



## Course Information Sheet

**Course Title    Hospitality – Baking – Workplace**

**Course Code     TFB3E0**

What do you do in this course?	What you do NOT do in this course.
<ul style="list-style-type: none"> <li>• Learn about the Hospitality and Tourism Industry</li> <li>• Combination of theory work, group work, independent work, oral presentations, assignments, tests and 2 final exams</li> <li>• Learn fundamentals of providing high-quality service &amp; food</li> <li>• Basic requirements of food service</li> <li>• Acquire skills related to methods of preparing &amp; presenting desserts</li> <li>• Demonstrate math &amp; measurement skills</li> <li>• Demonstrate an understanding of how to use tools, equipment and kitchen facilities</li> </ul>	<ul style="list-style-type: none"> <li>• Cook everyday</li> <li>• Eat everyday</li> <li>• Eat all products that you have produced</li> </ul>

Recommended knowledge/skills for successful completion
<ul style="list-style-type: none"> <li>• Interest in food &amp; food related issues, as well as food service</li> <li>• Passion for baking &amp; learning how to bake properly</li> <li>• Willingness to put forth a great effort in both theory work as well as practical labs</li> <li>• Effective communication skills, time-management skills and presentation/oral skills</li> <li>• Note taking and recipe writing</li> <li>• Developing leadership skills</li> <li>• Should be responsible, personable &amp; should enjoy working with other classmates in a busy setting</li> <li>• Participate in life skill activities such as, washing dishes, sweeping and doing laundry</li> </ul>

<u>Other (e.g. homework commitment)</u>
<ul style="list-style-type: none"> <li>• Attendance is very important as well as being on time to class</li> <li>• Though rare, homework/assignments may need to be completed at home</li> <li>• <b>Please note: there is a written and practical exam for this course</b></li> </ul>

**Please note:** This form will assist students/parents in selecting courses that reflect the aptitudes and interests of the student. Be sure to check the common course calendar for a required prerequisite.