

## HOSPITALITY & TOURISM



# Welcome to 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 sector-specific skills and knowledge in engaging, career-related learning environments, and to prepare in a focused way for graduation and postsecondary education, training, or employment.



## 6 KEY BENEFITS for STUDENTS



- 1 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;
- 4 Gain sector-specific and career-relevant certification and training;
- 5 Develop essential skills and work habits that are valued by the sector;
- 6 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  
success  
GRADES 7-12  
SPECIALIST HIGH SKILLS MAJOR

## 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).

# REQUIRED COMPONENTS FOR THE SHSM–HOSPITALITY & TOURISM

The SHSM–Hospitality & Tourism has the following **FIVE** required components:

## 1 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

## 2 SIX (6) SECTOR-RECOGNIZED CERTIFICATIONS AND/OR TRAINING COURSES/PROGRAMS

### FOUR (4) COMPULSORY

- **Cardiopulmonary Resuscitation (CPR) Level C**  
– includes automated external defibrillation (AED)
- **Customer Service**
- **Standard First Aid**
- **Workplace Hazardous Materials Information System (WHMIS)**  
– generic (i.e., not site-specific) instruction

## TWO (2) ELECTIVES FROM THE LIST BELOW

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> advanced training in a technique (e.g., paddling) | <input type="checkbox"/> Geographic Information System (GIS)    | <input type="checkbox"/> project management         |
| <input type="checkbox"/> cash handling and register training               | <input type="checkbox"/> guest services                         | <input type="checkbox"/> safe food handling – basic |
| <input type="checkbox"/> compass/map/Global Positioning System (GPS)       | <input type="checkbox"/> heritage interpreter                   | <input type="checkbox"/> Smart Serve                |
| <input type="checkbox"/> cook/line cook                                    | <input type="checkbox"/> housekeeping services                  | <input type="checkbox"/> spa etiquette              |
| <input type="checkbox"/> event coordination                                | <input type="checkbox"/> introduction to hospitality management | <input type="checkbox"/> spa service                |
| <input type="checkbox"/> fire safety and fire extinguisher use             | <input type="checkbox"/> leadership skills                      | <input type="checkbox"/> ticket agent               |
| <input type="checkbox"/> fishing guide                                     | <input type="checkbox"/> life-saving (Bronze Cross or higher)   | <input type="checkbox"/> tour guide                 |
| <input type="checkbox"/> Food Handler Certification                        | <input type="checkbox"/> portfolio development                  | <input type="checkbox"/> tourism – basic            |
|  |   | <input type="checkbox"/> wilderness first aid       |
|  |   | <input type="checkbox"/> wilderness survival        |
|  |   | <input type="checkbox"/> dietary considerations     |

## 3 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
- 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

## 4 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

## 5 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

- |  |   |
|--|---|
| • <b>Tourism Information Officer</b>           | • <b>Butcher &amp; Meat Cutter</b>      |
| • <b>Cook</b>                                  | • <b>Food Bacteriologist</b>            |
| • <b>Baker</b>                                 | • <b>Chef</b>                           |
| • <b>Nutritionist</b>                          | • <b>Tour &amp; Travel Guide</b>        |
| • <b>Hotel/Resort Manager</b>                  | • <b>Dietician</b>                      |
| • <b>Restaurant &amp; Food Service Manager</b> | • <b>Conference &amp; Event Planner</b> |
| • <b>Public Relations &amp; Communications</b> | • <b>Food Service Supervisor</b>        |
|  | • <b>Special Events Coordinator</b>     |