Area of Interest: Hospitality, Tourism and Wellness

**Hospitality - Hotel and Restaurant Operations Management**

Ontario College Diploma  
2 Years  
Ottawa Campus

**Our Program**

**Join a growing industry and gain opportunities worldwide.**

The two-year Hospitality - Hotel and Restaurant Operations Management Ontario College Diploma program provides you with specialized managerial skills for the hospitality and tourism industry through a mixture of theory and hands-on classes delivered by industry professionals.

Learn about:

- hotel and restaurant operations
- management skills
- computer applications in hospitality and tourism
- financial management
- marketing

Experience a variety of restaurant operations-related roles in Restaurant International, Algonquin College’s student-operated restaurant and teaching facility. Some of these classes happen during the evening and weekends, to prepare you for the variety of shift work in the industry. Before graduation, you will have completed a minimum 500 hours of practical industry work experience.

Students who graduate from this program with a minimum of a B average can further their education by bridging into year three of the Bachelor of Hospitality and Tourism Management (Honours) degree program, after completing four bridging courses offered at Algonquin College.

**Employment**

Graduates may find a wide range of employment opportunities in the global hospitality and tourism industry. Career opportunities may include front desk accommodation, guest service/housekeeping, sales and marketing, banquets, transportation, food and beverage, attractions, events and conferences, tourism services and golf clubs. After a few years of experience, graduates may pursue supervisory or management positions. Graduates may also pursue further academic endeavours.

**Learning Outcomes**

The graduate has reliably demonstrated the ability to:

- Support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.
- Deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.
• Use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and guest experiences.

• Apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality services and products.

• Comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, accessible and healthy hospitality operations.

• Use appropriate technologies to enhance the quality and delivery of hospitality services, products and guest experiences and to measure the effectiveness of hospitality operations.

• Keep current with hospitality trends and issues, and interdependent relationships in the broader tourism industry* sectors to improve work performance and guide career development.

• Use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, labour relations, employment standards and human rights to contribute to a positive work environment.

• Respond to issues and dilemmas arising in the delivery of hospitality services, products and guest experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability.

• Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

### Program of Study

<table>
<thead>
<tr>
<th>Level: 01</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENL1813H</td>
<td>Communications I</td>
<td>42.0</td>
</tr>
<tr>
<td>FOD2200</td>
<td>Food Preparation Theory</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS2217</td>
<td>Rooms Division Operations</td>
<td>56.0</td>
</tr>
<tr>
<td>HOS2224</td>
<td>Introduction to Hospitality and Tourism Management</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS2229</td>
<td>Beverage Service Theory</td>
<td>42.0</td>
</tr>
<tr>
<td>MAT0032</td>
<td>Hospitality Business Mathematics</td>
<td>28.0</td>
</tr>
<tr>
<td>MKT2235</td>
<td>Hospitality Marketing I</td>
<td>42.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Level: 02</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACC2238</td>
<td>Hospitality Accounting I</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL1823H</td>
<td>Communications II</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS2211</td>
<td>Food and Beverage Cost Control</td>
<td>56.0</td>
</tr>
<tr>
<td>HOS2218</td>
<td>Customer Management</td>
<td>28.0</td>
</tr>
<tr>
<td>HOS2227</td>
<td>Rooms Division Automation</td>
<td>42.0</td>
</tr>
<tr>
<td>MKT2245</td>
<td>Hospitality Marketing II</td>
<td>42.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Core: select in alternate terms</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOD2224</td>
<td>Kitchen Operations</td>
<td>54.0</td>
</tr>
<tr>
<td>HOS2234</td>
<td>Restaurant Operations and Theory</td>
<td>112.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Level: 03</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACC2239</td>
<td>Hospitality Managerial Accounting</td>
<td>56.0</td>
</tr>
<tr>
<td>DAT2236</td>
<td>Hospitality Management Applications</td>
<td>56.0</td>
</tr>
<tr>
<td>HOS2220</td>
<td>Menu Planning, Analysis and Design</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS2255</td>
<td>Wine, Food and Culture</td>
<td>42.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Choose one from equivalencies</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>GED0208</td>
<td>General Education Elective</td>
<td>42.0</td>
</tr>
</tbody>
</table>
### Fees for the 2019/2020 Academic Year

Tuition and related ancillary fees for this program can be viewed by using the Tuition and Fees Estimator tool at [https://www.algonquincollege.com/fee-estimator](https://www.algonquincollege.com/fee-estimator).

Further information on fees can be found by visiting the Registrar’s Office site at [https://www.algonquincollege.com/ro](https://www.algonquincollege.com/ro).

Fees are subject to change.

