



## Course Information Sheet

**Course Title    Hospitality – Workplace**

**Course Code    TFJ4E0**

What do you do in this course?	What you do NOT do in this course.
<ul style="list-style-type: none"> <li>• Combination of theory work, group work, oral presentations &amp; assignments</li> <li>• Practical labs &amp; running the classroom restaurant</li> <li>• Learn fundamentals of providing high-quality service &amp; customer satisfaction</li> <li>• Basic requirements of food service</li> <li>• Acquire skills related to advanced methods of preparing &amp; presenting food, evaluating safety of facilities &amp; marketing special events</li> <li>• Math &amp; Measurement skills</li> </ul>	<ul style="list-style-type: none"> <li>• Cook everyday</li> <li>• Eat everyday or all the product that is 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 cooking &amp; learning how to cook properly</li> <li>• Capable to work both independently as a part of a team</li> <li>• Willingness to put forth a great effort in both theory work as well as practical labs</li> <li>• Effective communication &amp; time-management skills, presentation/oral skills</li> <li>• Some interest in career opportunities related to the hospitality industry</li> <li>• An interest in foods &amp; customs of other countries</li> <li>• Note taking and recipe writing</li> <li>• Developing leadership skills</li> </ul>

<u>Other (e.g. homework commitment)</u>
<p>Commitment to attendance, homework/assignments, being on time &amp; prepared for either theory or kitchen work</p>

**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.