

Naperville North High School Introduction to Hospitality/Culinary Syllabus 2026/2027

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

D203 Profile of A Learner	Profile of a Learner guides our efforts in creating educational experiences that are relevant, engaging, and impactful and outlines the key competencies and descriptors our community has identified as essential for our students: Adaptability, Communication, Critical Thinking, Learner's Mindset, Global Citizen.
Department Mission	In partnership with the community, Career and Technical Education (CTE) provides students with real-world experiences. Students will discover and explore their passions, which will lead to career opportunities and the development of life skills.
Course Description	This course introduces high school students to both the world of hospitality and foundational culinary skills. Students will explore key hospitality industry sectors while gaining hands-on experience in safe food handling, food preparation, and customer service. Emphasis will be placed on professionalism, career readiness, teamwork, and exploring the many career paths available in hospitality and culinary fields. This weighted course is eligible for dual credit through COD.
Course Textbook & Resources	<i>Introduction to Hospitality</i> , John R. Waler, 9th Ed\ Google Classroom or Canvas
Course Standards & Weights	Safety & Sanitation (10%) Hospitality Industry (40%) Apply Culinary Skills (40%) Employability Skills: Communication & Collaboration(10%)
Units of Study:	UNIT 1: Foundations of Hospitality & Culinary Safety UNIT 2: Restaurant Operations & Customer Service UNIT 3: Hotel, Lodging & Club Management UNIT 4: Event Operations UNIT 5: Managed Services & Culinary Tourism
Grade Calculation Definitions	Students will be provided with multiple and varied opportunities to demonstrate mastery of learning standards. Although varied in content, all courses will include examples of practice and evidence of learning: ● Evidence of Learning: Tasks or assessments where feedback is provided to the student and considered evidence of a student's level of proficiency on a given standard or skill. This may include, but is not limited to formative tasks that provide insights on areas for growth as well as summative tests, projects and/or performances. In this course, specific examples include: learning checks, summative tests, projects and/or performances. ● Practice: Tasks that are connected to course standards and learning targets that promote the development of skills and/or knowledge that will be assessed, but where feedback is not provided. This may include, but is not limited to daily readings, note taking, practice exercises and tasks essential to the learning process. In this course, specific examples include: daily readings, note taking, practice exercises and tasks essential to the learning process.

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

Grading Disbursement

Semester grades for all classes (prior to the final exam) will be calculated by a weighted average. As part of the calculation for the overall semester grade, final exams/projects will not exceed 15% of the semester grade.

A = 100-90%, B = 89-80%, C = 79-70%, D = 69-60%, F = 59-0%

Semester Grade:

- Coursework = 90%
 - Evidence of Learning = 90%
 - Practice (will not exceed 10%) = 10%
- Final Exam = 10%
 - *Final Exam Format:* Career Research/Infographic

Grading Practices

Grades communicate each student's progress toward mastery of goals/standards for the course.

- Infinite Campus Symbols/Comments:
 - A score of "Missing" (M) will indicate an assessment has not been turned in and the comments section will include a specific date by which students can still submit. After that date, a zero (0) will be recorded.
 - Any score may also have a comment indicating the due date, turned in, late, reassessment eligibility including the timeline and/or reassessment final scores.
 - A zero indicates that no attempt was made by the student. If a legitimate attempt is made on an assessment and practice work has been completed in a consistent and timely manner (*completing 85% of practice listed in Infinite Campus.*), a score of 50% will be the lowest possible grade.
- Late Work:
 - Evidence of Learning work submitted after the original due date cannot be penalized more than a total of 10% and can be submitted for credit within 5 school days after the original due date.
 - Practice Work is not accepted for credit after the due date.
- Other:
 - No extra credit will be issued.

D203 AI Belief Statement

At Naperville North High School, we strive to build a learner's mindset in all students, developing qualities such as adaptability, communication, critical thinking, and global citizenship. Generative Artificial Intelligence (AI), offers new opportunities to engage with important technology relevant to the future that also raises significant educational considerations. AI tools provide unique ways to engage students in the learning process, hence we encourage our staff to guide students in using AI responsibly. Teachers have the authority to establish guidelines for AI use in their classrooms, setting clear expectations for how AI can be used on learning tasks. Concurrently, we recognize that reliance on AI risks replacing genuine student engagement and original thought, undermining the attributes we aim to cultivate. Striking a balance between leveraging AI tools effectively and maintaining educational standards is crucial to the learning experience of each student.

