



Cardinal Leger Secondary School

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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 10
Course Code:	TFJ20



Common Course Calendar	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 on 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. This course helps students to meet the Ontario Catholic School Graduate Expectations by developing one's God-given potential and makes a meaningful contribution to society and by exercising Christian leadership in the achievement of individual and group goals.	
Ministry/ICE Curriculum Documents	Strand/Unit Title <i>Infection Control</i> HOSPITALITY AND TOURISM FUNDAMENTALS OVERALL EXPECTATIONS By the end of this course, students will: 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 HOSPITALITY AND TOURISM SKILLS OVERALL EXPECTATIONS By the end of this course, students will: B1. use tools and equipment in accordance with industry standards; B2. demonstrate the use of safe and correct culinary techniques	Corresponding Catholic Graduate Expectation Indicators for each Strand/Unit CGE2e CGE2b CGE3c CGE3f CGE4f

	<p>in the preparation, cooking, and presentation of food, and demonstrate professional serving methods;</p> <p>B3. demonstrate effective use of forms of information and communications technology commonly used in the various sectors of the tourism industry;</p> <p>B4. demonstrate an understanding of the elements of planning an event or activity.</p> <p>INDUSTRY PRACTICES, THE ENVIRONMENT, AND SOCIETY</p> <p>OVERALL EXPECTATIONS By the end of this course, students will:</p> <p>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;</p> <p>C2. demonstrate an understanding of ways in which various aspects of the tourism industry affect society.</p> <p>PROFESSIONAL PRACTICE AND CAREER OPPORTUNITIES</p> <p>OVERALL EXPECTATIONS By the end of this course, students will:</p> <p>D1. identify and demonstrate compliance with health and safety standards in the various sectors of the tourism industry;</p> <p>D2. demonstrate an understanding of the principles of customer service and professionalism;</p> <p>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.</p>	
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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