



CENTRE FOR  
**Hospitality &  
Culinary Arts**

## Food & Beverage Management (Diploma) H102

Whether you want to get into this growing field or are looking for flexible programs to upgrade your existing skills, the Centre for Hospitality and Tourism Management welcomes you.



### About the College

We're the largest and most diversified hospitality school in Canada and we've developed a reputation as the premier provider of quality applied education in Hospitality and Tourism Management.

### Our Program

You already love the food and beverage industry. Now, you're ready to enhance your passion with the food service management skills that are essential for success in today's industry. In our two-year Food and Beverage Management diploma program, you will master skills and build your knowledge in the areas of wine, the art of eating and dining, bartending and dining room service, and then expand on those fundamentals with an understanding of food and beverage cost control, financial success, service leadership, and human resource management.

Whatever area of the industry you love the most, that's the one you can specialize in – whether it's managing restaurants, bars and entertainment venues, catering companies or hotel food service operations, this program will make you an expert. You'll also build your knowledge of the technical and computer applications that are revolutionizing the industry, and develop the communications and interpersonal skills you'll need to succeed in your career.

Best of all, you'll have the opportunity to study at our state-of-the-art restaurant and learning facility The Chefs' House at 215 King Street East. Here you will have the invaluable opportunity to put theory into practice as you work alongside emerging top talent and serve a public of discerning urban diners at Canada's new centre for food culture. You will also build your skills during a unique, 14-week industry externship in your fourth semester, which will be a huge advantage when you start your career.

### Your Career

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants and 200 hotels, and they're all always looking to hire the kind of highly qualified and workplace-ready graduates George Brown produces. There are also exciting opportunities at clubs and resorts, catering companies and spas. Many of our graduates start in small specialty restaurants and go on to own and operate their own highly successful food and restaurant operations, or reach other leadership positions in the industry.

**PROGRAM CODE:** H102  
**PROGRAM LENGTH:** 2 years (4 semesters)  
**STARTING:** September and January  
**CERTIFICATION:** Ontario College Diploma  
**LOCATION:** St. James Campus  
**APPLY TO:** [www.ontariocolleges.ca](http://www.ontariocolleges.ca)



## Your Future Study Options

Students who successfully complete this program may be granted advanced standing at Ryerson University, the University of Calgary, the University of New Brunswick at Saint John, the University of South Carolina, California Polytechnic University, the University of Houston, La Roches Hotel Management School, and other leading international universities. Graduates may also qualify for advanced standing in other programs at George Brown.

### Semester 1

<b>ACCT1037</b>	Hospitality Accounting
<b>COMM1007</b>	College English
<b>COMP1082</b>	Computer Skills and Applications
<b>HOSF1106</b>	Gastronomic Principles—Historic and Modern
<b>HOSF1145</b>	Sanitation ILP (online)
<b>HOSF1146</b>	CPR/First Aid
<b>HOST1011</b>	The Craft and Skills of a Bartender
<b>HOST1057</b>	Wine and Beverage Sensory Development and Theory
<b>HOST1068</b>	Smartserve®
<b>MATH1102</b>	Hospitality Math
<b>HOSF1037</b>	Restaurant Dining Room Operations and Principals
<b>HOSF1169</b>	Dining Room Theory

### Semester 2

<b>HOSF1144</b>	Cultural Influences in Food
<b>HOSF1148</b>	Food Preparation (Practical)
<b>HOST1005</b>	Food, Beverage and Labour Cost Control
<b>HOST1038</b>	Elevating the Service Experience
<b>HOST1058</b>	Restaurant Marketing Leadership
<b>LAW2014</b>	Liability Risk Management and Guests Services
<b>GNED</b>	General Education Elective
<b>HOST1033</b>	Professional Guest Services
<b>GSSC1048</b>	Trends and Issues in Tourism

## Articulation Agreement

Earn a diploma and bachelor's degree in four years. Graduates of our Hotel Management; Food and Beverage Management; Hospitality, Tourism and Leisure; and Special Events Planning — Destination Tourism diploma programs may be eligible to enter the third year of the Hospitality Operations Management degree program. Talk to a program coordinator about Articulation options.

NOTE: Prior to graduation students must complete 300 hours of industry experience — not including the 4th semester externship.

### Semester 3

<b>ACCT2017</b>	Financial Management
<b>COMM1047</b>	Business Communications
<b>HOST1106</b>	Menu Management
<b>HOST1042</b>	Leadership and Group Dynamix
<b>HOST1126</b>	Career Preparation
<b>HOST2045</b>	Advanced Wine and Beverage Theory and Sensory Evaluation
<b>HOST2070</b>	The Art of Eating and Dining
<b>HRM2012</b>	Human Resource Management
<b>GHUM1025</b>	Speaking with Confidence

### Semester 4

<b>HOST2067</b>	Restaurant Externship Capstone Project
<b>HOST2068</b>	Independent Restaurant Applied Service Management/Externship
<b>GNED</b>	General Education Elective (online)

## Admission Requirements and Fees

Admission requirements and fees can be verified at the web site.

Note: Due to ongoing program improvements courses are subject to change without notice.

For more information contact Adrian Caravello, Program Co-ordinator, Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 3783 between 9 a.m. and 4 p.m. E-mail: [acaravel@georgebrown.ca](mailto:acaravel@georgebrown.ca) or call 416-415-2000 or long distance 1-800-265-2002.  
[georgebrown.ca/hospitality](http://georgebrown.ca/hospitality)