



CENTRE FOR
**Hospitality &
Culinary Arts**

Hotel Management (Diploma) H103

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

If you'd love to become a part of the exciting hotel industry, then this two-year diploma program will teach you everything you need to know. You'll learn to work in and manage all the areas that keep a full-service hotel running and successful, including:

- Front desk
- Food and beverage
- Conferences
- Housekeeping
- Marketing and sales
- Catering

You'll also master the technical and computer skills that are revolutionizing the industry and the interpersonal skills you'll need to succeed.

As part of your third semester, you will complete a unique industry externship that will enhance your knowledge with real-world experience and help you start building your network of contacts. This will be a huge advantage when you start your career.

Your Career

This program will open a world of job opportunities for you. With almost 34,000 hotel rooms and 175 hotels in Toronto – and counting – employment opportunities abound for Hotel Management graduates. Or you can explore a wealth of other opportunities in restaurants, casinos, luxury retirement homes, cruise ships, convention centres, entertainment complexes, clubs, bed and breakfasts, catering companies and conference services. Many of our graduates now work in supervisory and management positions in major hotels, while some have reached high-level corporate positions in large hotel chains.

Job descriptions include:

Front Office and Reception – The front office processes reservations, registers guests, assigns rooms, handles complaints and provides information on all hotel services.

Housekeeping – The housekeeping manager oversees the maintenance of the most important part of a hotel – its rooms – by effectively managing the largest group of hotel employees.

Sales – The salesperson meets with local and out-of-town business executives and convinces them to use the hotel's guest rooms, banquet halls and seminar rooms for conventions and meetings.

PROGRAM CODE: H103
PROGRAM LENGTH: 2 years (4 semesters)
STARTING: September and January
CERTIFICATION: Ontario College Diploma
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca



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Accounting – The food and beverage controller compiles cost and profit statistics, prices and menus, forecasts business trends and reports to management on cost-saving measures.

Part-Time Study Options

Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers this complete certificate in evening and weekend courses throughout the year. When you complete this certificate through Continuing Education you are eligible to apply for advanced standing into the 2nd year. For details contact cehospitality@georgebrown.ca or 416-415-5000 x2517

Semester 1

| | |
|-----------------|---|
| HOSF1104 | Culinary Theory and Concepts |
| MATH1000 | Math Foundations |
| ACCT1037 | Hospitality Accounting |
| HOST1033 | Professional Guest Service |
| HOST1068 | Smartserve® |
| COMM1003 | English Skills |
| COMP1082 | Computer Skills and Applications |
| HOST1067 | Introduction to Lodging and Accommodation |

Semester 2

| | |
|------------------|--|
| HOST1145 | Sanitation |
| HOST1146 | Emergency First Aid/Heartsaver CPR |
| HOST1005 | Food, Beverage and Labour Cost Control |
| HOSF 1231 | Dining Room Simulation Lab |
| HOST1095 | Front Office Operations |
| HOST1066 | Mixology |
| HOST1065 | Wines |
| HOST1126 | Career Preparation |
| MARK2011 | Hospitality Marketing |
| MATH1102 | Hospitality Math |
| COMM1007 | College English |
| GHUM1025 | Speaking with Confidence |

Your Future Study Options

Students who successfully complete this program may receive advanced standing at Ryerson University, the University of Calgary, the University of New Brunswick at Saint John, and other leading international universities.

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.

Semester 3

| | |
|-----------------|---------------------------------------|
| HOST2036 | Housekeeping |
| HOST2006 | Leadership Skills |
| HOST2008 | Meetings, Conventions and Hotel Sales |
| HOST2038 | Industry Externship |
| GSSC1048 | Trends & Issues in Tourism |

Semester 4

| | |
|-----------------|---|
| HOSF2009 | Management Simulation |
| LAW2014 | Liability, Risk Management and Guest Security |
| HRM2012 | Human Resources Management |
| ACCT2017 | Financial Management |
| MARK2014 | Marketing Projects |
| COMM1047 | Business Communications |
| GNED | General Education Elective (choose 2) |

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 Donnal Macdonald, Program Co-ordinator, Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 2248 between 9 a.m. and 4 p.m.
E-mail: dfmacdon@georgebrown.ca or call 416-415-2000 or long distance 1-800-265-2002.
georgebrown.ca/hospitality