COMPONENTS of an SHSM

1. BUNDLED CREDITS

Eight to ten Grade 11 and Grade 12 credits focused in the area of the skilled career, including cooperative education credits

2. CERTIFICATION AND TRAINING

Sector-recognized certifications and specialized training courses

3. EXPERIENTIAL LEARNING & CAREER EXPLORATION ACTIVITIES

Experiential activities within the sector and career field

4. REACH AHEAD EXPERIENCES

Learning experiences connected with the student's postsecondary plans, including apprenticeship, college, university or workplace

5. SECTOR PARTNERED CONTEXTUALIZED EXPERIENCE

The offerings within this component include, Innovation Creativity and Entrepreneurship (ICE) training, sector-delivered contextualized coding, sector-delivered contextualized mathematical literacy

All SHSMs are offered in all four pathways: apprenticeship training, college, university, and workplace.

What do **GRADUATES RECEIVE?**

Students who complete the requirements for the OSSD (Ontario Secondary School Diploma) and for the SHSM will receive an OSSD with an embossed SHSM seal on it. Credits earned towards the SHSM are indicated on the Provincial Report Card, and completion of the SHSM is recorded on the Ontario Student Transcript (OST).



- Customize their secondary school education to suit their interests and talents;
- 2 Develop specialized knowledge and skills that are valued by the sector and postsecondary education institutions;
- 3 Earn credits that are recognized by the sector and postsecondary education institutions;
- Gain sector-specific and career-relevant certification and training;
- Develop essential skills and work
 habits that are valued by the sector;
- Identify, explore, and refine their career
- goals and make informed decisions about their postsecondary destination.

HOW DO I ENROLL?

- Contact lead SHSM teacher in your school, preferably in Grade 10
- During course selection in Grade 10
- Contact the Guidance Department in your school

SHSM Student GRADES 7-12

SPECIALIST HIGH SKILLS MAJOR

HOSPITALITY & TOURISM



SPECIALIST HIGH SKILLS MAJORS (SHSM)

What are SPECIALIST HIGH SKILLS MAJORS (SHSM)?

The SHSM is a specialized, ministry-approved program that allows students to focus their learning on a specific economic sector while meeting the requirements of the Ontario Secondary School Diploma (OSSD).

SHSMs assist students in their transition from secondary school to apprenticeship training, college, university, or the workplace.

These programs enable students to gain sectorspecific skills and knowledge in engaging, careerrelated learning environments, and to prepare in a focused way for graduation and postsecondary education, training, or employment.



REQUIRED COMPONENTS FOR THE SHSM—HOSPITALITY & TOURISM The SHSM–Hospitality & Tourism has the following FIVE required components:

A BUNDLE OF NINE (9) GRADE 11 AND GRADE 12 CREDITS

- FOUR hospitality & tourism major credits (that lead to apprenticeship training, college, university or workplace)
- THREE other required credits (one English, one Mathematics, one science or business studies)
- TWO cooperative education credits

SIX (6) SECTOR-RECOGNIZED CERTIFICATIONS AND/OR TRAINING COURSES/PROGRAMS FOUR (4) COMPULSORY

- Cardiopulmonary Resuscitation (CPR) Level C - includes automated external defibrillation (AED)
- Standard First Aid

Customer Service

 Workplace Hazardous Materials **Information System (WHMIS)** - generic (i.e., not site-specific) instruction

TWO (2) ELECTIVES FROM THE LIST BELOW

- advanced training in a technique (e.g., paddling)
- cash handling and register training
- □ compass/map/Global **Positioning System** (GPS)
- □ cook/line cook
- □ event coordination

- □ fire safety and fire extinguisher use
- □ fishing guide
- □ Food Handler Certification
- Geographic Information System (GIS)
- □ quest services
- □ heritage interpreter
- □ housekeeping services

- □ introduction to hospitality management
- □ leadership skills
- □ life-saving (Bronze Cross or higher)
- portfolio development
- □ project management
- □ safe food handling basic

- Smart Serve spa etiquette □ spa service
- ticket agent
- □ tour guide

- □ dietary considerations
- Attendance at a hospitality sector trade show. conference. or job fair
- A tour of a tourism or hospitality business
- Assisting at a community competition or event
- Participation in a wilderness survival camp

REACH AHEAD EXPERIENCES



Students are provided one or more reach ahead experiences – opportunities to take the next steps along their chosen pathway - as shown in the following examples:

- Apprenticeship: visiting an approved apprenticeship delivery agent in the sector
- College: interviewing a college student enrolled in a sector-specific program
- University: observing a university class in a sector-related program
- Workplace: interviewing an employee in the sector



SPCE – SECTOR-PARTNERED CONTEXTUALIZED EXPERIENCE

Provides schools with the flexibility to adjust their programming to local capacity and opportunities, and align with the interests and needs of students.

OCCUPATIONS IN THE HOSPITALITY & TOURISM SECTOR

- Tourism **Information Officer**
- Cook
 - Baker •
- Nutritionist
- Hotel/Resort Manager
- **Restaurant & Food** • **Service Manager**
- Public Relations & Communications
- Hairstylist/Barber

- Butcher & Meat Cutter
- Food Bacteriologist
- Chef
- Tour & Travel Guide
- Dietician
- Conference & **Event Planner**
- Food Service Supervisor
- Special Events Coordinator



SPECIALIST HIGH SKILLS MAJOR

- EXPERIENTIAL LEARNING AND CAREER EXPLORATION ACTIVITIES Opportunities relevant to the sector might include the following:
- One-on-one observation of a cooperative education student at a placement in the hospitality and tourism sector (an example of job twinning)
- A day-long observation of a chef (an example of job shadowing)
- A one- or two-week placement
 - at a local tourist attraction (an example of work experience)
 - Participation in a local, provincial, or national Skills **Canada competition**

- - - - □ tourism basic
 - wilderness first aid
 - wilderness survival

