



Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

Grade 11 Hospitality and Tourism

www.ugdsb.on.ca/westside

Course: TFJ 3C/E	Teacher(s): Wilson	Program Leader: Mr. Wardle
Phone Extension: (519) 938-9355	Email: mwilson1@ugdsb.on.ca	

Course Description: This course emphasizes the scope of the hospitality and tourism industry. Students study food origins, food/handling techniques, food preparation, health and safety standards, and the use of specialized tools and equipment. They also investigate travel and tourism activities in Ontario, develop effective communication and management skills, and identify career opportunities in the hospitality and tourism industry

- Big Ideas** (overall learning outcomes for the course):
- Communication and Teamwork are essential to overall success in this industry
 - Thinking Critically is an important tool for every Chef
 - Deeper Understandings are developed by asking great questions and implementing classroom knowledge into the kitchen.

Achievement Categories: Student learning is assessed and evaluated with respect to the following four categories of knowledge and skills.	Knowledge and Understanding: 25 %	Thinking: 25 %
	Communication: 25 %	Application: 25 %

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>

	Term Work (70%)
Unit of Study	Summative Evaluations
Health and Safety	Practical test, Written Test and and an Oral Test. Safety Contracts and a Passport to Safety
Menu Design	Create a menu that reflects a cuisine
Menu Costing	Evaluate the cost of implementing your menu
Food truck Design	Create a menu, floor plan and design for a Food Truck
Tourism in Ontario	Pick a region/ City in Ontario
	Final Summative (30%)
Practical Exam	Practical Exam

I have read and understand the Course Outline:

Student Name (please print): _____

Signature: _____

Parent/Guardian Name (please print): _____

Signature: _____