

HOTEL AND RESTAURANT MANAGEMENT

2-YEAR
DIPLOMA

If the idea of hosting a memorable event, helping others have a fantastic experience or planning the perfect party fills you with excitement, you should prepare for a career in the ever-changing, fast-paced hospitality industry!

Why should you choose a career in Hotel and Restaurant Management?

- 1 An extra helping of skills**

This two-year diploma in Hotel and Restaurant Management will provide you with a solid foundation in marketable skills fit for a fast-paced career in the hospitality industry. Along with management and business training, you will walk away with WHMIS, FoodSafe and Smart Choices certificates.
- 2 Be in the spotlight**

Take field trips and tours to develop your palate and your knowledge. This hands-on program includes settings such as a teaching kitchen, a culinary theatre, and the 60-seat Great Grey Owl dining room. Learn to manage premier, public events while working alongside our Culinary Arts students.
- 3 Tip the scales**

Gain the transferable skills you need to quickly move up in the industry with a 12-week paid co-operative work placement between your first and second year. Help arrange annual public events, including the popular Great Grey Owl Restaurant.
- 4 Endless options**

Land a variety of positions in the food and beverage industry. Paths include careers in areas such as administration, management, marketing, event planning, tourism, banquet and catering, and new venture development.

CAMPUS/DELIVERY OPTIONS

 North Hill Campus

AVAILABLE INTAKES

 September

WORK PLACEMENT(S)

 YR 1 | 16 weeks

CAREER OPPORTUNITIES

Graduates find employment in a wide range of challenging careers in all sectors of the food and beverage industry, including hotels, motels, lodges and resorts. Career choices include convention services, front office, administration, hospitality marketing, restaurant, banquet and catering, and new venture development.

ADMISSION REQUIREMENTS

- » A complete Manitoba Grade 12 or equivalent
- » English 40G/40S or equivalent
- » Consumer/Essential Mathematics 40S or equivalent
- » Age restriction: Must be 18 years of age by program start date

English is the language of instruction at Assiniboine. All applicants educated outside of Canada or in a country not on the test exempt list are expected to meet the English language proficiency requirement. See assiniboine.net/elp for more information.

TECHNOLOGY REQUIREMENTS

Programs at Assiniboine have certain technology requirements. Students require access to computer devices at home and may be required to bring these on campus when instructed. Refer to assiniboine.net/tech for more detailed information about the requirements for this program.

PROGRAM CONSIDERATIONS

Program requirements include participating in live restaurant and event operations outside of the typical day schedule and include early mornings, evenings and weekend hours. Alcohol and a variety of culinary traditions are part of the program.

UNIQUE LEARNING EXPERIENCES

- » Co-operative work placement between year one and two
- » Opportunities to interact with and learn from leaders in the food and beverage industry
- » Serve real customers at events that include fine dining and specialty festivals

GRADUATION REQUIREMENTS

To graduate with a Hotel and Restaurant Management diploma, students must successfully complete 135 credits comprised of either 123 academic credits and 12 practical credits or 117 academic credits and 18 practical credits. Students may choose to exit after year one with a Hotel and Restaurant Management certificate if they successfully complete 69 credits.

The minimum passing grade for each course is indicated on the course outline.

CONNECTIONS

Assiniboine has a number of agreements with other colleges, universities and professional organizations, making it possible for students to apply credit taken at Assiniboine to programs at other institutions. For up-to-date information on agreements, visit assiniboine.net/articulation or the program page.

NEXT STEPS

Apply now! Visit assiniboine.net/applynow. For more information on this program, visit assiniboine.net/hotel.

PROGRAM FEES (DOMESTIC ONLY)

Year One

Tuition: **\$4,820** Course fees: **\$1,550**
Students' Association fees: **\$530**
Estimated textbooks, tools and supplies: **\$1,380**

Year Two

Tuition: **\$2,980** Course fees: **\$900**
Students' Association fees: **\$430**
Estimated textbooks, tools and supplies: **\$1,280**

All fees are estimated and subject to change without notice. For international program pricing, if/when applicable, please visit assiniboine.net.

COURSES 2022-23

NUMBER	COURSE TITLE	CREDITS
YEAR ONE		
HLTH-030	1st Aid - Emergency	0
HOSP-0029	Beer 1	3
PEDV-0356	College Foundations	0
COMM-0006	Communications	6
COOP-0005	Co-op Work Placement - HOTEL	12
HOSP-0032	Dining Room Service	6
HOSP-0001	Dining Room Skills 1	3
WRKP-0021	Fire Safety	0
HOSP-0005	Food and Beverage Control	6
HOSP-0027	Food Preparation	3
COOK-0014	FoodSafe 1	0
HOSP-0033	Front Desk Operations	3
COMP-0401	Hospitality Software	6
HRMG-0036	Human Resource Management	6
BUSN-0168	Organizations and Management	6
PEDV-0322	Personal Management	6
HOSP-0052	Smart Choices	0
COMP-0597	Software Applications	6
HOSP-0030	Spirits 1	3
HOSP-0003	Tourism	3
HLTH-0047	WHMIS 1	0
HOSP-0031	Wine 1	3
YEAR TWO - REQUIRED		
HOSP-0010	Conference Services Management	3
HOSP-0026	Dining Room Management	6
ECON-0006	Economics 1	6
HOSP-0022	Facilities Management	3
ACCT-0003	Financial Accounting 1	6
ACCT-0004	Financial Accounting 2	6
MKTG-0044	Marketing Principles	6
ELECTIVE COURSES		
<i>Choose 18 credits from the following:</i>		
BUSN-0166	Canadian Business and Society	6
COOP-0026	Co-op Work Placement - Hotel	6
ECON-0007	Economics 2	6
COMP-0599	Graphic and Web Design	6
HRMG-0115	Human Resource Law	6
MKTG-0032	International Business	6
HRMG-0039	Labour Relations	6
COMM-0387	Marketing Communications	6
MKTG-0065	Professional Selling	6
MKTG-0052	Retail Management	6
HRMG-0040	Staffing	6
HRMG-0034	Training and Development	6
HOSP-0024	Wine Production	3

Note: Timelines, applicable industry experience, and teaching methodology will depend on program delivery choice; program information sheets subject to change without notice. Visit assiniboine.net for the most up-to-date information.

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