

Henry Street High School

TFJ 4C Hospitality and Culinary Skills & Techniques COURSE OUTLINE

COURSE DESCRIPTION	<i>This 2 credit program is on the pathway for students to earn a Specialist High School Major Red Seal. It will include event planning, presentation and community connections. The greatest portion of the program will consist of food preparation skills and production. Also in this program, will be an opportunity to achieve your Smart Serve and Service Excellence Certificates. There is a possibility of earning a dual credit with Durham College.</i>
UNITS OF STUDY	UNIT 1 – Food and Nutrition UNIT 2 – Culinary Skills UNIT 3 – Event Planning – Marketing and Publicity UNIT 4 – Education, Training, and Career Opportunities
ASSESSMENT AND EVALUATION	<ul style="list-style-type: none"> ❖ Certifications 10% ❖ Kitchen Culinary Duties 25% ❖ Term Work 35% ❖ Practical Exam 20% ❖ Written Exam 10%
OTHER INFORMATION	<ul style="list-style-type: none"> ❖ Prerequisite: TFB 3E or TFN 3C ❖ Course Fee: \$75.00 ❖ Textbook: Culinary Essentials ❖ Attire: All students MUST wear proper culinary attire (apron/coat, and hat provided)