



SHSM Careers

in many industries:

- Hospitality & Tourism
- Food & Beverage Services
- Accommodations
- Travel Services
- Recreation
- 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
- Restaurant & Food Services Manager
- Conference and Event Planner
- Food Stylist
- Baker

Specialist High Skills Major Hospitality and Tourism Cardinal Carter 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 AND TOURISM:

CARDINAL CARTER

For more information contact Student Services

Phone: 519-322-2804

Website: <http://mail.wecdsb.on.ca/ccss>



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

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

Hospitality & Tourism Focus at Cardinal Carter

Explore exciting culinary and hospitality skills

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 and business community 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 and tourism sector.

What skills and certifications will I learn?

Earn seven of these compulsory and additional certifications:

- Standard First Aid
- CPR Level C
- WHMIS Certification
- Customer Service
- Safe Food Handling - Basic
- Safe Food Handling - Advanced
- Smart Serve
- Guest Services

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	
Grade 11 Majors Choose a min. of 2 courses (by pathway).	TFJ3C	Hospitality and Tourism	TFJ3C	Hospitality and Tourism	TFJ3C	Hospitality and Tourism
	TFJ3E	Hospitality and Tourism	TFJ3E	Hospitality and Tourism	TFJ3E	Hospitality and Tourism
			SCH3U	Chemistry		
			SBI3U	Biology		
Grade 12 Majors Choose a min. of 2 courses (by pathway).	TFJ4C	Hospitality and Tourism	TFJ4C	Hospitality and Tourism	TFJ4C	Hospitality and Tourism
	TFJ4E	Hospitality and Tourism	TFJ4E	Hospitality and Tourism	TFJ4E	Hospitality and Tourism
			SCH4U	Chemistry		
			SBI4U	Biology		
Co-operative Education	All students must take a minimum of two periods (placement equivalent to 2 credits or a half day) of co-op					