Academic Integrity Code

District 203 students are challenged to address the academic process enthusiastically, diligently, and most importantly, honestly. It is the responsibility of our students, teachers, and administration to uphold the fundamental academic values of honesty, responsibility, fairness, respect and trust. The integrity of our district's academic programs is built upon these principles.

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

Academic integrity violations include cheating, plagiarism, self-plagiarism or copy infringement, obtaining or providing an unfair advantage, using a writing service and/or AI in place of original work unless specifically authorized by staff, falsification of documents, unauthorized access to records, and inappropriate collaboration, whether intentional or unintentional. The classroom teacher and administration will collaborate and exercise professional judgment in determining academic integrity violations.

Please refer to the NNHS Handbook for more information.

Technology Expectations

- **Cell phones:** Students will be expected to store their cell phones in a phone holder or designated classroom location throughout each class period as communicated by each teacher. Cell phones should not be seen or heard in the classroom setting. Appropriate use of cell phones is allowed during passing periods, during study halls, at lunch, before and after school. Please note that cell phone use is strictly prohibited in locker rooms and restrooms at all times.
- **Ear buds and headphones:** The use of ear buds and headphones is strictly prohibited in the classroom unless permission has been granted by the teacher. Ear buds and headphones should not be seen or heard in the classroom setting. For safety reasons, students should also be able to hear announcements, alerts, etc. at all times and, therefore, students are permitted to use one ear bud or headphone during passing periods, at lunch, before and after school.
- **District issued Chromebooks:** Students are required to use their District issued Chromebook and will not be permitted to use personal laptops or devices in the classroom setting. Student personal devices are not protected by district systems and put student safety and the safety of our network at risk. Additionally, student personal devices are not enabled with applications and programs necessary for administration of state and AP assessments.

Reassessment Policy

The purpose of reassessment is to allow students to demonstrate mastery of course standards in which they remain deficient. Higher reassessment grades will replace the original assessment score, but will not exceed 85%.

- Practice work is not eligible for reassessment.
- Evidence of Learning work may be eligible for reassessment. Refer to the chart below for eligibility:

☐ The assessment included multiple opportunities for feedback and improvement in the process for the final product OR formative assessments are aligned to standards, allow students to practice in the same assessment format, and gain feedback for improvement before the summative assessment.	☐ There was timely and consistent completion of practice work and formative assessments. ☐ A one-time performance on an assessment does not reflect the student's level of proficiency leading up to the assessment. ☐ Summative assessment score is below 85%.
Not eligible for reassessment	Eligible for reassessment if all three statements above are true.

Naperville North High School Introduction to Hospitality/Culinary Syllabus 2026/2027

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

Reassessment Parameters:

- The reassessment opportunity will require designated learning experiences that demonstrate readiness as assigned by the teacher.
- Reassessments MUST be completed within 5 school days of the student receiving feedback unless otherwise determined by the instructor. The reassessment deadline should be communicated in an IC comment.
- The final reassessment score will be capped at 85%.

Student Communication

- Students are encouraged to communicate with teachers regarding questions.
- Teachers make every effort to respond to emails and phone calls within 24 hours during the workweek.
- The best way to communicate with teachers is through email; however, if you haven't received a response within 48 hours, please resend the email or call their voicemail. Your email may have been filtered.

Additional Resources for Support

- You can utilize WIN or make an appointment with your teacher should you need additional instruction or support in learning material.
- You can attend peer tutoring in the Lit Center during lunch periods to receive extra support or to work on assignments.
- You can drop in to work with a peer tutor during lunch periods or before school in the Literacy Center.

Parents or Guardians Partnership

Naperville North believes in a collective partnership with parents/guardians which provides students the best opportunities for success.

