



Cardinal Leger Secondary School

75 Mary Street, Brampton, Ontario, L6W 3K5 * Tel: (905)453-2232

We believe that each one, created in the image and likeness of God, is called by name into the Dufferin-Peel community to realize the Ontario Catholic School Graduate Expectations to the fullest extent possible as we all journey from the early years to vocation.

COURSE OUTLINE

Department:	Technology Department
Course:	Hospitality & Tourism Grade 11 Baking
Course Code:	TFB3E



Common Course Calendar	Course Description:	
	<p>Workplace Preparation:</p> <p>This course enables students to acquire knowledge and skills related to the food and beverage services sector of the tourism industry. Students will learn how to prepare, present, and serve food using a variety of tools and equipment, and will develop an understanding of the fundamentals of providing high-quality service to ensure customer satisfaction and the components of running a successful event or activity. Students will develop an awareness of health and safety practices, environmental and societal issues, and career opportunities in the food and beverage services sector. This course provides an emphasis on Baking</p> <p>Prerequisite: None</p>	
W	Strand/Unit Title Infection Control	Corresponding Catholic Graduate Expectation Indicators for each Strand/Unit
	<p>HOSPITALITY AND TOURISM FUNDAMENTALS</p> <p>OVERALL EXPECTATIONS By the end of this course, students will:</p> <p>A1. describe the types of operations included in the food and beverage services sector of the tourism industry and the range of services these operations provide;</p> <p>A2. assess the characteristics of a variety of food products to determine their nutritional content and local availability and the appropriate methods of cooking each food product;</p> <p>A3. demonstrate an understanding of tools, equipment, and facilities commonly found in the food and beverage services sector of the tourism industry</p> <p>HOSPITALITY AND TOURISM SKILLS</p> <p>OVERALL EXPECTATIONS By the end of this course, students will:</p>	<p>CGE2e</p> <p>CGE2b</p> <p>CGE3c</p> <p>CGE3f</p> <p>CGE4f</p>

B1. demonstrate technical proficiency in the use and maintenance of tools and equipment related to the food and beverage services sector of the tourism industry;

B2. use appropriate techniques for handling, preparing, and presenting food products;

B3. demonstrate an understanding of appropriate procedures to follow in planning an event or activity.

**INDUSTRY PRACTICES,
THE ENVIRONMENT, AND SOCIETY**

OVERALL EXPECTATIONS

By the end of this course, students will:

C1. demonstrate an understanding of ways in which various practices of the food and beverage services sector of the tourism industry affect the environment;

C2. demonstrate an understanding of ways in which various aspects of the food and beverage services sector of the tourism industry affect society.

**PROFESSIONAL PRACTICE AND
CAREER OPPORTUNITIES**

OVERALL EXPECTATIONS

By the end of this course, students will:

D1. identify and demonstrate compliance with the health and safety legislation, regulations, and practices that govern the food and beverage services sector of the tourism industry;

D2. demonstrate an understanding of the importance of customer service in the food and beverage services sector of the tourism industry;

D3. identify a range of careers in the food and beverage services sector of the tourism industry and the education and training that would best prepare them for these careers.

Assessment and Evaluation:

Category Weightings	Weight %
Knowledge/Understanding	20
Thinking	20
Application	35
Communication	25

Final Summative Assessments	Overall Weighting
Term Work	70 %
Course Culminating	15%
Exam	15%

Learning Skills and Work Habits

E= excellent G= good S=satisfactory N= needs improvement

Responsibility	<ul style="list-style-type: none"> takes responsibility for and manages own behavior completes and submits class work, homework, and assignments according to agreed-upon timelines
Organization	<ul style="list-style-type: none"> establishes priorities and manages time identifies, gathers, evaluates, and uses information, technology, and resources to complete tasks
Independent Work	<ul style="list-style-type: none"> independently monitors, assesses, and revises plans to complete and meet goals uses class time appropriately to complete tasks
Collaboration	<ul style="list-style-type: none"> accepts various roles and an equitable share work in a group builds healthy peer-to-peer relationships
Initiative	<ul style="list-style-type: none"> Looks for and acts on new ideas and opportunities Approaches new tasks with a positive attitude
Self-Regulation	<ul style="list-style-type: none"> Sets own goals and monitors progress towards achieving them Seeks clarification or assistance when needed