



## Grade 12 Hospitality and Tourism Course Outline

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

Course: TFJ 4C/E	Teacher(s): Chef Wilson	Program Leader: Jim Wardle
Phone Extension:	Email: <a href="mailto:mark.wilson@ugdsb.on.ca">mark.wilson@ugdsb.on.ca</a>	Course Website:

### 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.

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, and 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.

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

- “Think Critically “ regarding cooking tasks, equipment use, and world issues facing this industry
- Develop your ability to work in groups as an individual and contribute to the collective good of the assignment. To be able to accept criticism as a building tool rather than as a negative.
- To learn the difference between being a “Traveller” and a “Tourist”
- Building a relationship between Westside and the community through the Food Bank

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

### 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
Safety	Safety Test, Safety Contracts, Brightspace
Restaurant Management	Menu Design, Restaurant Service
World Issues	Debates and Discussions
Community & Social Outreach	Food Bank Production, 2 days each week, Tuesday & Wednesday
	Final Summative (30%)
Presentation	Restaurant Production

Practical	Kitchen Work
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I have read and understand the Course Outline:

Student Name (please print): \_\_\_\_\_

Signature: \_\_\_\_\_

Parent/Guardian Name (please print): \_\_\_\_\_

Signature: \_\_\_\_\_