

## **Business & Management Programs**

# **Hospitality Management**

- **2-Year Diploma Program**
- **Program Fees: Domestic Students, International Students**
- **Apply for Admission: Forms and Information**

**Note:** VIU also offers a Bachelor of Hospitality Management Degree.

## **The Program**

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.

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.

## **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 minimum "C+" grade or equivalent.
- A minimum "C+" grade in one of Principles of Mathematics 11, Applications of Mathematics 11, Foundations of Mathematics 11, Pre-calculus 11, or equivalent.
- 100 - 300 word letter outlining why you wish to take our program and how you see the program assisting in your career goals. As well, please reflect upon your involvement and experiences in the hospitality field.

## 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, Mathematics 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 2.33 ("C+") or better.
- Students who successfully complete all specified first year courses with an overall GPA of 2.0 ("C") 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 and a limited intake in January. Applications are accepted between November 15 and March 31. For further information regarding late applications and program contacts check the Program Availability List.

## 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 (minimum of 2.33 ("C+") 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.

## Exit Requirements

Beyond satisfying the academic requirements necessary for graduation, all students must obtain three exit requirements: Foodsafe 1, Foodsafe 2, and WHMIS.

**Note:** Foodsafe Level I and WHMIS certificates are offered through the following organizations:

- VIU's Continuing Education:
  - Foodsafe, WHMIS: Nanaimo/Parksville Campus
  - Foodsafe, WHMIS: Cowichan Campus
  - Foodsafe, WHMIS: Powell River Campus
- Foodsafe.ca

## Program Outline

<b>Year 1 - Fall Semester</b>	<b>Credits</b>
HOSP 101* - (Preparation for Co-op Education Placement I)	1
HOSP 110 - (Intro to Hospitality and Tourism)	3
HOSP 120 - (Accounting Principles)	3
HOSP 133 - (Beverage Theory)	3
HOSP 161* - (Dining Room Operations)	3
ENGL 115 - (University Writing and Research)	3
<b>Total Credits</b>	<b>16</b>

\* Courses run September to April.

<b>Year 1 - Spring Semester</b>	<b>Credits</b>
ECON 100 - (Intro to Economics)	3
HOSP 105 - (Financial Control Systems)	3
HOSP 130 - (Lodging Organization and Operations)	3
HOSP 131 - (Property Management Systems)	3
HOSP 180 - (Principles of Services Management)	3
<b>Total Credits</b>	<b>15</b>

<b>Year 1 - Summer Session</b>	<b>Credits</b>
HOSP 102 - (Cooperative Education Placement)	9
<b>Total Credits</b>	<b>9</b>

<b>Year 2 - Fall Semester</b>	<b>Credits</b>
HOSP 201* - (Preparation for Co-operative Education Placement II)	1
HOSP 215 - (Principles of Services Marketing)	3
HOSP 230 - (Law and Ethics)	3
HOSP 240 - (Principles of Food Production)	3
HOSP 251* - (Dining Room Management)	3
HOSP 281 - (Managing Service Organizations)	3
<b>Total Credits</b>	<b>16</b>

*\* Courses run September to April.*

<b>Year 2 - Spring Semester</b>	<b>Credits</b>
HOSP 205 - (Hospitality Financial Management)	3
HOSP 241 - (Food Service Management)	3
HOSP 260 - (International Hospitality and Resort Operation)	3
HOSP 282 - (Human Resource Management) <i>or</i> , MGMT 293 - (Human Resource Management)	3
ENGL 225 - (Business and Technical Writing)	3
<b>Total Credits</b>	<b>15</b>

<b>Year 2 - Summer Session</b>	<b>Credits</b>
HOSP 202 - (Cooperative Education Placement)	9
<b>Total Credits</b>	<b>9</b>

Archived: November 22, 2011