

For more information on the Specialist High Skills Major Hospitality and Tourism program, contact your school guidance counsellor, SHSM board lead or visit **Ontario.ca/SHSM** 

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### **CAREERS IN HOSPITALITY & TOURISM**

Chefs, Bakers and Cooks

- Biologists and related scientists
- Dietitians and nutritionists
- Inspectors in public and environmental health and occupational health and safety
- Accommodation service managers
- Food service supervisors and managers
- Professional occupations in advertising, marketing, and public relations

- Airline ticket and service agents and travel counsellors
- Executive housekeepers
- Food & beverage servers
- Food counter attendants, kitchen helpers, and related support occupations
- Butchers, meat cutters, and fishmongers - retail and wholesale
- Ground & water transport ticket agents, cargo service representatives, and related clerks

- Hotel front desk clerks
- Other customer and information services representatives
- Other service support occupations
- Pursers and flight attendants
- Conference and event planners
- Receptionists
- Sales and account representatives wholesale trade (nontechnical)









# SKILLS, SFUTURE.

# HOSPIT/

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#### Sector Overview

The five tourism industries in Canada include opportunities in hospitality and tourism, accommodation, food and beverage services, recreation and travel services. Tourism in Ontario is a dynamic, growing sector. Prospects for satisfying employment and career advancement in the hospitality industry have never been better, locally and worldwide.

## THE EXPERIENCE

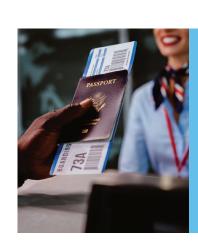
#### Students in the Hospitality and Tourism Specialist High Skills Major program will:

- Participate in the daily operations of the school cafeteria, catering of community events and marketing menu themes
- Network with industry professionals through field trips, guest speakers and work placements
- Learn about event coordination, marketing strategies, inventory procedures and customer relations
- Develop skills and experience working in the hospitality industry, using industry-related equipment to prepare and serve meals

#### Course Package

Each SHSM program offers students a bundle of 8 - 10 credits. These courses are regular Ontario secondary school courses that allow students to work towards their Ontario Secondary School Diploma, but have been bundled as the most relevant courses to prepare students for a future in the Hospitality and Tourism sector.

Two credits in this bundle include Cooperative Education where students pursue a work placement in a field of interest.



- credits and
- Tourism
- Gain a Sector Partnered Experiences



#### The bundle includes:

- 4 "major" credits in Hospitality and Tourism in
- Supporting credits:

#### Achievements in the Program

Certifications and Awareness Training:

- Students complete selected sectorrecognized certifications related to the major
- Experiential Learning Opportunities:
- > Have the opportunity to job-shadow industry professionals
- > Complete 2 Cooperative Education
- get work experience in the Hospitality and Tourism sector
- > See guest speakers, go on field trips to explore careers in Hospitality and

(SPE) component that includes one of the following options: Innovation Creativity and Entrepreneurship (ICE) training; sector-delivered coding; or, sector-delivered mathematical literacy. The SPE will require a 6 hour activity. delivered with a sector partner and have an experiential and an assessment component

- Reach Ahead Experiences: Explore the field and postsecondary education opportunities in the Hospitality and Tourism sector
- Completing the SHSM program prepares students for their pathway to apprenticeship, college, university or work