

SHSM Program Planning Template

Teacher Name	GARETH ALEXANDER	alexanderga@limestone.on.ca
School Name	KINGSTON SECONDARY SCHOOL	
Sector	FOOD PROCESSING	
Existing SHSMs at the School	A&C, I&CT, (CONSTRUCTION- PENDING)	

SHSM Program Description:

KSS offers the Food Processing SHSM program and offers a variety of courses at the workplace, apprenticeship, college and university level.

We have an industrial kitchen, an Indigenous food garden and close-proximity to the community gardens. We are working on creating a greenhouse/garden space on the school site to support the program. We are motivated within the school to find innovative ways to feed the student population.

With the recent development of food processing factories in the city as well as greenhouses and existing food processing plants in the area, there is the potential for sector partnerships as well as coop placements. Additionally, there is opportunity for collaboration between KSS students in Food Processing SHSM and students in the Hospitality and Tourism SHSM at LCVI.

SHSM Team

	Name	Responsibilities (specific tasks)
Student Success teacher	Beth Ford	
School administrator(s)	Margaret Connelly	
Guidance teacher(s)	Tamiko Ferguson	
Cooperative education teacher(s)	Wes Garrod	
Major credit teacher(s)	Gareth Alexander, Kirsti Siltanen, David Cameron	
Teachers of 'other required' course(s)		

SHSM Program Models:

<input type="checkbox"/>	Two Year Model	All components from SHSM will be fulfilled
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*SHSM programming is for students from all pathways.

<i>This SHSM Program provides opportunities for the following potential occupations:</i>
Chef, cook, factory worker, restaurant worker, food critic, greenhouse management, butcher.

Pathway Chart: Below are the course codes that are linked to the sector and are offered at this school.

SHSM Major Subjects							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
TFJ3C	TFJ4C	TFJ3C	TFJ4C	THJ3M	THJ4M	THJ3E	THJ4E
THJ3M	THJ4M						
English							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
		NBE3C	ENG4C	NBE3U	ENG4U	NBE3E	ENG4E
			EWC4C		EWC4U		
Math							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
		MBF3C	MAP4C	MCR3U	MDM4U	MEL3E	MEL4E
			MCT4C	MCF3M	MFH4U		
					MCV4U		
Other Required Credits (refer to Ontario.ca/SHSM)							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
		BAF3M	BAT4M	BAF3M	BAT4M		
		SBI3C	SCH4C	SBI3U	SBI4U		
		SVN3M	Coop	SCH3U	SCH4U	SVN3E	
		Coop		SVN3M	SES4U	Coop	

Compulsory Certifications:

Each sector has a certain number of compulsory certifications. Please refer to the LDSB SHSM website for more information: <https://sites.google.com/limestone.on.ca/shsm/home>

Compulsory Certification	
Title/Focus of Certification or Training Program:	WHMIS
Provided by: (range of providers)	ICSS
Delivery Type (in person/blended/online):	ONLINE

Compulsory Certification	
Title/Focus of Certification or Training Program:	STANDARD FIRST AID
Provided by: (range of providers)	St. John's Ambulance or ICSS
Delivery Type (in person/blended/online):	In person or online

Compulsory Certification	
Title/Focus of Certification or Training Program:	CPR
Provided by: (range of providers)	St. John's Ambulance or ICSS
Delivery Type (in person/blended/online):	In person or online

Elective Certifications:

Each sector has a certain number of elective certifications. Please refer to the LDSB SHSM website for more information: <https://sites.google.com/limestone.on.ca/shsm/home>

Elective Certification	
Title/Focus of Certification or Training Program:	Food Safety Level 1
Provided by: (range of providers)	KFLA Public Health
Delivery Type (in person/blended/online):	In person or online

Elective Certification	
Title/Focus of Certification or Training Program:	Worker Health and Safety in 4 Steps
Provided by: (range of providers)	ICSS
Delivery Type (in person/blended/online)	ONLINE

Elective Certification	
Title/Focus of Certification or Training Program:	Butchery
Provided by: (range of providers)	Pig and Olive
Delivery Type (in person/blended/online)	In person

Elective Certification	
Title/Focus of Certification or Training Program:	Cleaning and Sanitation in Food Processing
Provided by: (range of providers)	Pig and Olive
Delivery Type (in person/blended/online)	In person

SHSM Students

How do SHSM students be selected/identified for the program? Select all that apply.	
Interview	<input type="checkbox"/>
Application	<input checked="" type="checkbox"/>
Self-identify through course selection	<input checked="" type="checkbox"/>
Parent approval required	<input checked="" type="checkbox"/>
myBlueprint	<input checked="" type="checkbox"/>