HOSPITALITY SERVICES (PRE-HOSPITALITY) PROGRAM (H101)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Hospitality Services</th>
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</thead>
<tbody>
<tr>
<td>COURSE CODE</td>
<td>H101</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>School of Hospitality and Tourism Management</td>
</tr>
<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St. James Campus</td>
</tr>
<tr>
<td>DURATION</td>
<td>1 year (2 semesters)</td>
</tr>
<tr>
<td>STARTING MONTH</td>
<td>September</td>
</tr>
<tr>
<td>CREDENTIAL</td>
<td>Ontario College Certificate</td>
</tr>
<tr>
<td>YEAR OF STUDY</td>
<td>2020-2021</td>
</tr>
<tr>
<td>METHOD OF STUDY</td>
<td>FT</td>
</tr>
<tr>
<td>APPLY TO</td>
<td>Ontario Colleges¹</td>
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</tbody>
</table>

Tuition:
$4,423.00 * †

Additional Cost:
* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2019. Fees are subject to change for programs starting in Fall 2020 and at later dates.
† Additional Costs
Uniforms, tools, manuals, books - $700 (fees are subject to change)

International students: Visit the International Fees and Related Costs² page for more information.

FINANCIAL ASSISTANCE
This program is approved for OSAP funding, provided the applicant meets OSAP eligibility criteria.

PRE-PROGRAMS
Pre-programs are post-secondary certificate programs that offer students the opportunity to take courses for career exploration or to qualify for further study. With small class sizes, dedicated teachers and built-in advising and supports, the pre-programs help students strengthen their academic skills and prepare for further course work.

Successful completion of the Hospitality Services (Pre-Hospitality) program prepares students academically for entry into the following Centre for Hospitality and Culinary Arts programs:

• H100: Culinary Management³
• H134: Culinary Skills⁴
• H113: Baking and Pastry Arts Management⁵
• H119: Culinary Management – Nutrition⁶
• H130: Tourism and Hospitality Management⁷
• H131: Special Event Management⁸
• H133: Hospitality – Hotel Operations Management⁹

This unique program has a foundation of Hospitality, Food & Beverage and Culinary Arts courses that are taught by faculty in the Centre for Hospitality & Culinary Arts¹⁰. Other important courses include Applied Math and Communications.

The program is closely linked to operators of hotels, restaurants and catering companies in Toronto, and includes an industry externship for qualified students.

Academic advisory services, career preparation, student support and success strategies are interwoven throughout the courses.

Note: Successful completion of this program is not a guarantee of admission to any other program, nor is it a requirement of any other program.

PART TIME STUDY OPTIONS
George Brown offers a variety of part-time certificates and evening and weekend courses in Hospitality. See the Continuing Education Course Guide at coned.georgebrown.ca.

PROGRAM STANDARDS AND LEARNING OUTCOMES
The graduate has reliably demonstrated the ability to:

1. Provide hospitality service in a professional manner in order to increase customer satisfaction.
2. Identify and describe the various sectors of the Canadian tourism industry.
3. Use basic mathematic and monetary calculations to assist with the daily functions of a hospitality operation.
4. Assist in the marketing and sales of small and medium sized hospitality operation.
5. Identify and comply with health and safety regulations, legislation, and procedures related to the hospitality industry.
6. Plan and implement personal and professional development strategies related to the hospitality industry.
7. Use current technologies, systems, and computer applications to support daily functions of a hospitality operation.
8. Perform as an entry-level accommodation operations team member in both front and back of the house positions.
9. Perform as an entry-level food and beverage team member in both front and back of the house positions.

REQURED COURSES

SEMESTER 1

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective</td>
</tr>
<tr>
<td>HOSF1231</td>
<td>Dining and Catering in a Global Context</td>
</tr>
<tr>
<td>HOST1000</td>
<td>Introduction to Hospitality and Tourism</td>
</tr>
<tr>
<td>HOST1068</td>
<td>Smart Serve</td>
</tr>
<tr>
<td>HOSF1202</td>
<td>Culinary Foundations</td>
</tr>
<tr>
<td>HOSF1203</td>
<td>Culinary Essentials</td>
</tr>
<tr>
<td>HOSF1145</td>
<td>Sanitation</td>
</tr>
<tr>
<td>HOSF1146</td>
<td>First Aid/Heartsaver CPR</td>
</tr>
<tr>
<td>MATH1000</td>
<td>Mathematics Foundations for Hospitality</td>
</tr>
<tr>
<td>COMM1003</td>
<td>English Skills</td>
</tr>
<tr>
<td>HOST1138</td>
<td>Career Readiness Externship Preparation</td>
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</tbody>
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SEMESTER 2

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>HOST1113</td>
<td>Hotel and Lodging Operations</td>
</tr>
<tr>
<td>HOST1011</td>
<td>Mixology</td>
</tr>
<tr>
<td>HOST1051</td>
<td>Industry Practicum</td>
</tr>
<tr>
<td>MATH1102</td>
<td>Mathematics for Hospitality</td>
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<tr>
<td>COMM1007</td>
<td>College English</td>
</tr>
<tr>
<td>HOST1033</td>
<td>Service Excellence</td>
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The School of Work and College Preparation provides applicants and students with access to a Pathway Advisor, who provides information about upgrading options, pre-programs and articulation agreements and helps facilitate the transition into further post-secondary programs.

