



## 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 to a full-time program before April 30 and you'll automatically be considered for a \$500-\$5,000 Entrance Scholarship.

## 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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