



# Westside Secondary School

Orangeville, Ontario, Canada



## Grade 10 Hospitality and Tourism Course Outline

[www.ugdsb.on.ca/westside](http://www.ugdsb.on.ca/westside)

Course: TFJ20 Grade 10 Hospitality and Tourism Teacher(s): Mr. Adam Lucko Program Leader: Mr. Wardle

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**Course Description:** In this course we will be learning about Safety and Sanitation and Foodborne illness that may occur in the field of Hospitality, Basic knowledge of tools and equipment used, Healthy eating as per Canada's food guide, Healthy Cooking, Culinary techniques used in the professional kitchen, Event Planning, Recipe writing, Allergy substitutions, Professionalism and much much more!.

**Big Ideas** (overall learning outcomes for the course):

- Creativity, thinking, collaboration and recipe development and process for individuality and as a team!
- Excellent work habits will help promote safe food, handling, sanitation and kitchen safety!
- Respect and teamwork in the kitchen and classroom promotes a positive learning environment!

**Achievement Categories:** Student learning is assessed and evaluated with respect to the following four categories of knowledge and skills.

**Knowledge and Understanding:** 20%    **Thinking:** 20%

**Communication:** 20%

**Application:** 40%

**Assessment and Evaluation:**

Formative assessments are used to improve student learning by providing varied opportunities to demonstrate an understanding of course expectations in preparation for summative evaluations. Summative evaluations test groups of key expectations. Failure to complete a summative evaluation may result in the expectations of the course not being met and the credit not being granted.

**Late Policy:**

Students are expected to complete all assigned work and submit it by the teacher's established due date. Every attempt will be made to encourage students to complete all assigned work on time so their grade represents their actual achievement. For late and missed summative assessments, please see the *Westside Students' Contract for Missing Evidence of Learning*.

More details about Westside's Assessment and Evaluation Policy is available at:

<http://www.ugdsb.ca/westside/wp-content/uploads/sites/74/2016/12/Westside-Assessment.pdf>

Units of Study	Term Work (70%) Summative Evaluations
Safety and Sanitary Practices	<ul style="list-style-type: none"> <li>- Safety and Sanitation, organization sanitary standards</li> <li>- HPPA (Health Protection and Safety Act)</li> <li>- OHSA Occupational Health and Safety Act</li> <li>- WHMIS (New WHMIS)</li> <li>- Emergency preparedness, location of exits, safety equipment (fire blanket , eye wash station etc), evacuation procedures/policies</li> <li>- PPE (Personal Protective Equipment)</li> </ul>
Using Tools and equipment	<ul style="list-style-type: none"> <li>- Understand all tools we use and how to use them safely and properly</li> <li>- Measuring tools, scales, imperial, metric, and British imperial</li> <li>- Apply industry standards "mise en place", 3 sink method, FIFO, etc.</li> <li>- Clean as you work and minimize extra work for others etc.</li> </ul>
Culinary Techniques and Serving Method	<ul style="list-style-type: none"> <li>- Thawing, cooking, freezing correctly and safely, and always.</li> <li>- FIFO of food preparation, and selecting</li> </ul>

