



# Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

## Course Outline

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

Course: TFJ20d

Teacher(s): Adam Lucko

Program Leader: Jim Wardle

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### Course Description:

This course provides students with opportunities to explore different areas of hospitality and tourism, as reflected in the various sectors of the tourism industry, with an emphasis in food service. Students will study culinary techniques of food handling and preparation, health and safety standards, the use of tools and equipment, the origins of foods, and event planning, and will learn about tourism attractions across Ontario. Students will develop an awareness of related environmental and societal issues, and will explore secondary and postsecondary pathways leading to careers in the tourism industry

### 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!

### Overall Expectations:

- A1. demonstrate an understanding of the field of hospitality and tourism, in terms of services and products offered in the various sectors of the tourism industry;**  
**A2. demonstrate an understanding of tools and equipment commonly used in the various sectors of the tourism industry;**  
**A3. identify and describe common ingredients used in food preparation.**  
**B1. use tools and equipment in accordance with industry standards;**  
**B2. demonstrate the use of safe and correct culinary techniques in the preparation, cooking, and presentation of food, and demonstrate professional serving methods;**  
**B3. demonstrate effective use of forms of information and communications technology commonly used in the various sectors of the tourism industry;**  
**B4. demonstrate an understanding of the elements of planning an event or activity.**  
**C1. demonstrate an understanding of ways in which various aspects of the tourism industry affect the environment, and ways in which harmful effects can be reduced;**  
**C2. demonstrate an understanding of ways in which various aspects of the tourism industry affect society.**  
**D1. identify and demonstrate compliance with health and safety standards in the various sectors of the tourism industry;**  
**D2. demonstrate an understanding of the principles of customer service and professionalism;**  
**D3. identify career opportunities in the various sectors of the tourism industry and the education and training that would best prepare them for employment in various occupations in the industry.**

**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 Westsides' Student 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>

<b>Units of Study</b>	<b>Term Work (70%) Summative Evaluations</b>
Safety and Sanitation	Written Assessment, Digital Assessment (Brightspace)
Cooking Methods	Practical Assessment
Ontario Tourism	Digital Presentation Assessment
Food and Beverage Industry in Canada	Test
Tools and Equipment	Research Project
	<b>Final Summative (30%)</b>
Final Culminating/Exam(s)	Recipe Book 10%   Written Exam 10%   Practical Exam 10%

**This course has an enhancement fee of \$40 to help cover the cost of consumption by the students. All course enhancement fees are expected to be paid by the end of the second week of the course and payment options are available. Payment is to be made through [ugdsb.schoolcashonline.com](http://ugdsb.schoolcashonline.com). If course enhancement fees are not paid, many extra options in courses will not be available to students.**