What’s It All About!

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 in 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

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

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HOSPITALITY & TOURISM

“Spirit Catering”

Specialist High Skills Major Program

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HOSPITALITY & TOURISM

Specialist High Skills Major Program

Potential Career Pathways

APPRENTICESHIP / OTHER RECOGNIZED TRAINING
• Baker
• Chef (Executive, Sous, Station)
• Cook (Line, Short Order)
• Culinary Managers
• 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

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.

Potential Career Partnerships

You will find career opportunities in the following establishments:

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

Working Together

Can You Take The Heat!