B St. Benedict Catholic Secondary School

Hospitality and Tourism

The Specialist High Skills Major in *Hospitality & Tourism* allows students to make informed career choices in the Hospitality and Tourism sector. They will acquire effective communication skills, demonstrate safe operation of industry equipment, food handling, business inventory controls, safety & sanitation and economic and environmental controls

DID YOU KNOW...

In 2010, over 1.6 million full-year jobs were required to meet the demand for tourism goods and services. The projections for future spending suggest that, by 2030, demand for labour in the sector will grow to 2.1 million jobs, an increase of 33%.

- Canadian Tourism Human Resources Council, 2012

This program will offer multiple pathways to all 4 post-secondary destinations, be it the workplace, apprenticeship, college or university. Students will have the opportunity to explore different areas of culinary event coordination, marketing strategies, inventory procedures and examine cultural and economic factors that drive tourism trends.

Students will be exposed to a wide range of authentic experiences such as:

- » culinary trips to destinations such as Toronto, Montreal and Halifax
- » prepares students to meet Industry expectations by teaching them product-handling skills
- » provide hands-on experience -developing customer relation and event coordination skills
- » certifications in a variety of food and tourism-related competencies



- » Baker
- » Chef
- » Cook
- » Dietician
- » Food Bacteriologist
- » Nutritionist
- » Public and Environmental Health Officer
- » Hotel/Resort Manager

- » Restaurant and Food Service Manager
- » Tourism Information Officer
- » Hotel Valet
- » Purser and Flight Attendant
- » Receptionist and Front Desk Clerk
- » Reservation Agent







SCHOOL BOARD



The SHSM has the following five components:

1. A bundle of ten Grade 11 and 12 courses

- » four Hospitality or Tourism major credits
- » three required courses in one English, one math, one business studies or science where a CLA is delivered
- » two co-op credits in the sector (additional co-op credits can be substituted for major or required credits)

Credits	Apprenticeship Training Grades 11-12	College Gr. 11-12	University Gr. 11-12	Workplace Gr. 11-12
Major Credits (may include maximum of 1 Co-op Credit)	4*	4*	4*	4*
English	1	1	1	1
Mathematics	1	1	1	1
Business Studies or Science or Additional Co-op Credit	1	1	1	1
Cooperative Education	2	2	2	2
Total Number of Credits	9	9	9	9

^{*}a minimum of one Gr. 11 and one Gr. 12 credit

2. Seven sector recognized certifications and training:

Five Compulsory							
Cardiopulmonary Resuscitation (CPR) Level C – includes automated external defibrillation (AED)	Innovation, Creativity and Entre- preneurship (ICE)	Standard First Aid	WHIMIS	customer service			
Two electives from the list below							
 advanced training in a technique (e.g., paddling) event coordination geographic information system (GIS) portfolio development spa etiquette tourism – basic 	 cash handling and register training fire safety and fire extinguisher use guest services introduction to hospitality management project management spa service wilderness first aid 	compass/map/global (GPS) fishing guide heritage interpreter leadership skills safe food handling – b ticket agent wilderness survival		cook/line cook Food Handler Certification housekeeping services life-saving (Bronze Cross or higher) Smart Serve tour guide			

- 3. Experiential Learning and Exploration Activities
- 4. Reach Ahead Experiences
- 5. Essential Skills and Workplace Habits and the Ontario Skills Passport