



Course Information Sheet

Course Title **Hospitality-Culinary Arts & Management - College**

Course Code **TFR3C0**

| What do you do in this course? | What you do NOT do in this course. |
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| <ul style="list-style-type: none"> • Combination of theory work, group work, oral presentations & assignments • Practical labs & running the classroom restaurant • Learn fundamentals of providing high-quality service & customer satisfaction • Basic requirements of food service both front of the house and back • Acquire skills related to advanced methods of preparing & presenting food, evaluating safety of facilities & marketing special events • Math & Measurement skills | <ul style="list-style-type: none"> • Eat every day or take all the product that is produced |

| Recommended knowledge/skills for successful completion |
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| <ul style="list-style-type: none"> • Interest in food & food related issues, as well as food service • Passion for cooking & learning how to cook properly • Capable to work both independently as a part of a team • Willingness to put forth a great effort in both theory work as well as practical labs • Effective communication & time-management skills, presentation/oral skills • Some interest in career opportunities related to the hospitality industry • An interest in foods & customs of other countries • Note taking and recipe writing • Developing leadership skills • Ability to deal with on the spot issues |

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

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.