



# SHSM Careers

*in many industries:*

- Hospitality & Tourism
- Accommodation
- Food & Beverage Services
- Recreation
- Travel Services
- Education
- Tourism
- Business



## SHSM is for you if...

*you are interested in one or more of:*

- Earning valuable sector skills
- Graduating with a special designation
- Embracing exciting food preparation methods

*in many careers:*

- Chef
- Dietician
- Food Stylist
- Restaurant & Food Services Manager
- Baker

## Specialist High Skills Major

# Hospitality

Assumption College

Catholic High School



- Customized High School Experience
- Ministry of Education Red Seal
- Advanced Employer Standing
- Valuable Practical Experience
- Industry Recognized Certifications

## Or...



*if you are planning to:*

- Go to University
- Go to College
- Become an Apprentice
- Go to the World of Work



**SHSM - HOSPITALITY: ASSUMPTION**

Lead Teacher: Mrs. D. Nehmetallah

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**Employers say... "You're hired!"**

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Student success is the mandate of the new Specialist High Skills Major

# Hospitality Focus at Assumption

## Explore exciting culinary methods

Including, but not limited to:

- Organizational and culinary skills
- Safe food handling practices
- Special events coordination/ catering



## Get valuable experience through partnerships with:

- Sector professionals (ie. Restaurants, entertainment facilities, hotels, hospitality industry)
- Other forward thinking culinary community and business members.

*“Learning together in faith and service”*

## When can I start my SHSM

The SHSM is open to all students. Entry should occur prior to a student's grade 11 year, with special emphasis on scheduling a two credit co-operative placement in the hospitality sector.

## What skills and certifications will I learn?

Earn six of these compulsory and additional certifications:

- Standard First Aid
- WHMIS Certification
- Customer Service
- Service Excellence
- Smart Service
- CPR

## What courses do I need?

Whether you are going to university, college, the world of work or becoming an apprentice, there is a course choice for you. Refer to the pathway chart below to help you select courses that are right for you.

Course Choices	POST SECONDARY PATHWAYS FOR SHSM					
	College or Apprenticeship		University		Workplace	
<b>Grade 11 Majors</b>  Choose a min. of 2 courses (by pathway).	TFJ3E/TFJ3C	Hospitality & Tourism	TFJ3C	Hospitality & Tourism	TFJ3E	Hospitality & Tourism
	TFC3E	Cooking	TFR3C	Culinary Arts & Management	TFC3E	Cooking
	TFR3C	Culinary Arts & Management	SCH3U	Chemistry		
<i>Grade 11 Religion is always automatically included as part of your SHSM for all pathways</i>						
<b>Grade 12 Majors</b>  Choose a min. of 2 courses (by pathway).	TFJ4E/TFJ4C	Hospitality & Tourism	TFJ4C	Hospitality & Tourism	TFJ4E	Hospitality & Tourism
	TFC4E	Cooking	TFR4C	Culinary Arts & Management	TFC4E	Cooking
	TFR4C	Culinary Arts & Management	SCH4U	Chemistry		
<b>Co-operative Education</b>	All students must take a minimum of two periods (placement equivalent to 2 credits or a half day) of co-op					