **Hospitality and Catering** Judy Gardiner, Jacqui Housley, 2009-06-26 A new edition of the only textbook for WJEC GCSE courses in Catering and Hospitality Catering

MY REVISION NOTES BEV; MACKAY SAUNDER (YVONNE.), 2019 Target success in WJEC Level 1 2 Vocational Award in Hospitality and Catering Units 1 2 with this proven formula for effective structured revision Key content coverage is combined with exam style tasks and practical tips to create a revision guide that students can rely on to review strengthen and test their knowledge With My Revision Notes every student can Plan and manage a successful revision programme using the topic by topic planner Consolidate subject knowledge by working through clear and focused content coverage Test understanding and identify areas for improvement with

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