

Executive Summary

Proposal for the expansion of the existing HCLC Hospitality and Tourism Program at the Highlands Community Learning Centre

Introduction

The success of the Hospitality and Tourism course at the Highlands Community Learning Centre (HCLC) is attributed to the design and content of the course as well as the innovative approach to service excellence within the community. Positive encouragement from the health unit, the community and school officials has prompted staff and students to provide “meals of the week” or “meal deals” for sale to the public, as well as bake sales and a soup kitchen as part of the course.

HCLC and Health Unit staffs propose to further its development to an integrated education project that expands current community-based learning/training and employment opportunities for Haliburton youth in cooperation with community partners.

This project would:

- expand the Hospitality and Tourism course from the current six week single credit program to a multi-credit integrated package,
- engage the practical and financial support of community partners in the training and employment of Haliburton youth,
- assist the school board to meet new requirements to maintain secondary students in school to the age of 18 and expand learning choices for students who are not successful in traditional classrooms,

- advance existing healthy living programs involving food access and nutrition education.

The grade 11 and grade 12 Hospitality and Tourism courses and the additional flexibility of the Ontario Youth Apprenticeship Program, will provide the framework to extend the course in a multi-stage process. The new program would:

- permit students to complete their OSSD,
- allow them to gain practical experience in a work environment (a community kitchen),
- develop entrepreneurial skills,
- earn apprenticeship papers as an assistant cook and/or a cook,
- provide an avenue for students to contribute to their community by contributing to it in a positive way
- provide various community agencies with additional options for furthering their own mandates
- advance existing healthy living programs involving food access and
- further nutrition education

Stage One

We would offer students the necessary pre-requisites for admission to an assistant cook apprenticeship (completion of grade 10). Students would take an integrated package that would include Mathematics, Science, English, Hospitality and Tourism, Entrepreneurship, Marketing. A related cooperative education placement or participation in the Ontario Youth Apprenticeship Program would be mandatory.

We would expand current facilities to establish a Community Kitchen as a mutually beneficial cooperative venture. This would offer students additional entrepreneurial opportunities while serving various community groups. The Kitchen would permit students to gain social and employment skills while they

- Work under the direction and supervision of a professional cook,
- Develop and practice their entrepreneurial skills (marketing, menu planning, customer relations, accounting),
- Earn additional professional certificates (Super Host, WHMIS, CPR, First Aid),
- Prepare, serve and deliver meals to various community groups such as Meals to Go, or the hot lunch programs at county schools,
- Supply an expanded resource for community programs that already provide food within their programs such as the 'Food for Thought' employment workshops sponsored by HRSDC and the Moms and Tots program at SIRCH.

Stage Two

With potential community partners such as OYAP, (Ontario Youth Apprenticeship Program) Sir Sandford Fleming College, the Haliburton Development Corporation, we would plan, design and deliver an Assistant Cook apprenticeship (1 year program) at this site. The Community Kitchen could permit students to participate in some management decisions while more experienced students mentor younger ones. Fees charged and collected for the Community Kitchen service should offset some of the original costs.

An advisory board including representatives from the administrative partners as well as community representatives would be established to provide support, and review the project's ongoing development and implementation.

Stage Three

We continue to provide the necessary academic and upgrading courses for the OSSD. We cooperatively plan, design and deliver a cook apprenticeship (3 year program) in partnership with Sir Sandford Fleming College. The Community Kitchen provides co-operative education opportunities for beginning secondary students. It can now initiate/deliver programs like The Junior Chef to familiarize senior elementary students with career opportunities in the food industry by providing Job Shadowing experiences, opportunities to prepare food and exposure to healthy eating habits.

Background

Various conditions have converged to create an opportune time for this initiative:

- Successful community partnerships already support the design and successful delivery of the Hospitality and Tourism course at the Highlands Community Learning Centre,
- Healthy nutrition programs offered to students and community groups by the Health Unit and Health for Life, are in place and continue to evolve,
- The Board committed to support community student nutrition activities by approving a Board Policy on Nutrition in TLDSB Schools in August 2004,
- The provincial government increased educational resources for at-risk students (Student Success); there are supports to expand student learning choices such as

increased flexibility in the delivery of the Ontario Young Apprenticeship Program (OYAP) and co-op experiences for intermediate students

- The Board needs to meet the requirement that secondary students remain in school until the age of 18 and develop strategies to offset projected reductions in its student enrolment,
- The Ministry of Children and Youth Services in December 2004 provided a new model for the Student Nourishment Program that funds broad community partnerships,
- The results of a community consultation in 2004 by the Workforce Development Board support the economic and educational rationale for this project.

Resources: Current and Estimated

The program will require access to current resources and the acquisition of others to address needs generated by this proposal.

Must Haves:

- A facility which meets the requirements of health code to accommodate commercial cooking and food preparation instruction,
- A restaurant-type facility that provides students with realistic food service training and accommodates clients
- A professional cook and assistants (both contracted and volunteer) with appropriate experience with food preparation and student management to assist with student supervision, training and support,

- The services of a full-time secretary with responsibilities for communications, marketing, and bookkeeping tasks; appropriate office equipment to facilitate the above work,
- A technical assistant familiar with grant proposal writing to apply for appropriate grants quickly and efficiently,
- Extended student transportation to the primary learning site at HCLC and additional related sites to give all students equitable access to this program year round, and complete their mandated co-operative education learning requirements,
- Transportation resources and planning to meet the contractual obligations of the Community Kitchen with respect to food delivery for specific clients,
- Program flexibility in delivery, and design (pre-requisites and course requirements). Regional seasonality of employment opportunities also necessitates this,
- Contractual agreements with technical advisors for start-up tasks (e.g. a professional cook)

Would likes

- Stipends for our students

Recommendations (prioritized)

- That this committee accept the rationale underlying this proposal and champion a process to quickly obtain the necessary board approval and resources,

- That a steering committee be struck to engage the necessary community partners to commit to the program, obtain indispensable start-up resources fiscal and oversee the establishment of the Community Kitchen,
- Upon approval, that the current HCLC facilities be renovated to include a Community Kitchen or another site be selected and adapted for this purpose,
- That a short term contractual agreement be approved so that a professional chef can assist with design for the Community Kitchen
- That the Board approve expanded timelines for the delivery and acquisition of credits. The seasonal nature of local employment opportunities necessitates a year long framework for program delivery
- That the Board extend student transportation arrangements to permit equitable access to this program

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