



School of
Hospitality
& Tourism Management

Advanced Wines and Beverage Management Program H404

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

Designed and supported by leading wine and beverage experts from some of Toronto's finest hotels and restaurants, this unique Advanced Wines and Beverage Management program at George Brown College provides students with key skills and knowledge in wine and beverage management. Today's consumers are demanding more from restaurants in the area of well-trained staff with a comprehensive knowledge of wines and their compatibility with food for many kinds of menus and special events. Students in this course will study viticulture, regional varieties of wines, tasting techniques, the production and management of beverages for special menus, food service concepts and special events.

Your Career

Opportunities for graduates exist in restaurants, clubs, catering companies, beverage agencies, resorts and cruise lines, and in the wine and beverage supply industry.

Part-Time Study Options

George Brown Continuing Education offers a variety of courses in Wine, Beer and Bar Beverages including a Wine, Beer and Spirits Appreciation certificate, a Wine Appreciation certificate and a Certified Sommelier certificate. See the Culinary Arts section at coned.georgebrown.ca.

PROGRAM CODE: H404
PROGRAM LENGTH: 1 year (2 semesters)
STARTING: May
CERTIFICATION: Ontario College Graduate Certificate
LOCATION: St. James Campus
APPLY TO: OCAS



SEMESTER 1

- HOSF 1112** The Food Service Industry and Client Service Management
- HOST 1039** Budgetary Financial Management and Business Accounting
- HOSF 1114** Understanding Technology and Systems Controls Development
- HOSF 1122** Menu Design and Delivery
- HOST 1040** Wine Appreciation
- COMM 1109** Leadership, Supervision and Communications

SEMESTER 2

- HOSF 1113** Advanced Wines and Spirits
- HOSF 1123** Business Skills Unique to the Wine and Beverage Industry
- HOSF 1124** Matching of Food and Wine
- HOSF 1125** Pub Patronage
- HOSF 1126** Niche Marketing
- HOSF 1127** Wine Cellar Management



For admission requirements and fees go to georgebrown.ca

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

For more information contact Adrian Caravello, Program Co-ordinator, Faculty of Hospitality & Tourism at 416-415-5000, ext. 3783 between 9 a.m. and 4 p.m. E-mail: acaravel@georgebrown.ca or call 416-415-2000 or long distance 1-800-265-2002. georgebrown.ca/hospitality