

Hospitality & Entertainment SHSM

Program Description

The Hospitality and Tourism Specialist High Skills Major (SHSM) program gives students an opportunity to specialize, gain qualifications, and prepare for a career in the hospitality industry. Employment opportunities include restaurants, hotels, golf courses, sporting venues and many other types of service and food related businesses. The SHSM Program has a number of additional components, including industry recognized certifications, designed to give students a "leg up" in their future pathway. Whether a student is entering the workforce, completing an apprenticeship, or attending College or University, a SHSM hospitality graduate has the knowledge and skills needed to succeed.



The program at GDHS typically has a focus on either basic culinary skills or baking though open to all students interested in Hospitality or Tourism. Individualized experiences such as certifications and cooperative education placement can help a student determine if a specific path is right for them.

Potential Careers

Agricultural Engineer
Agricultural Inspector
Baker
Banquet Manager
Butcher
Chef
Cook
Dietician
Event Planner

Farmer
Food & Beverage Manager
Food Counter Attendant
Food Service Manager
Food Scientist
Guest Services Representative
Health & Safety Inspector
Host and Hostesses
Housekeeper

Pastry Chef
Property Manager
Recycling Worker
Tour Guide
Travel Guide
Usher
Wait Staff



Preparing Pastry

Components of SHSM Program



- Required Courses
 - 4 Major Credits
 - 2 Cooperative Education
 - Senior Math
 - Senior English
 - Science or Business
- Certifications
 - Required Certifications (4)
 - Standard First Aid
 - CPR Level C / AED Training
 - WHMIS
 - Customer Service
 - Optional Certifications (minimum of 3 required some options include though not limited to)
 - Advanced Training in a Technique
 - Event Coordination
 - Fire Safety & Fire Extinguisher Use
 - Food Handler Certification
 - Guest Services
 - Leadership Skills
 - Portfolio Development
 - Safe Food Handling
- Experiential Learning Opportunities
 - Trips to various restaurants and other Hospitality related businesses
 - Presentations related to different careers within the sector
- Reach Ahead Experiences
 - Trips to colleges and universities
- Sector Partner Contextualized Experiences (must complete 1 of the SPCE options below)
 - Coding
 - Work with a community partner to learn how coding is used in the Hospitality Sector
 - Innovation, Creativity & Entrepreneurship
 - Using the ICE process solve a real world problem presented to students from a community partner
 - Math
 - Learn the importance of math skills in this sector through partnership with a community partner
- Contextualize Learning Activities
 - Complete sector related assignments in Math / English and other courses

For further information contact

Hospitality Program Lead - **Paul Mitchell** at mitchellp@hdsb.ca

Entertainment Program Lead - **Samantha Jones-Potts** at

jonespottss@hdsb.ca

General SHSM Inquiries - Tiffany Olmsted at olmstedt@hdsb.ca or Donna

Norrie at norried@hdsb.ca

Email your Guidance counsellor

