



NOTE: THIS PROGRAM IS AVAILABLE TO BRDHS STUDENTS THROUGH THE COMMUNITY KITCHEN PROGRAM.

FOR MORE INFORMATION ON THIS FANTASTIC PROGRAM, PLEASE CONTACT GUIDANCE,



Hospitality & Tourism

SHSM

The tourism industry presents many advantages for employees because it offers a selection of well over 400 occupations. Tourism jobs also tend to provide plenty of opportunities for advancement, widely transferable skills, and ongoing training. The tourism industry is divided into five sub-sectors: hospitality and tourism, accommodation, food and beverage services, recreation, and travel services.

Tourism industries are an important employment sector in Canada. This sector accounts for 1.6 million jobs, representing 9.4 per cent of the 17.1 million jobs in Canada. Between now and 2025, spending on tourism goods and services in Canada is expected to grow to \$201 billion, and it is estimated that 219,000 tourism jobs will go unfilled due in part to declining birth rates and an aging workforce.

SAMPLE OCCUPATIONS IN THE HOSPITALITY & TOURISM SECTOR



Baker, Chef, Cook
Flight Attendant
Hotel/Resort Manager
Dietician or Nutritionist
Executive Housekeeper
Food & Beverage Server
Sales Representative - Wine, Food
Special Events Coordinator
Travel Counsellor or Reservation Agent
Public Relations & Communications Spokesperson

REQUIRED COMPONENTS FOR THE SHSM-HOSPITALITY & TOURISM

1

- A bundle of nine Grade 11 & 12 courses:
- Four Hospitality & Tourism major credits
 - Three required courses in English, math & business or science where a Contextualized Learning Activity (CLA) related to the sector is delivered
 - Two co-op credits in the sector

2

Experiential Learning & Career Exploration Activities gained through co-op placements and field trips.

3

Reach Ahead Experiences that connect SHSM students to their post-secondary plans – e.g. tours of post-secondary institutions and industry, presentations from professionals within this sector.

4

Six sector recognized certifications & training. These can include, but aren't limited to:

- CPR – Level C
- WHMIS
- Standard First Aid
- Customer Service
- Safe Food Handling
- Events Coordinator
- Smart Serve
- Cook/Line Cook

5

Essential Skills & Workplace Habits learned through an online program & co-op placements.