



Course Information Sheet

Course Title Hospitality – Baking – Workplace

Course Code TFB4E0

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

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

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

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.