

## What's It All About!

St. Marcellinus Secondary School  
730 Courtney Park Drive West, Mississauga, Ontario L5W 1L9

### What is a Specialist High Skills Major (SHSM)?

SHSM offers students the opportunity to explore a career(s) in Hospitality and Tourism that will develop the skills, attitudes and expertise that will assist them in all four post-secondary pathways: apprenticeship, college, university and workplace.

### What is included in SHSM at St. Marcellinus?

- 8 to 10 bundled credits at the Senior Level
- Sector-recognised Certifications and Safety Awareness Training
- Experiential Learning and Co-operative Education
- Use of the Ontario Skills Passport
- "Reach Ahead" Experiences

### How will SHSM help me achieve my career goals?

SHSM provides the student with:

- Customised courses with special focus on Hospitality and Tourism
- Practical experience Hospitality and Tourism
- Mentorship
- Career Counselling
- Job Search Skills

### What will I get?

In addition to the OSSD, you will receive recognition with a Ministry of Education Red Seal on your diploma.

Where can I find out more about the SHSM programme at St. Marcellinus?

- Speak to your Guidance Counsellor
- Check out St. Marcellinus Website [www.dpcdsb.org/marcl](http://www.dpcdsb.org/marcl)

### Minimum Bundles of Credits for the SHSM – Hospitality and Tourism – Hospitality Focus

- OSSD requirements must be fulfilled in order to achieve the SHSM (Red Seal on the Diploma)
- Pre-requisites for each course must be completed as per Ontario Ministry Curriculum Document Policy
- SHSM students must complete a minimum of 2 Co-operative Education Credits at the Senior Level

Apprenticeship Training Pathway		College Pathway		University Pathway		Workplace Pathway	
Grade 11	Grade 12	Grade 11	Grade 12	Grade 11	Grade 12	Grade 11	Grade 12
<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>	<b>Hospitality Major</b>
TFT 3C1 Hospitality 2 Credits	TFS 4C1 Tourism 2 Credits	TFT 3C1 Hospitality 2 Credits	TFS 4C1 Tourism 2 Credits	TFT 3C1 Hospitality 2 Credits	TFS 4C1 Tourism 2 Credits or TFS 4C1 Tourism and HFA 4M1 Food and Nutrition Sciences	TFH 3E1 Hospitality and Tourism 2 Credits	TFH 4E1 Hospitality and Tourism 2 Credits
<b>English</b>		<b>English</b>		<b>English</b>		<b>English</b>	
ENG 3C1 College English		ENG 3C1 College English		ENG 3C1 College English		ENG 4E1 Workplace English	
	<b>Math</b>		<b>Math</b>		<b>Math</b>		<b>Math</b>
	MAP 4C1 Foundations for College Mathematics		MAP 4C1 Foundations for College Mathematics		MDM 4U1 Mathematics of Data Management or MHF 4U1 Advanced Functions (Prerequisite for) or MCV 4U1 Calculus and Vectors		MEL 3E1 Mathematics for Work and Everyday Life
<b>Science or Business Credit</b>		<b>Science or Business Credit</b>		<b>Science or Business Credit</b>		<b>Science or Business Credit</b>	
Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits	Co-operative Education Minimum of 2 credits
<b>Total # of credits</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>	<b>9</b>



## HOSPITALITY & TOURISM

“Spirit Catering”

# Specialist High Skills Major Program



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## Spirit Catering

The Spirit Catering program focuses on advanced food preparation techniques, event planning and catering school and community events.

The emphasis of the SHSM program is the development of trade related transferable skills in culinary arts, entrepreneurship, marketing, and hotel and restaurant management. Students are actively involved in meal planning, large and small quantity food production, food presentation and customer service.

The Specialist High Skills Major program has linked with colleges, universities and representatives from the industry to ease the transition of students into post secondary studies or the workplace. Our Co-operative Education teachers have found many quality placements where students can experience the Hospitality and Tourism industry through student placements which are centrally located and accessible by the local transit system. Students are placed in a variety of workplaces to foster and further develop their skills. Students are encouraged to experience a variety of career options.

An important aspect of our catering is involvement with our local community. We cater to many school board meetings and feeder school events. Working along with our school Chaplain we supply various foods to local charities and the Knight Table soup kitchen. It is very important for students to connect with the physical and spiritual needs of our community which aids in the emotional and spiritual growth of our students.

Let our "Spirits Soar" through our involvement in Hospitality and Tourism SHSM.



Working Together

## Potential Career Partnerships

You will find career opportunities in the following establishments:

- |                          |  |
|--------------------------|--|
| Restaurants              | Bakery Shops   |
| Hotel Dining Rooms       | Culinary Shops   |
| Galleries                | Artisanal Food Shops                                     |
| Museums                  | Office Supervisors                                       |
| Convention Centres       | Housekeeping Supervisors                                 |
| Cafes                    | Food and Beverage Industry                               |
| Educational Institutions | Human Resources  |
| Correctional Facilities  | Sales  |
| Hospitals                | Airlines   |
| Clubs and Resorts        | Cruise Ship Lines  |
| Spas                     | Retail Travel Agencies                                   |
| Catering Companies       | Tourist Boards   |
| Commercial Bakeries      | Tour Operations  |
| In-Store Bakeries        | Management Positions in Canada and International Markets |

# Can You Take The Heat!

## APPRENTICESHIP / OTHER RECOGNIZED TRAINING

- Baker
- Chef (Executive, Sous, Station)
- Cook (Line, Short Order)
- Culinary Manager
- Event and Wedding Planner
- Hotel and Private Catering Co-ordinator
- Pastry Chef

## COLLEGE

- Baker
- Cruise Lines
- e-Business
- Entrepreneurs
- Flight Attendant
- Food and Beverage Operation Managers
- Hotel: Front Desk and Housekeeping Supervisors
- Hotel Manager
- Pastry Chef
- Restaurant Manager
- Restaurateurs
- Travel Agent
- Travel Wholesaler

## UNIVERSITY

- Consultant
- Dietician
- Food Equipment Manufacturers
- Food Processors
- Food Science and Nutrition
- Human Resources
- Ingredient Suppliers: Community and Government
- Policy and Planning
- Pharmaceuticals
- Promoter of Consumer Food Products
- Researcher

## WORKPLACE

- Baker
- Bartender
- Caterer
- Cook: Line, Prep, Short Order
- Entrepreneur
- Hostess
- Pastry Chef
- Reservation Agent
- Restaurant Assistant Manager
- Travel Agent
- Waiter/Waitress