Some ways parents/guardians can support their student's learning are:

- Actively check Infinite Campus for their student's grades.
 - Infinite Campus is a tool to progress monitor student work until the final course grade is posted.
 - Monthly progress grades are posted and represent the current grade of a student in the course at that moment in time.
- Discuss missing assignments, reiterate due dates, help organize folders, materials, assignment notebooks, and review upcoming projects and assessments.

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org |
kappleby@naperville203.org Office: 125
Department Chair: Melissa Oskroba (moskroba@naperville203.org)

Introduction to Hospitality Industry

HOSP 1100

Instructors Contact Information

Ms. Cosgrove	mcosgrove@naperville203.org
Mrs. Page	lpge@naperville203.org
Mrs. Rorer	trorer@naperville203.org
Ms. Appleby	kappleby@naperville203.org
Ms. Tuazon	ituazon@naperville203.org

Naperville District 203 Mission Statement: To educate students to be: self-directed learners, collaborative workers, complex thinkers, quality producers, and community contributors.

Course Description: Orientation to the hospitality industry, its history and magnitude, organization, challenges, and opportunities. Highlights interdependent nature of the public hospitality industry.

Repeatable for credit: No
Pre-Enrollment Criteria: None

Credit: 3 hrs

Naperville North High School Introduction to Hospitality/Culinary Syllabus 2026/2027

Teachers: Jasmin Tuazon | Katie Appleby Email: jtuzon@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

Course Outline/Units of Study/Course Calendar: Accessible on Canvas or Google Classroom

Week	Unit/Chapter	Assessment/Assignment
1-3	Unit 1: Foundations of Hospitality & Culinary Safety Chapter 1	• Learning Check #1 • Plan a Vacation Simulation • Practice Lab: Safety • Practice Lab: Sanitation • Practice Lab: Measuring • Evidence Lab: Safety, Sanitation, Measuring, Equipment • Plan a Vacation Simulation Reflection • Unit 1 Hospitality Assessment
4-5	Unit 2: Restaurant Operations & Customer Service Chapters 5, 6 and 7	• Learning Check #2 • Case Study: Can This Restaurant Survive • Mise en Place Activity • Practice Lab 1: Knife Skills • Practice Lab 2: Knife Skills • Design a Place Setting Activity • Evidence Mini Simulation: Intro to Food and Beverage • Evidence Lab: Knife Skills • Hospitality Unit 2 Assessment
6-9	Unit 3: Hotel, Lodging & Club Management Chapter 2, 3 and 10	• Create Your Own Food Stand • Learning Check #3 • Learning Check #4 • Practice Lab: In Room Dining Service • Practice Lab: Afternoon Beverage Service & Small Bites • Practice Lab: VIP Lounge Snack • Evidence Simulation: Introduction to Hotels • Evidence Lab: Build Your Own Brunch • Hospitality Unit 3 Assessment
10-14	Unit 4: Event Operations Chapter 12, 13 and 14	• Practice Lab: Pool Deck Snack Shack • Practice Lab: Upscale Plated Entree • Practice Lab: Dessert Bar • Learning Check #5 • Practice Case Study: Double Booked OR Not Enough Space • Evidence Lab: Plated Protein & Veggie • Evidence Mini Simulation: Introduction to Meetings and Events • Hospitality Unit 4 Assessment

Naperville North High School Introduction to Hospitality/Culinary Syllabus 2026/2027

Teachers: Jasmin Tuazon | Katie Appleby Email: jtucson@naperville203.org | kappleby@naperville203.org
 Office: 125
 Department Chair: Melissa Oskroba (moskroba@naperville203.org)

		Team-Based Challenge: Plan an Event Seasonal Spread
15-16	Unit 5: Managed Services & Culinary Tourism Chapter 8, 9 and 15	- Practice Lab: Street Tacos - Case Study: Chaos in the Kitchen - Learning Check #6 - Hospitality Unit 5 Assessment
17	Final Exam	Career Research/Infographic Report

Required Textbook: *Introduction to Hospitality*, John R. Walker, 9th Ed

GENERAL COURSE OBJECTIVES:

