

SHSM Program Planning Template

Teacher Name	Julie Cameron	cameronju@limestone.on.ca
School Name	Bayridge Secondary	
Sector	Baking and Business-Hospitality and Tourism	
Existing SHSMs at the School	Arts and Culture Environment	

SHSM Program Description:

We offer the Hospitality & Tourism SHSM in our state of the art commercial kitchen, equipped with industrial equipment found in the restaurant/hotel industry. Students will acquire and demonstrate safe operation of industry equipment, food handling & safety sanitation. Students will acquire the fundamentals & advance cooking techniques as well as a solid foundation of baking skills, along with acquiring industry specific certifications. Also unique to Bayridge is our Bayridge Harvest Garden. Students have the opportunity to start seeds from our indoor garden, divide, propagate, plant and care for the vegetable & herb. S. In the fall we use the harvest for cooking projects.

SHSM Team

	Name	Responsibilities (specific tasks)
Student Success teacher		
School administrator(s)	Heather Highet	
Guidance teacher(s)	Michelle Sharpe	
Cooperative education teacher(s)		
Major credit teacher(s)	Julie Cameron	
Teachers of 'other required' course(s)		

SHSM Program Models:

<input type="checkbox"/>	<i>Second Semester Model</i>	<input type="checkbox"/>	2 Major credits
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	<input type="checkbox"/> 1 Elective Credit <input type="checkbox"/> Minimum 1 Coop <input type="checkbox"/> 3 Elective Certifications <input type="checkbox"/> 1 Reach Ahead or SPE <input type="checkbox"/> Remaining Major credits are offered at any LDSB Secondary School
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*SHSM programing is for students from all pathways.

<i>This SHSM Program provides opportunities for the following potential occupations:</i>
<ul style="list-style-type: none"> • Chef- Line Cook – Sous Chef • Baker – Pastry Chef • Hospitality & Tourism Sectors including, food & beverage, travel & tourism, lodging, recreation • Sales & Service – Restaurant/Hotel • Entrepreneur <p>Management – Restaurant/Hotel</p>

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

***Most common course courses linked to the program**

SHSM Major Subjects							
Apprenticeship		College		University		Workplace	
11	12	11	12	11	12	11	12
TFJ 3C	TFJ 4C	TFJ 3C	TFJ 4C	CHW 3M	CHY 4U	TFJ 3E	TFJ 4E
TFR 3C	TFR4C	TFR 3C	TFR 4C	HSP 3U	CGW 4U	CGG 3O	PPL 4O
		PPL 3O	CHY 4C	SCH3U	SCH 4U	PPL 3O	PAF 4O
		PAF 3O	CGW 4C	SBI 3U	SBI 4U		PPL 4O
		CHW 3M	SCH4C	PAF 3O	PAF 4O		
		HSP 3C	HPD 4C	PPL 3O	PPL 4O		
English							
Apprenticeship		College		University		Workplace	
11	12	11	12	11	12	11	12
NBE 3C	ENG 4C	NBE 3C	ENG 4C	NBE 3U	ENG 4U	NBE 3E	ENG 4E
NBE 3E	ENG 4E	NBE 3U	ENG 4U		EWC 4U		
NBE 3U	ENG 4U		EWC 4C				
Math							
Apprenticeship		College		University		Workplace	
11	12	11	12	11	12	11	12
MBF 3C	MAP 4C	MBF 3C	MAP 4C	MCF 3M	MDM 4U	MEL 3E	MEL 4E
MCF 3M	MCT 4C	MCF 3M	MCT 4C	MCR 3U	MHF 4U		
MCR 3U					MCR 4U		

Other Required Credits (refer to Ontario.ca/SHSM)							
Apprenticeship		College		University		Workplace	
11	12	11	12	11	12	11	12
BDI 3C	BBB 4M	SBI 3C	SCH 4C	SBI 3U	SBI 4U	SVN 3E	
BAF 3M	BOH 4M	SVN 3M	BOH 4M	SCH 3U	SCH 4U		
SBI 3C	SCH 4C	BDI 3C	BBB 4M	BAF 3M	BOH 4M		
SVN 3M				SVN 3M	SES 4U		

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:	Standard First Aid
Provided by: (range of providers)	Dave Chamberlain
Delivery Type (in person/blended/online):	Online or in person

Compulsory Certification	
Title/Focus of Certification or Training Program:	CPR w/AED
Provided by: (range of providers)	Dave Chamberlain
Delivery Type (in person/blended/online):	Online or in person

Compulsory Certification	
Title/Focus of Certification or Training Program:	Customer Service
Provided by: (range of providers)	Julie Cameron
Delivery Type (in person/blended/online):	Online

Compulsory Certification	
Title/Focus of Certification or Training Program:	WHMIS
Provided by: (range of providers)	ICSS
Delivery Type (in person/blended/online):	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:	Safe Food Handling
Provided by: (range of providers)	KFLA Health Unit
Delivery Type (in person/blended/online)	Online

Elective Certification	
Title/Focus of Certification or Training Program:	Smart Serve
Provided by: (range of providers)	Smart Serve Ontario
Delivery Type (in person/blended/online)	online

Elective Certification	
Title/Focus of Certification or Training Program:	Cook/Line Cook
Provided by: (range of providers)	
Delivery Type (in person/blended/online)	

Elective Certification	
Title/Focus of Certification or Training Program:	Guest Services
Provided by: (range of providers)	
Delivery Type (in person/blended/online)	

Examples of Cooperative Education placements

Various local bakeries, including Bread & Butter and Toast & Jam.

SHSM Students

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