

Business & Management Programs

Hospitality Management Diploma

Diploma program

Note: VIU also offers a Bachelor of Hospitality Management Degree

VIU offers a Hospitality Management Diploma and a Bachelor of Hospitality Management Degree. This delivery model is called a 2 + 2 model: a two year diploma followed by an option of an additional two years for degree completion.

The 2 + 2 model offers students many options. After completing two years, the student is able to graduate with a diploma and begin work; or can choose to continue and complete the Bachelor of Hospitality Management. Also, graduates from Hospitality Management diploma programs from across British Columbia and Canada are able to transfer into the third year of the degree.

The two year Hospitality Management diploma develops the learner's knowledge and skills required to build a successful hospitality career. The students acquire their hospitality knowledge through a blend of classroom learning, and experiential activities in an on campus dining room, in teaching kitchens and participation in special events. Finally, students are required to complete two paid co-operative work placements where they apply their learning at resorts throughout British Columbia and Alberta.

The Program

This 2 year diploma program is designed to prepare students for a wide range of management positions in the tourism industry. Students examine management from behavioural, functional, situational and systems perspectives. The unique applications of management to service organizations are a focal point of the program. Students are encouraged to explore and develop their individual leadership styles in the management labs offered in the program. Since the marketing concept forms the basis for developing management practices used in the tourism industry, the marketing/management relationship is studied in detail.

The primary role of this program is to prepare students initially for entry level positions and eventually middle management positions in the tourism industry. Program graduates are eligible to enter into the Bachelor of Hospitality Management Degree.

A free information session is usually held in February. Check with the Advising Centre for more details, 250-740-6410, or visit viu.ca/infosessions.

Career Opportunities

Graduates of this program hold positions in hotels and resorts, golf and country clubs, restaurants, convention centres, ski resorts and large food service companies providing management services to hospitals, universities and airlines. Specific positions available to graduates in hotels and resorts may include rooms division manager, marketing manager, food and beverage manager and general manager. In convention centres, positions in convention planning, marketing and food and beverage management may be available. Golf and country clubs may offer positions in food and beverage management and club management.

Admission Requirements

- General admission requirements apply.
- English 12 with min. "C+" grade or equivalent.
- Principles of Math 11 or Applications of Math 11 with min. "C+" grade, or equivalent.
- Assessment testing in computer applications (including word processing, file management and spreadsheeting). Assessment testing may be waived at the discretion of the coordinator.
- Interview.

Apply for Admission Online or Print Application Form

Recommendations for Admission

- Secondary school hospitality/tourism, accounting and economics courses and a second language.
- Experience in the hospitality industry.
- Preference will be given to students who have completed some or all of the following courses. Highly recommended are: Hospitality/Tourism 12, second language at the Grade 12 level, Math 12, Financial Accounting 12, History 12, Economics 12, Chemistry 12. Also recommended are Superhost programs, First Aid, and Toastmasters.

Notes on Progression

- In order to continue on into the second year of the program, students must have successfully completed all first year courses with an overall GPA of 4.0 or better.
- Students who successfully complete all specified first year courses with an overall GPA of 3.0 or better may apply for a Certificate in Hotel and Restaurant Operations.
- Students who exit the program after successfully completing year one and, after a period of time, decide to return to complete the diploma, will be admitted based on space availability. A co-op placement (or PLA of same) will be required. If students do not meet the progression requirements for second year (item 1 above), they may be considered for entry to second year after obtaining appropriate work experience.

Start Date and Application Deadline

The program starts in September. Applications are accepted anytime after November 15. Priority will be given to students applying before March 31.

Fees

Tuition fees for this program are calculated using Fee Category I. Students are also assessed a Students' Union fee and a Student Activity fee. Full-time students at Nanaimo campus are assessed a Health & Dental Plan fee. To see how fees are calculated, [clickhere](#).

Special Expenses

- Books will cost approximately \$700 per year.
- Co-operative education fees are \$506 per work term and are due during the second month of each work term.

All fees are subject to change without prior notice.

Co-operative Education

Under the co-operative education format, the paid co-operative education experiences are integrated into the total curriculum. Students will benefit from the co-operative education experience by:

- relating academic study more effectively to the field of practice;
- developing a clearer career focus;
- gaining valuable practical experience;
- being able to finance a larger portion of their education.

Co-operative placements are typically from May to September. Access to co-operative education placements is based on student's GPA (min. 4.0 is required) and their willingness to work as a team member with faculty and co-operative education staff to find appropriate placements. Students must complete the co-op term after first year, before continuing with the second year of the program.

Program Outline

YEAR 1	Credits
HOSP 101 - Preparation for Co-op Education Placement I	1
HOSP 102 - Co-operative Education Placement I (Summer)	9
HOSP 105 - Financial Control Systems	3
HOSP 110 - Intro to Hospitality and Tourism	3
HOSP 120 - Accounting Principles	3
HOSP 130 - Lodging Organization and Operations	3
HOSP 133 - Beverage Theory	3
HOSP 161 - Dining Room Operations	3
HOSP 170 - Food Science	3
HOSP 180 - Principles of Services Management	3
ENGL 115 - University Writing and Research	3
ECON 100 - Intro to Economics	3
Total Credits	40

YEAR 2	Credits
HOSP 201 - Preparation for Co-operative Education Placement II	1
HOSP 202 - Co-operative Education Placement II (Summer)	9
HOSP 205 - Hospitality Financial Management	3
HOSP 215 - Principles of Services Marketing	3
HOSP 230 - Law and Ethics	3
HOSP 231 - Property Management Systems	1.5
HOSP 240 - Principles of Food Production	3
HOSP 241 - *Food Service Management	3
HOSP 251 - *Dining Room Management	3
HOSP 281 - *Managing Service Organizations	3
HOSP 282 - Human Resource Management	3
ENGL 225 - Business and Technical Writing	3
Total Credits	38.5

** Management Labs: focus is on the development of management skills such as leadership, decision making, delegation, and motivation.*

Archived: April 3, 2009