1. Survey the hospitality industry
2. Recognize the employment opportunities in the hospitality industry
3. Identify and explain the structure, organization, and operation of hotels and food service operations
4. Explain the importance of high standards of quality and service as applied to the hospitality industry
5. Explain the hours and working conditions in the industry

TOPICAL OUTLINE:

1. Survey of various types of hospitality industry operations facilities,
2. Restaurant operations
3. Hotel and lodging operations
4. Gaming and casino operations
5. Club management
6. Employee relations
7. Best practices
8. Industry trends
9. Career Opportunities

Naperville North High School Introduction to Hospitality/Culinary Syllabus 2026/2027

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org |
kappleby@naperville203.org Office: 125
Department Chair: Melissa Oskroba (moskroba@naperville203.org)

ASSESSMENTS:

Semester Grade: 90% Coursework, 10% Final
Coursework: 90% Evidence 10% Practice

Grading Disbursement: A=100-90%, B=89-80%, C= 79-70%, D=69-60%, F=59-0%

Methods of Evaluating Students:

- Students will be evaluated by projects, and/or tests, and/or participation. Class attendance may also be a factor in evaluation.
- Reading
Only by completing the reading assignments on a timely basis will you be able to participate in classroom discussion. Each week, the material discussed in class will relate to the material you have read in the chapter.

The mid- term and final exam questions will be taken directly from the text. Although both are open book, reading ahead will be beneficial to your grade.

ACADEMIC INTEGRITY:

All materials developed are to be the actual work of the student or assigned group of students. Violations include, but are not limited to cheating, plagiarism, and receiving help on a test. A student found in violation of academic honesty can face the resulting consequences of failing this course. School policy is followed strictly as stated in the student handbook.

Behavior Expectations: Throughout the semester, professionals will share their knowledge of the hospitality field. Out of respect to the professionals taking time out of their day to share their experiences, students are expected to maintain professionalism. This professionalism includes appropriate dress, being on time, no technology use, and other forms of both verbal and nonverbal communication as discussed in class.

WITHDRAWAL/INCOMPLETE POLICY:

Withdrawal from this course will also result in a withdrawal on your College of DuPage transcript. Should your work in this course earn you an "Incomplete" grade, you will not receive credit for this course through the College of DuPage.

Teachers: Jasmin Tuazon | Katie Appleby Email: ituazon@naperville203.org |
kappleby@naperville203.org Office: 125
Department Chair: Melissa Oskroba (moskroba@naperville203.org)

COLLEGE OF DUPAGE ACCESSIBILITY STATEMENTS:

ADA Statement

The College of DuPage is committed to providing equal access to its programs, services and activities for people with disabilities. The Americans with Disabilities Act requires that reasonable accommodations be provided for students with physical, sensory, cognitive, systemic, learning, and psychiatric disabilities. If you feel you may need accommodations in this or any class, please visit the [Center for Access and Accommodations](#) in the Student Services Center (SSC), Room 3249, or contact them by phone at (630) 942-2154 or TDD at (630) 858-9692 or e-mail at: access@cod.edu

Access and Accommodations

The College of DuPage is committed to the equitable access of educational opportunities for students with disabilities in accordance with The Americans with Disabilities Act, As Amended and Section 504 of the Rehabilitation Act of 1973. Any student who feels they may need an accommodation on the basis of an illness, injury, medical condition, or disability should contact the Center for Access and Accommodations to determine eligibility for accommodations and to obtain an official Letter of Accommodation. Connecting with the Center for Access and Accommodations is an important way to make sure that any student who has a need based on a disability, illness, injury, or medical condition is provided with appropriate accommodations. The Center for Access and Accommodations can be reached via email at access@cod.edu. Students may also initiate a request for services by going to www.cod.edu/access and clicking on the green box labeled "complete form to request accommodations." Student's requesting accommodations for COVID-19 or COVID-19 protocols should also use the above mentioned process to connect with the Center for Access and Accommodations. If you are already registered with the Center for Access and Accommodations, please email me your Letter of Accommodation as soon as possible. For your own privacy, please DO NOT send any health documentation or Doctor's notes to me.