



WHAT YOU WILL LEARN

Gain the industry knowledge and management skills you need for a successful career in the hospitality industry.

Through a combination of classroom learning and hands-on practicums, you'll build the core management skills you need for a leadership role, while also gaining knowledge and experience of hotel and restaurant operations from the ground up.

Your training will include:

- Accounting, human resources, sales & marketing
- Catering and convention management
- Cooking and food preparation
- Food and beverage service
- Hotel front office and housekeeping
- Restaurant planning and management

ENTRANCE REQUIREMENTS

- Grade 12
- English language requirement
- Must be 18 years old as of August 15 in the year of admission

If you do not meet these entrance requirements, special admissions options may be available.

SCHOLARSHIP ELIGIBLE

Apply as a full-time student before April 30, you may be eligible for a \$500–\$5,000 Entrance Scholarship.

Apply before June 30—if you are in Grade 11 and have a 70% average, you may be eligible for a \$1,000 Early Entrance Award.

COURSE LIST

Year 1

Semester 1

- ACCT 191 - Accounting
- ASRT 180 - Assertiveness Training
- COM 101 - Written and Oral Communications
- COMP 174 - Introduction to Microsoft Excel 1
- ECON 280 - Economics
- FOOD 108 - Basic Food Preparation
- FOOD 172- Customer and Restaurant Service Techniques
- FOOD 194 - Purchasing
- HADM 188 - Rooms Division Management
- SANT 109 - Safe Food Management

Semester 2

- COOK 197 - Short Order Cooking
 - FOOD 192 - Applied Restaurant Service
- ##### Semester 3
- CAPL 150- Hospitality Career Development
 - CLTR 100- Diversity
 - COMM 291 - Interpersonal Communications
 - COMP 175 - Introduction to Microsoft Excel 2
 - FIN 281 - Financial Management
 - FOOD 109 - Catering
 - MGMT 184 - Introduction to Management
 - SPSY 280 - Introduction to Psychology

Year 2

Semester 4

- BLAW 283 - Law in the Hospitality Sector
 - FOOD 200 - Restaurant Cost Controls & Menu Planning
 - MGMT 286 - Organizational Behaviour for the Hospitality Industry
 - MKTG 270 - Sales and Event Management
 - MKTG 284 - Hospitality Marketing
 - PLAN 282 - Planning and Layout
- ##### Semester 5
- PRAC 276 - Specialization Field Placement
- ##### Semester 6
- BAR 200 - Bar, Wine and Spirits

- HADM 184 - Revenue and Operations Management
- HR 280 - Human Resource Management
- PLAN 286 - Wine and Dine Planning
- PROJ 208 - Business Plan Development
- PROJ 209 - Wine and Dine Service
- PROJ 210 - Wine and Dine Production

Visit www.greatplainscollege.ca/programs-courses for detailed course descriptions.

For more information:

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