

### SHSM Program Planning Template

<b>Teacher Name</b>	Ian Montgomery	montgomeryi@limestone.on.ca
<b>School Name</b>	Loyalist CVI	
<b>Sector</b>	Hospitality & Tourism - <b>Cook's Internship</b>	
<b>Existing SHSMs at the School</b>	Arts & Culture, Construction, Manufacturing, Health & Wellness	

#### SHSM Program Description:

##### Cooks Internship SHSM Focus

This Specialist High Skills Major (SHSM) program has been designed to give students the required skills and experiences needed to be successful in the hospitality/culinary industry. Successful students will be prepared to directly enter the workforce, begin an apprenticeship, enter community college or head to university. Students will be eligible to graduate with a Specialist High Skills Major and could receive advanced standing in the 2-year apprenticeship program at St. Lawrence College.

Students will be exposed to a variety of classroom experiences, competitions, community events, field trips, and co-op placements that will prepare them for a post-secondary destination.

Students will interact with guest Chefs from our community who demonstrate cooking techniques and discuss the pathway to become a chef.

The Industrial Kitchen Classroom provides a unique experience designed to develop culinary competency daily. Students will learn to plan and prepare meals that are served in the school operated cafeteria. The Community Lunch project allows students to interact with their customers and is a practical way to understand all roles that are involved to create a successful business.

Co-op hours inside a professional kitchen enable the student to develop the basic understanding of food preparation and presentation skills as well as become more employable in the Hospitality Industry.

Students will spend 1 week at St. Lawrence College, which allows students to leap ahead in college through the Ontario Youth Apprenticeship Program (OYAP).

Website: [www.lcvistudentservices.com/shsm](http://www.lcvistudentservices.com/shsm)

**SHSM Team**

	<b>Name</b>	<b>Responsibilities (specific tasks)</b>
<b>Student Success teacher</b>	Tonia Moore	
<b>School administrator(s)</b>	Anne Marie McDonald	
<b>Guidance teacher(s)</b>	Corinna Dupuis	
<b>Cooperative education teacher(s)</b>	Jody LeBlanc	
<b>Major credit teacher(s)</b>	Ian Montgomery Andrew Kirby	
<b>Teachers of 'other required' course(s)</b>		

**SHSM Program Models:**

	<b><i>First Semester Model</i></b>	<ul style="list-style-type: none"> <li>• 2 Major credits</li> <li>• 1 Elective Credit</li> <li>• Minimum 1 Coop</li> <li>• 3 Elective Certifications</li> <li>• 1 Reach Ahead or SPE</li> <li>• Remaining Major credits are offered at any LDSB Secondary School</li> </ul>
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\*SHSM programing is for students from all pathways.

<b><i>This SHSM Program provides opportunities for the following potential occupations:</i></b>	
<b>Apprenticeship Training</b>	<b>College</b>
<ul style="list-style-type: none"> <li>• Bakers 6332</li> <li>• Butchers, meat cutters, and fishmongers – retail and wholesale 6331</li> <li>• Chefs 6321</li> <li>• Conference and event planners 1226</li> <li>• Cooks 6322</li> </ul>	<ul style="list-style-type: none"> <li>• Accommodation service managers 0632</li> <li>• Conference and event planners 1226</li> <li>• Food service supervisors 6311</li> <li>• Professional occupations in advertising, marketing, and public relations 1123</li> <li>• Restaurant and food service managers 0631</li> <li>• Travel counsellors 6521</li> </ul>
<b>University</b>	<b>Workplace</b>
<ul style="list-style-type: none"> <li>• Biologists and related scientists 2121</li> <li>• Dietitians and nutritionists 3132</li> </ul>	<ul style="list-style-type: none"> <li>• Airline ticket and service agents 6523</li> <li>• Executive housekeepers 6312</li> </ul>

<ul style="list-style-type: none"> <li>Inspectors in public and environmental health and occupational health and safety 2263</li> <li>Professional occupations in advertising, marketing, and public relations 1123</li> <li>MBA Hospitality and Tourism Management</li> <li>MSc – Tourism and Hospitality</li> </ul>	<ul style="list-style-type: none"> <li>Food and beverage servers 6513</li> <li>Food counter attendants, kitchen helpers, and related support occupations 6711</li> <li>Ground and water transport ticket agents, cargo service representatives, and related clerks 6524</li> <li>Hotel front desk clerks 6525</li> <li>Other customer and information services representatives 6552</li> <li>Other service support occupations 6742</li> <li>Pursers and flight attendants 6522</li> <li>Receptionists 1414</li> <li>Sales and account representatives – wholesale trade (non-technical) 6411</li> <li>Theatre, fashion, exhibit, and other creative designers 5243</li> </ul>
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**LCVI Pathway Chart (Hospitality):** Below are the courses that are linked to the sector and are offered at this school.

