

MODULE TOU1040: THE FOOD SECTOR

Level: Introductory

Theme: Food

Prerequisite: None

Module Description: Students evaluate food service establishments, explain basic food-handling principles, demonstrate satisfactory food service skills, and adapt service standards to meet the needs of guests.

Module Parameters: No specialized equipment or facilities.

Note: It is recommended that the student have access to instruction from an individual with formal, specialized training and/or experience in one or more tourism sectors.

Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none">compare a variety of local food establishments, and identify career opportunities in the food sectordevelop satisfactory food service skills	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none">a written, oral and/or visual presentation demonstrating knowledge of food service equipment, common types of food service, basic components of menus, the role of food service staff, career opportunities and the student's comparison of at least two food establishments. <p><i>Assessment Tool</i> <i>Presentation/Reports, TOU1040-1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 1 in applicable areas of assessment</i></p>	30

MODULE TOU1040: THE FOOD SECTOR (continued)

Concept	Specific Learner Expectations	Notes
Introduction to the Food Sector (continued)	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • describe the role of various food service staff in the front and back of the house: <ul style="list-style-type: none"> – maitre d’ – host/hostess – food and beverage server – wine steward – bus person – banquet captain – chief steward – chef – kitchen helper – banquet manager • identify food service trends and suggest future career opportunities • explain the role of industry training and certification standards in the food sector • research sources of further education and training for employment in the food sector. 	
Food Service Procedures	<ul style="list-style-type: none"> • describe common types of food service and provide examples of when each might be used: <ul style="list-style-type: none"> – table service: French, Russian, American, English – cafeteria service – buffet service – family service – tray service – fast food • identify food service equipment and tableware • demonstrate correct placement of tableware for American service: <ul style="list-style-type: none"> – place settings – glasses – salad – beverage – napkin 	<p>The performance checklist may be divided into smaller components.</p> <p>All task components must be satisfactorily completed (minimum mark – 50%). Tasks include:</p> <ul style="list-style-type: none"> • identifying needs and wants • suggesting menu items • adapting service • describing excellent service in that situation.

MODULE TOU1040: THE FOOD SECTOR (continued)

Concept	Specific Learner Expectations	Notes
Food Service Procedures (continued)	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • demonstrate satisfactory skills in basic table service and safe food handling including: <ul style="list-style-type: none"> – greet customer, present menu – pour water – take order – serve courses – serve dessert, coffee • demonstrate satisfactory skills of table maintenance. 	The importance of safe food handling should be addressed throughout the module.
Strategies in Food Service	<ul style="list-style-type: none"> • describe factors that determine the menu structure • explain the categories used in a menu • give examples of a variety of sample meal plans for guests with special requirements • describe service strategies for accommodating individual guest requirements • describe the factors that influence guest satisfaction with the food establishment and service • identify standards and criteria for excellent food service: <ul style="list-style-type: none"> – seating – cleanliness of dining room – atmosphere – service – food and beverage products – staff professionalism (knowledge and attitude) • evaluate the service and standards of a food service establishment. 	