

HALIBURTON HIGHLANDS SECONDARY SCHOOL



Technology Evaluation Policy for Hospitality and Tourism: TFJ4C



Course Code:	TFJ4C	Teacher Contact Information:
Level:	Grade 12, open	Teacher: Ms. Melissa Stephens
Credit Value:	1	By Phone: (705) 457-2950 ext: 568
Period:	Period 2 (on a Week 1)	By E-mail: m.stephens@tldsb.on.ca
Room Number:	15	Website: http://mail.tldsb.on.ca/
Department Head:	Mr. D. Fockler	

Course Description:

This course enables students to further develop knowledge and skills related to the various sectors of the tourism industry. Students will demonstrate advanced food preparation and presentation skills; increase health and wellness knowledge; develop tourism administration and management skills; design and implement a variety of events or activities; and investigate principles and procedures that contribute to high-quality customer service. Students will expand their awareness of health and safety issues, environmental and societal issues, and career opportunities in the tourism industry.

Prerequisite: TFJ4C

Strands of Study and Overall Expectations include:

Hospitality and Tourism Fundamentals

- A1. demonstrate an understanding of common management techniques and strategies used in the tourism industry;
- A2. demonstrate an understanding of ways in which the various sectors of the tourism industry accommodate the health and wellness needs and try to protect the health and wellness of their customers;
- A3. demonstrate an understanding of culinary knowledge as it relates to the tourism industry;
- A4. demonstrate an understanding of facilities and equipment used in the various sectors of the tourism industry.

Hospitality and Tourism Skills

- B1. demonstrate a professional level of culinary competence in food preparation and presentation;
- B2. demonstrate the ability to follow the best practices of administration and management as they relate to the tourism industry;
- B3. demonstrate the ability to successfully market and promote an event or activity;
- B4. demonstrate the ability to plan and deliver an event or activity.

Industry practices , the environment, and society

- C1. demonstrate an understanding of factors that affect the relationship between the tourism industry and the environment;
- C2. demonstrate an understanding of factors that affect the relationship between the tourism industry and society.

Professional practices and career opportunities

- D1. demonstrate an understanding of and compliance with health and safety standards in the tourism industry and the related legislation and regulations;
- D2. demonstrate the ability to provide a professional level of customer service;
- D3. describe a range of career opportunities and the education and training required for employment in various sectors of the tourism industry.

Efforts will be made to meet the individual learning needs of students in order to ensure these expectations are being met.

Course Outline / Units of Study:

Food and kitchen safety	Certifications
Dual credit	Global Hospitality and tourism concerns
Cooking labs- on going all semester	Culinary techniques

Evaluation Structure:

Knowledge/Understanding	20%
Thinking/Inquiry	20%
Communication	25%
Application	35%

The above is reflected both in the term work (worth 70% of the final mark) and the summative culminating activities (worth 30% of the final mark). The culminating activity is a 15% project and a 15% final exam.

Resources:**Textbook:**

Professional Cooking (stays in classroom)

Policy Document:

Ontario Curriculum Grades 11 & 12
Technological Education 2009

Evaluation:

Students will be assessed & evaluated according to the work produced & skills displayed. Methods of providing feedback will include assessing work in process & evaluating completed assignments, tests, co-operative learning activities, simulations and presentations. Peer & self-evaluations will also be utilized.

Student marks will be determined by evaluating process & product according to 4 categories & 4 levels. Please see the chart below for specific skills and key words used to determine student competency in the different categories.