*\* Most common courses linked to the program*

SHSM Major Subjects							
Apprenticeship		College		University		Workplace	
11	12	11	12	11	12	11	12
GPP300	GLN400	CGF3M0	CHY4C0	CGF3M0	CGW4U0	GPP300	GLN400
PAF300	PAF400	HPW3C0	TFJ4C0	HRT3M0	CHY4U0	PAF300	PAF400
PAI300	PPL400	HRT3M0	TFJ4CF	HSP3U0	SBI4U0	PAI300	PPL400
PPL300	TFJ4E0	HSP3C0		SBI3U0	SCH4U0	PPL300	TFJ4E0
SVN3E0	TFJ4EF	SBI3C0		SCH3U0		SVN3E0	TFJ4EF
TFJ3E0		TFJ3C0				TFJ3E0	TFJ4CC
TFJ3EF		TFJ3CF				TFJ3EF	
English							
Apprenticeship		College		University		Workplace	

11	12	11	12	11	12	11	12
NBE3EO	ENG4EO	NBE3CO	ENG4EO	NBE3UO	ENG4UO	NBE3EO	ENG4EO
	OLC4O0		OLC4O0	NBE3UE	EWC4UO		OLC4O0
					ENG4UE		
<b>Math</b>							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
MEL3EO	MEL4EO	MBF3CO	MAP4CO	MCR3UO	MHF4UO	MEL3EO	MEL4EO
		MCF3M0		MCF3M0	MCV4UO		
					MDM4U0		
<b>Other Required Credits (refer to Ontario.ca/SHSM)</b>							
<i>Apprenticeship</i>		<i>College</i>		<i>University</i>		<i>Workplace</i>	
11	12	11	12	11	12	11	12
BDP3OF	SNC4EO	BDP3OF	SCH4CO	SPH3UO	SPH4UO	SVN3EO	SNC4EO
Notes: St. Lawrence College, Menu Management Dual Credit							

**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:	CPR/ AED
Provided by: (range of providers)	LDSB SHSM website
Delivery Type (in person/blended/online):	Blended

Compulsory Certification
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Title/Focus of Certification or Training Program:	Standard First Aid
Provided by: (range of providers)	LDSB SHSM website
Delivery Type (in person/blended/online):	Blended

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

Compulsory Certification	
Title/Focus of Certification or Training Program:	WHMIS/GHS 2015
Provided by: (range of providers)	LDSB SHSM website
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-Basic
Provided by: (range of providers)	LDSB SHSM website
Delivery Type (in person/blended/online)	Online

Elective Certification	
Title/Focus of Certification or Training Program:	Knife Skills - Rouxbe course and in class practical
Provided by: (range of providers)	Rouxbe Online cooking school <a href="http://www.rouxbe.com">www.rouxbe.com</a>
Delivery Type (in person/blended/online)	Blended

In this course, you will learn the importance of selecting and caring for your knife- the most useful tool in your kitchen. You will be shown the correct techniques for cutting a variety of foods safely and effectively, and be introduced to cutting skills such as chopping, dicing and mincing. As you practice your skills and become more comfortable and proficient using your knife, you will be given a series of delicious recipes to prepare.

Elective Certification	
Title/Focus of Certification or Training Program:	Customer Service
Provided by: (range of providers)	LDSB SHSM web page, Lancer Cafe Service
Delivery Type (in person/blended/online)	Blended

Elective Certification	
Title/Focus of Certification or Training Program:	Pasta Production
Provided by: (range of providers)	Rouxbe Online cooking school <a href="http://www.rouxbe.com">www.rouxbe.com</a>
Delivery Type (in person/blended/online)	Blended
<p>In this course, you will learn the essentials to properly select and cook pasta, including the anatomy of wheat and how gluten works. You will learn how to cook both dried and fresh pasta and how to test each type for doneness. You will also learn how to properly drain, sauce, and serve pasta. You will be introduced to how to make your own fresh pasta at home, and finally, you will learn how to match different sauces to the type of pasta you are cooking.</p>	

Elective Certification	
Title/Focus of Certification or Training Program:	Sausage/Meat Processing - Pig & Olive
Contact Person (if available):	Pig & Olive butcher shop, Seed to Sausage,
Delivery Type (in person/blended/online)	In Person

Examples of Cooperative Education Placements
Aramark – Queens University Food Services Black Dog Hospitality Seed to Sausage Lionhearts Inc.

**SHSM Students**

How do SHSM students be selected/identified for the program? Select all that apply.	
Interview	
Application	X
Self-identify through course selection	X
Parent approval required	
my Blueprint	X