

# HOSPITALITY

**8-MONTH**  
CERTIFICATE

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 Hospitality?

- 1 An extra helping of skills**  
This eight-month certificate 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. 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 2023

### WORK PLACEMENT(S)

 N/A

## 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

IELTS academic test with an overall score of 6.5 with no subscore less than 6.0 or equivalent score on other acceptable English Language Proficiency assessment.

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](http://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](http://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 Hospitality certificate, students must successfully complete 69 credits. The minimum passing grade for each course is indicated on the course outline.

## NEXT STEPS

Apply now! Visit [assiniboine.net/applynow](http://assiniboine.net/applynow). For more information on this program, visit [assiniboine.net/hospitality](http://assiniboine.net/hospitality).

## 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](http://assiniboine.net/articulation) or the program page.

## PROGRAM FEES

### Domestic:

Tuition: **\$5,570** Course fees: **\$1,463**  
Students' Association fees: **\$240**  
Estimated textbooks, tools and supplies: **\$1,810**

### International:

Tuition (includes books): **\$17,995** Course fees: **Included**  
Students Association fees: **Included**  
Estimated health insurance: **\$1,000**  
Estimated tools and supplies: **\$510**

*NOTE: All tuition and fees are required to be paid in full before your program begins. Tuition and fees are non-refundable.*

*All fees are estimated and subject to change without notice.*

## COURSES

NUMBER	COURSE TITLE	CREDITS
HOSP-0029	Beer 1	3
PEDV-0356	College Foundations	0
COMM-0006	Communications	6
COOK-0014	FoodSafe 1	0
HLTH-0030	1st Aid-Emergency	0
HOSP-0032	Dining Room Service	6
HOSP-0001	Dining Room Skills 1	3
HOSP-0052	Smart Choices	0
WRKP-0021	Fire Safety	0
HOSP-0005	Food and Beverage Control	6
HOSP-0027	Food Preparation	3
HOSP-0033	Front Desk Operations	3
COMP-0401	Hospitality Software	6
HRMG-0036	Human Resource Management	6
BUSN-0168	Organizations & Management	6
PEDV-0322	Personal Management	6
COMP-0597	Software Applications	6
HOSP-0030	Spirits 1	3
HOSP-0003	Tourism	3
HLTH-0047	WHMIS 1	0
HOSP-0031	Wine 1	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](http://assiniboine.net) for the most up-to-date information.*