YOUR CAREER

Graduates of Hospitality Services who maintain a GPA of 3.0 or higher may be accepted into a number of college Hospitality and Culinary Arts programs (noted above), providing admission requirements are met and space is available. They may also apply for elective credit and exemptions for courses in those programs.

ADMISSION REQUIREMENTS

- Ontario Secondary School Diploma or equivalent**
- Grade 12 English (C or U)

** MATURE STUDENT STATUS (19 YEARS OF AGE OR OLDER AND NO OSSD)

Mature Students may take the Admissions Assessment for English11, OR may consider upgrading to achieve the credit(s) needed in English12.

COURSE EXEMPTIONS

College or university credits may qualify you for course exemptions. Please visit georgebrown.ca/transferguide for more information.

INTERNATIONAL STUDENTS

Visit the International Admissions13 page for more information.

APPLY TO

Domestic students should apply through Ontario Colleges14

SPECIAL REQUIREMENTS

Students should be aware that various allergens, including nuts, dairy and shellfish, are routinely used in practical labs. Additionally, although George Brown College is sensitive to religious observances, products purchased to meet all provincial and federal regulations for production and consumption may not meet specific dietary laws related to Halal and Kosher foods.

CONTACT US

DOMESTIC STUDENT ADMISSIONS

For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page15.

INTERNATIONAL STUDENT ADMISSIONS

For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at international@georgebrown.ca or visit the International Application Process web page16.

FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page17.

Hospitality Services (Pre-Hospitality) (H101)

For general School of Hospitality and Tourism Management related inquiries please contact hospitality@georgebrown.ca

For Program Curriculum inquiries, please contact the Coordinator:

Tammy Vaillancourt, Program Co-ordinator, Centre for Hospitality and Culinary Arts
Email: tvaillan@georgebrown.ca
For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

VISIT OUR CAMPUS

Thinking about attending George Brown? The Hospitality Services program is taught at our St. James Campus at 200 King St. E., Toronto, Ontario. Sign up for an information session\textsuperscript{18}, book a general campus tour\textsuperscript{19} to see the common areas of the campus (i.e. cafeteria, student services, the gym, etc.) or explore our virtual tour.\textsuperscript{20}

LINKS REFERENCE

\textsuperscript{1}https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H101&lang=en

\textsuperscript{2}https://www.georgebrown.ca/international/futurestudents/tuitionfees/

\textsuperscript{3}https://www.georgebrown.ca/programs/culinary-management-program-h100/

\textsuperscript{4}https://www.georgebrown.ca/programs/culinary-skills-program-h134/

\textsuperscript{5}https://www.georgebrown.ca/programs/baking-and-pastry-arts-management-program-h113/

\textsuperscript{6}https://www.georgebrown.ca/programs/culinary-management-nutrition-program-h119/

\textsuperscript{7}https://www.georgebrown.ca/programs/tourism-and-hospitality-management-program-h130/

\textsuperscript{8}https://www.georgebrown.ca/programs/special-event-management-program-h131/

\textsuperscript{9}https://www.georgebrown.ca/programs/hospitality-hotel-operations-management-program-h133/

\textsuperscript{10}https://www.georgebrown.ca/hospitality-culinary-arts/

\textsuperscript{11}https://www.georgebrown.ca/assessment/admi-pre/

\textsuperscript{12}https://www.georgebrown.ca/upgrading-credits/english-diploma/

\textsuperscript{13}https://www.georgebrown.ca/international/futurestudents/howtoapply/

\textsuperscript{14}https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H101&lang=en

\textsuperscript{15}https://www.georgebrown.ca/admissions/

\textsuperscript{16}https://www.georgebrown.ca/international/futurestudents/howtoapply/

\textsuperscript{17}https://www.georgebrown.ca/financialaid/

\textsuperscript{18}https://www.georgebrown.ca/info_sessions.aspx

\textsuperscript{19}https://www.georgebrown.ca/tours/

\textsuperscript{20}https://vt.georgebrown.ca/

George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.