



### 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

- Secondary Diploma equivalent to a Saskatchewan Grade 12 - minimum 60% average, with no marks less than 50%
- Minimum English Language Requirement- International English Language Testing System (IELTS) overall minimum score of Band 6.5 with minimum of 5.0 in each component.
- A \$140 CAD non-refundable application fee payable to Great Plains College is required for an application to be considered.

- International students must successfully attain a valid study permit to study in Canada. Students from approved countries may apply through the Study Direct Stream. See more information at: [www.canada.ca/en/immigration-refugees-citizenship/services/study-canada/study-permit/student-direct-stream.html](http://www.canada.ca/en/immigration-refugees-citizenship/services/study-canada/study-permit/student-direct-stream.html)

For more information on acquiring study permits visit: [www.canada.ca/en/immigration-refugees-citizenship/services/study-canada.html](http://www.canada.ca/en/immigration-refugees-citizenship/services/study-canada.html)

### INTERNATIONAL STUDENT AWARDS

Five awards of \$2,000 will be provided to International students entering their second year of the Business Diploma in Management, Early Childhood Education, Hotel and Restaurant Management or the Youth Care Worker Diploma programs.

### 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](http://www.greatplainscollege.ca/programs) for detailed course descriptions.

#### For more information:

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