	<ul style="list-style-type: none"> <li>- Cutting techniques, dice, small dice, julienne, etc</li> <li>- Cooking methods, dry, steam, safe internal temperatures</li> <li>- Baking techniques, creaming, folding, doughs</li> <li>- Traditional cooking for different places, aboriginal, Italian, French, south American..etc</li> <li>- Cooking accommodations for people with various needs: diabetes, vegans, gluten, allergies etc</li> <li>- Table service types, etiquette, and professionalism</li> <li>- Table setting, napkin folding, glassware types, room setup, the 5 W's of banquet table setup</li> <li>- Setting tables for types of events, religions, circumstances birthday vs weddings.</li> </ul>
Information and Communications	<ul style="list-style-type: none"> <li>- Trip planning software</li> <li>- Time management software</li> <li>- Scheduling</li> <li>- Number of waiters for number of guest for certain types of events</li> <li>- Menu Producing</li> <li>- Ingredient spreadsheet</li> <li>- Advertising</li> <li>- Slideshow or presentation for customers</li> <li>- Advancement in ordering online today (grocery gateway, GFS, SYSCO order) pros and cons</li> </ul>
Planning an Event of Activity	<ul style="list-style-type: none"> <li>- Create a mock festival or event, with outline, planning, delivery and all the are involved in planning an event</li> <li>- Planning a vacation or a trip from fishing trip to destination wedding and all that is in between</li> <li>- Create an itinerary for an event or an activity (Corporate 1 day outing, cruise, sporting event, cultural festival)</li> <li>- Create a costing summary for an event or activity including travel costs, hotel, tickets, meals, taxes</li> </ul>
Services and Products of the Tourism Industry	<ul style="list-style-type: none"> <li>- Identification of Tourism industry from accommodations, recreations, food and beverage, transportation, travel services</li> <li>- Describe each of the above and what they do, and how to achieve a job in that field</li> <li>- Differentiate between all types of productions in the tourism industry- room suite, residence, event planning, sporting event and how they interrelate</li> <li>- Classification symbols (5 diamond award system, Michelin Guide) explain what the ratings are and why, history brief.</li> <li>- Identify tourist attractions in Ontario, Wineries in Niagara, CN Tower, Provincial Parks etc.</li> <li>- Seasonal festivals in area, fishing and hunting in Northern Ontario etc</li> <li>- Local attractions and entertainment, fairs, homecomings etc</li> </ul>
Tools and Equipment Identification	<ul style="list-style-type: none"> <li>- Identify tools and equipment in Front of house and back of house, POS system, ovens, washing machines, uniforms, cash registers etc</li> <li>- Describe proper procedures in using tools in the kitchen, front of house (in school associated with)</li> <li>- Identify and describe measurement systems used in Hospitality around the world</li> </ul>
Common Ingredients	<ul style="list-style-type: none"> <li>- Identify types of flour, herbs, spices, vegetables, meats, fruits and describe their characteristics</li> <li>- Identify Origin on various foods, geographical locations, where they come from, manufacturing and shipping</li> <li>- Classify food and ingredients by their types. Proteins, fats, oils, carbs etc Canada Food Guide</li> </ul>
Industry Practices and the environment	<ul style="list-style-type: none"> <li>- Environmental Aspects of the Hospitality and Tourism industry, insecticides, pesticides at golf and farming. Air pollution, greenhouse gases,</li> <li>- Reduction strategies of harmful effects caused by the industry and associated industries</li> <li>- Conservation measures, reduce, reuse, recycle.</li> </ul>

	<ul style="list-style-type: none"> <li>- <b>Ethics and guidelines for a sustainable tourism industry and/or product</b></li> </ul>
Industry Practices and Society	<ul style="list-style-type: none"> <li>- explain the economic and social impact of the tourism industry (<i>e.g., developing tourist facilities creates jobs; tourism can cause road congestion, pollution, and/or degradation of the environment; tourists bring money into the community</i>);</li> <li>- identify and describe the societal advantages and disadvantages of having ready access to foods imported from around the world (<i>e.g., advantage: fruits and vegetables available during the winter provide health benefits; disadvantage: availability of low-priced imported food hurts local food producers</i>).</li> </ul>
Customer Service and Professionalism	<ul style="list-style-type: none"> <li>- <b>Fundamental principles of customer service, reliability, accountability, care, responsiveness, honesty</b></li> <li>- <b>Importance of professional appearance for success in a career in hospitality. Positiveness, image, standards of hygiene, safety, teamwork, explain kitchen brigade and why it is so important that everyone's job has meaning for final product and customer satisfaction.</b></li> <li>- <b>Confidentiality and privacy in tourism.</b></li> </ul>
Career Opportunities	<ul style="list-style-type: none"> <li>- <b>Identification of all possible careers and the different sectors, food and beverage, travel and tourism, travel agent, concierge, tour guide/operator, Pathways to these jobs (college bound vs straight to work)</b></li> <li>- <b>Experience towards careers/jobs in the Hospitality and Tourism</b></li> <li>- <b>-describe the relationship between the tourism industry and lifestyle opportunities e.g., the tourism industry provides opportunities for seasonal work, shift work, employment in remote and/or scenic areas, small business ownership, and participation in recreational activities);</b></li> <li>- <b>Skills at home and at school are interchangeable with skills at work.</b></li> <li>- <b>Training and certifications that are available and beneficial for careers in Tourism; First Aid, CPR, Safe Food Handling etc</b></li> <li>- <b>Identify groups and associations, mentoring programs, postsecondary programs that may help further or begin a career in Hospitality and Tourism</b></li> <li>- <b>Ontario Skills Passport, finding info, scheduling, budgeting etc.</b></li> <li>- <b>Demonstrate an understanding of work habits that important for success "not my job" is unacceptable. Working safely, teamwork, reliability</b></li> <li>- <b>Portfolio, work logs, skills checklist, recipe book/list, photographs,</b></li> </ul>
	<b>Final Summative (30%)</b>
	Exam 15% <span style="float: right;">Final Project/Recipe Book 15%</span>

**This course has an enhancement fee of \$60 to help cover the cost of food consumed by the students. All course enhancement fees are expected to be paid by the end of the second week of the course. Payment options are available through [ugdsb.schoolcashonline.com](http://ugdsb.schoolcashonline.com) (please see attached flyer). If course fees are not paid, many extra options in courses will not be available to students."**