

Archived: February 8, 2017

Tourism, Recreation and Hospitality Programs

Hospitality Management Diploma

Credential:

Diploma

Options:

Co-op

Program Length:

2 Years

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 two 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.

Program Outline

Year 1 - Fall Semester	Credits
HOSP 101 - (Preparation for Co-op Education Placement I)	1
HOSP 110 - (Intro to Hospitality and Tourism)	3
HOSP 120 - (Accounting Principles)	3
HOSP 161* - (Dining Room Operations)	3
ENGL 115 - (University Writing and Research)	3
HOSP 185 - (Leadership Skills for Hospitality Professionals)*	3
Total Credits	19

* Courses run September to April.

Year 1 - Spring Semester	Credits
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 133 - (Beverage Theory)	3
Total Credits	15

Year 1 - Summer Session	Credits
HOSP 102 - (Cooperative Education Placement I)	9
Total Credits	9

Year 2 - Fall Semester	Credits
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 180 - (Principles of Services Management)	3
Total Credits	16

* Courses run September to April.

Year 2 - Spring Semester	Credits
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) or, MGMT 293 - (Human Resource Management)	3
ENGL 204 - (Business and Technical Writing) (effective September 2012) or, ENGL 225 - (Business and Technical Writing) (prior to September 2012)	3
Total Credits	15

Year 2 - Summer Session	Credits
HOSP 202 - (Cooperative Education Placement)	9
Total Credits	9

Completion Requirements

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

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

- Professional Development and Training at VIU:
 - Foodsafe, WHMIS: Nanaimo/Parksville Campus
 - Foodsafe, WHMIS: Cowichan Campus
- Foodsafe.ca

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.

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.

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.

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.

Start Date and Application Deadline

The program starts in September and has a limited intake in January. Applications are accepted between the first business day in October, and March 31. For further information regarding late applications and program contacts check the Program Availability List.

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