

Hospitality and Tourism, Grade 9 -Open TFJ 100

In this hands on course students in our grade 9 program will prepare a variety of foods and baked goods for the lunch program and school cafeteria

They will be immersed in all aspects of the hospitality industry and be involved in learning about; basic knife safety and cutting techniques

- kitchen equipment recognition and safety
- understanding of measurement and recipe conversions
- understanding of different cooking methods and baking techniques
- food service health and safety compliance
- reading and following recipes accurately
- regional and local tourism attractions and destinations
- nutrition, food recognition and reading food labels
- careers in the hospitality and tourism sector

Students will demonstrate collaboration, responsibility, organizational and workplace skills as well as group and individual projects throughout the semester.

Prerequisite: None