Category	Level 1: 50-59%	Level 2: 60-69%	Level 3: 70-79%	Level 4: 80-100%
Knowledge/Understanding > Knowledge of facts & terms > Understanding of concepts & relationships	Limited display of knowledge, skills and ability to apply concepts	Some success in displaying knowledge, skills and application of concepts	Considerable display of knowledge skills and ability to apply concepts	Thorough understanding of concepts and ability to communicate, think creatively and apply concepts
Thinking/Inquiry > Critical thinking skills > Creative thinking skills > Inquiry Skills				
Communication > Communication of ideas & information > Use of symbols & visuals > Oral & written communication				
Application > Applications in familiar contexts > Transfer of concepts to new contexts > Making logical conclusions and predictions > Use of technology > Making connections				

Learning Skills:

Students are expected to reflect the following skills throughout the course:

- Responsibility:** Fulfils responsibilities. Completes & submits work ON TIME. Manages own behaviour.
- Organization:** Devises & follows a plan. Establishes priorities & manages time. Uses resources to complete tasks.
- Independent Work:** Monitors, assesses & revises plans to complete tasks & meet goals. Uses class time wisely. Follows instructions with minimal supervision.
- Collaboration:** Accepts various roles in a group. Responds positively to ideas, opinions of others. Builds healthy peer relationships. Resolves conflict and builds consensus. Shares resources and promotes critical thinking to solve problems and make decisions.
- Initiative:** Looks for and acts on new ideas. Innovative and takes risks. Demonstrates curiosity and an interest in learning. Approaches new tasks with a positive attitude. Advocates for all appropriately.
- Self-Regulation:** Sets goals. Seeks help when needed. Reflects on own strengths, needs & interests. Identifies learning opportunities, choices and strategies. Perseveres and makes an effort when responding to challenges.

Students will receive the following letter grades: **E** - Excellent **G** - Good **S** - Satisfactory **N** - Needs Improvement

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COURSE EXPECTATIONS AND EVALUATION POLICY



Welcome to TFJ4C

Attendance

Regular attendance is essential for academic success in school. It is the student's responsibility to inform the teacher *beforehand* of any planned absences. It is the student's responsibility to get notes assignments and any other information missed while absent from class. This should be done on the student's first day back, either during class, lunch hour or after school. **Any student that is truant the last three days of a semester will not be allowed to write his/her final examination.**

Tests

Students must be prepared to write tests on the assigned day. Students who miss a test for no valid reason will receive a mark of zero. Any student who knows that he/she will be absent for a valid reason during a test must make arrangements with the teacher *before* the period in which the test is to be written. Students who miss a test for any reason should be prepared to write the test on the first day back at school or should make suitable arrangements with the teacher on the first day back.

Assignments

If a student is absent on the day work is assigned, it is his/her responsibility to get the assignment from the teacher. If a student is absent when an assignment is collected, it is to be submitted at the beginning of the period on the first day back.

Late Assignment Policy "Not Done is not Acceptable"

Please adhere to our new HHSS Late Assignment Policy. Students received this in their period one class on the first day of the semester.

Plagiarism

Plagiarism is the act of taking someone else's ideas or writing and passing it off as your own. Whatever material students consult in the preparation of essays/projects should be properly credited to the writer or source. Material may be quoted if the student identifies it as a quotation and cites the author. Copying another student's work is cheating, and is also called plagiarism. **A first offense may result in a mark of zero or an opportunity to redo/resubmit the evaluation, after consultation with the student, parent, teacher, department head and school administrator. A second offense will result in a mark of zero, a call home and the student will be referred to the Principal. A third offense will result in a mark of zero and may result in an in-school suspension.**

Computers are tools for education; not entertainment devices. Students who are not on task may have their computer account disabled for the remainder of the day (or longer.)

I hereby acknowledge that I am fully aware of the expectations and evaluation in **Hospitality and Tourism TFJ4C** course.

Student Signature: _____ Parent's/Guardian Signature: _____

Should it be necessary to contact you about your child's progress, it would be helpful if you would provide the appropriate information below:

Parent(s)/Guardian(s):

_____ Phone: (H) _____ (W) _____

E-mail: _____

_____ Phone: (H) _____ (W) _____

E-mail: _____

For students 18 years of age and over or who will turn 18 during the course:

I give permission for my teacher to contact my parents/guardians with regard to this course: _____