



CENTRE FOR
**Hospitality &
Culinary Arts**

Hospitality Management – Catering (Diploma) H118

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

Imagine a career where nothing is routine and every day requires creative solutions to fresh challenges. Imagine a career where you can put your love of food and wine to work creating special events and treasured moments that people will remember for the rest of their lives.

If this sounds like the career for you, then our new two-year diploma program in Catering Management is your ticket to this exciting and expanding field. You will learn everything it takes to provide high-quality food and beverage services to a wide variety of clients-and you'll also complete a seven-week industry externship placement in your final semester, which will give you a great head start as you begin your career.

By the time you graduate, you will be ready to sell, plan and manage the food and beverage services for a wide range of events and sectors. You'll be able to do it all for weddings, anniversaries, conventions, product launches, trade shows and business meetings.

Your Career

As a Catering Management graduate, you will have a wide range of exciting opportunities to choose from. Caterers can work on-site in hotels, resorts, convention centres, galleries or museums, or with private catering companies that work off-site in homes and condos, businesses or rented spaces. You'll be qualified as an operations/ logistics co-ordinator, sales representative, catering event team member, hotel catering co-ordinator and private catering co-ordinator.

Part-Time Study Options

George Brown Continuing Education offers a variety of Hospitality and Tourism courses and certificates. See the Continuing Education Course Guide at coned.georgebrown.ca

PROGRAM CODE: H118
PROGRAM LENGTH: 2 years (4 semesters)
STARTING: September
CERTIFICATION: Ontario College Diploma
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca



Semester 1

HOSF1102	Food Preparation
HOSF1145	Sanitation
HOSF1146	Emergency First Aid/Heartsaver CPR
MATH1102	Hospitality Math
COMP1082	Computer Skills
COMM1007	College English
HOST1071	Introduction to Catering
HOST1068	Smartserv [®]
GHUM1063	Art of Eating and Dining

Semester 2

GHUM1025	Speaking with Confidence
ACCT1043	Financial Management and Accounting
HOST1073	Catering Operations and Logistics
HOST1074	Catering Concepts and Design
HOST1075	Sales Techniques I
HOSF1169	Dining Room Theory
HOSF1037	Restaurant Dining Room Operations and Principals

Semester 3

COMM1047	Business Communications
HOST1005	Food and Beverage Labour Cost Control
HOST1066	Mixology
HOST1065	Wines
MARK2011	Hospitality Marketing
HOST1126	Career Preparation
HOST1106	Menu Management
HRM2012	Human Resources Management
HOST1042	Leadership and Group Dynamics

Semester 4

HOSF2045	Industry Externship
GSCI1102	Nutrition and Lifestyle (online)
GNED	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 Jeannine Pharand-Theyer at 416-415-5000, ext. 2999 between 9 a.m. and 4 p.m.
E-mail: jpharand@georgebrown.ca or call 416-415-2000 or long distance 1-800-265-2002.
georgebrown.ca/hospitality