



Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

Grade 9 Hospitality Course Outline

www.ugdsb.on.ca/westside

Course: TFJ 101 Hospitality Teacher(s): Mrs. Leclair Phone Extension: 278 Mr. Lucko Phone Extension: 232

Email: nicole.leclair@ugdsb.on.ca adam.lucko@ugdsb.on.ca Program Leader: Mr. Wardle

This course has an enhancement fee of \$35 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 and payment options are available. Payment options are available through ugdsb.schoolcashionline.com. If course enhancement fees are not paid, many extra options in courses will not be available to students.

Course Description: This course introduces students to concepts and skills related to hospitality and making nutritious food choices, focusing on the areas of food handling, food preparation, and factors that influence food choices including food-marketing strategies. Students will develop an awareness of related environmental and societal issues in the area of food production and consumption.

Big Ideas (overall learning outcomes for the course):

- Knowing safety procedures allow you to act correctly
- Following a recipe is a blueprint for a successful final product
- Respect and teamwork in the kitchen and classroom promotes a positive learning experience

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%)
Units of Study	Summative Evaluations
Safety and Sanitation	Safety Test / Equipment Demos
Tools, Equipment & Measurement	Lab Observations / Test
Food Staples	Practical Lab Assessment / Lab Skills Mastery Sheet
Baking Basics	Practical Lab Assessment / Lab Skills Mastery Sheet
Catering & Community Outreach	Practical Lab Assessment
	Final Summative (30%)
	Breakfast Challenge 15%
	Theory Exam 15%

