

## HOSPITALITY

(Eight month Post-secondary Certificate Program)

Please read and think about the following information below carefully to decide whether this program is a good fit for you. This information may change and is simply intended to offer you a helpful perspective on what you will experience in this program.

**Orientation:** Last week of August (**Required** for all students)

**Program Dates:** September through April.

**Scheduled Breaks:** Last week of December and first week of January (two weeks); there *may be* one-week breaks in October and/or March. Check your class schedules for exact dates.

**Post-Graduation  
Work Permit length:** Up to 8 months.

**Schedule:** Monday to Friday, full days OR nights, as early as 8:00 a.m. and as late as 12:00 midnight. Lunch breaks are unpredictable and could be very short.

**Required Events:** At least 20 nights, to be scheduled throughout the year. Night events/functions can be as late as 12:00 midnight.

**Location:** Manitoba Institute of Culinary Arts, 1035 1<sup>st</sup> Street N, Brandon, Manitoba (North Hill campus). See North Hill campus map [here](#)  
Some classes could be at 1430 Victoria Avenue E campus. Travel between campuses will be your responsibility.

### What You'll Study:

Courses in food and beverage (alcohol) operations, hotel operations, computer skills, personal and human resource management and communications. Most courses will require "hands on" practice and skill development.

**Required seminars** for certification in first aid, fire safety, food safety, serving alcohol, and managing hazardous materials. Cannot continue in many other courses, and cannot graduate, without these. See other information [here](#). For course descriptions, click on the "Courses & Costs" tab.

### How You'll "Learn By Doing":

You'll be involved in group and community events that include the operation of a fine dining restaurant (The Great Grey Owl). You will work co-operatively with other programs, preparing events and serving the public.

Learn and practice skills in setting up and cleaning tables, dining room and bar, and in serving food and beverages to guests. **All** students are **required** to do this work, including cleaning and dishwashing, to successfully complete the program.

### What You'll Need To Do to Graduate:

#### Courses:

- Pass **all** courses and seminars. Attendance, punctuality and professional behavior will be part of grades.
- To graduate, you must pass all courses **and** have a grade point average (GPA) of C (60%). Passing many courses with only a D (50%) can make your GPA too low to graduate.
- If you fail a course or seminar, this could affect your participation in other courses and delay graduation.
- All English skills (reading, writing, listening, speaking) are important. Evaluation will include tests, group projects, presentations, public events and research papers.
- **Do your own work.** Cheating or using other people's work could result in failing grades/suspension. See Policy A25 from this Academic Policies [link](#).

#### Events:

- **Note:** You will be allowed to participate in events **only if** your attendance, participation and academic work meets requirements.
- Attend **all** preparation activities, events and clean-up activities. Arrive on time and work until instructors dismiss the full class group. **Note:** Event days will generally be 12-14 hours long.
- Practice all skills until you can demonstrate "mastery"—do them correctly and quickly.
- Manage physical demands like lifting furniture and boxes, bending, using equipment, and cleaning.
- Appropriately and safely handle food, beverages and serving equipment.
- Be polite with guests and answer questions accurately.

#### General:

- Attend all classes, labs and events; arrive on time daily.
- Purchase all required books and supplies, including uniforms and equipment, in time for classes and labs.
- Work co-operatively in teams and behave respectfully to all students, staff and guests.
- Dress appropriately, especially for events.
- Maintain cleanliness of yourself and your uniform. Bathe yourself daily and use antiperspirant or deodorant. Launder and iron your uniform daily in preparation for labs and events.
- Share work of setting up and cleaning facility for classes and events, including washing dishes.

### How College Can Help You

- Trained instructors will share their knowledge and experience from the industry, and will give you specific feedback on your progress.
- Learning Curve staff available to assist with study skills, like test-taking and writing papers.
- Student advising staff can offer support for personal issues.
- Assiniboine International advisor is a Regulated International Student Immigration Advisor.

### Job Options for Graduates

A wide range of challenging careers in all sectors of the food and beverage industry, including hotels, motels, lodges and resorts. Career choices include food and beverage service, convention services, front office, administration, hospitality marketing, housekeeping, reservations, restaurant, banquet and catering, human resources, and new venture development.

Many jobs are part-time or casual. Most will require evening and weekend work, including long hours.

**Possible** job on Manitoba In-Demand Occupations list: [Food Service Supervisor](#)

**Costs:**

**Tuition:** see website (under Courses and Costs tab) and letter of acceptance. **Tuition will be non-refundable and non-transferrable.**

**Health insurance:** All international students will **require** health insurance. Cost approximately \$1000.

**Tools and supplies:** See lists [here](#); click on the “Tools and Supplies” tab. Purchased on your own, not payable to college. **Required** early in program.

**Textbooks:** See lists [here](#); click on the “Tools and Supplies” tab.

**Computer devices:** This is a Bring Your Own Device program; you will be **required** to bring your own laptop on campus. Click [here](#) for more detailed information. Any required computer equipment that you do not own now will be another cost for you.

**Transportation and living costs** are your responsibility.

**Other important information**

**Meat:** You must touch and serve meat. You must learn about meat dishes, to speak positively about all food during events. You will **not** be required to eat or taste meat.

**Alcohol:** You must mix drinks and pour wine/beer for guests. You must learn about beverages and speak positively about beverages during events. You will **not** be required to drink or taste alcohol.