Additional program related expenses include:

- Books and supplies cost approximately $600 per year. Supplies can be purchased at the campus store. For information about books, go to [https://www.algonquincollege.com/coursematerials/](https://www.algonquincollege.com/coursematerials/).

### Admission Requirements for the 2020/2021 Academic Year

#### College Eligibility

- Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR
- Academic and Career Entrance (ACE) certificate; OR
- General Educational Development (GED) certificate; OR
- Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing for which a fee of $50 (subject to change) will be charged.

#### Program Eligibility

- English, Grade 12 (ENG4C or equivalent).
- Mathematics, Grade 11 (MBF3C or equivalent).

- International applicants must provide proof of the subject specific requirements noted above along with proof of either: (IELTS / TOEFL) IELTS-International English Language Testing Service (Academic) Overall band of 6.0 with a minimum of 5.5 in each band; OR TOEFL-Internet-based (iBT)-overall 80, with a minimum of 20 in each component: Reading 20; Listening 20; Speaking 20; Writing 20.

- Applicants with international transcripts must provide proof of the subject specific requirements noted above and may be required to provide proof of language proficiency.

Should the number of qualified applicants exceed the number of available places, applicants are selected on the basis of their proficiency in English and mathematics.

### Admission Requirements for 2019/2020 Academic Year

#### College Eligibility

- Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR
• Academic and Career Entrance (ACE) certificate;
• General Educational Development (GED) certificate; OR
• Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing for which a fee of $50 (subject to change) will be charged.

Program Eligibility

• English, Grade 12 (ENG4C or equivalent).
• Mathematics, Grade 12 (MAP4C or equivalent).

• International applicants must provide proof of the subject specific requirements noted above along with proof of either: (IELTS / TOEFL) IELTS-International English Language Testing Service (Academic) Overall band of 6.0 with a minimum of 5.5 in each band; OR TOEFL-Internet-based (iBT)-overall 80, with a minimum of 20 in each component: Reading 20; Listening 20; Speaking 20; Writing 20.

• Applicants with international transcripts must provide proof of the subject specific requirements noted above and may be required to provide proof of language proficiency.

Should the number of qualified applicants exceed the number of available places, applicants are selected on the basis of their proficiency in English and mathematics.

Application Information

HOSPITALITY - HOTEL AND RESTAURANT OPERATIONS MANAGEMENT
Program Code 0208X01FWO

Applications to full-time day programs must be submitted with official transcripts showing completion of the academic admission requirements through:

ontariocolleges.ca
60 Corporate Court
Guelph, Ontario N1G 5J3
1-888-892-2228

Students currently enrolled in an Ontario secondary school should notify their Guidance Office prior to their online application at http://www.ontariocolleges.ca/.

Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration. Applications received after February 1 will be processed on a first-come, first-served basis as long as places are available.

International applicants please visit this link for application process information: https://https://algonquincollege.force.com/myACint/.

For further information on the admissions process, contact:

Registrar’s Office
Algonquin College
1385 Woodroffe Ave
Ottawa, ON K2G 1V8
Telephone: 613-727-0002
Toll-free: 1-800-565-4723
TTY: 613-727-7766
Fax: 613-727-7632
Email: mailto:AskUs@algonquincollege.com

Additional Information

Programs at Algonquin College are Bring Your Own Device (BYOD). To see the BYOD requirements for your program, please visit: https://www7.algonquincollege.com/byod/.
Relevant work experience is a definite career asset. Our industry advisors and employers highly recommend such an inclusion in our program. It enhances both your employability and your educational experience.

This program has a Fall intake and a Winter intake each academic year. The Fall intake follows the standard College 15-week term pattern: September-December and January-April for two consecutive years. The Winter intake term runs January-April, May-August, September-December and January-April.

For more information, please contact Caron Fitzpatrick; Program Coordinator, at 613-727-4723 ext. 5312 or mailto:fitzpac@algonquincollege.com.

**Course Descriptions**

**ACC2238 Hospitality Accounting I**

A foundation in financial accounting is provided through theory and in-class exercises. Students examine what accounting information is, the accounting cycle, the process of recording transactions, and the preparation and analysis of financial statements.

Prerequisite(s): none
Corerequisite(s): none

**ACC2239 Hospitality Managerial Accounting**

Students are introduced to the uniform system of accounts for hotels, motels, clubs and restaurants. Students analyze financial statements, prepare operating and cash budgets, perform breakdown analysis, analyze fixed and variable leases and evaluate capital decisions.

Prerequisite(s): none
Corerequisite(s): none

**DAT2236 Hospitality Management Applications**

Students use Microsoft Excel to complete numerous tasks and decision-making processes, including costing, scheduling, budgeting, forecasting and analytical decision making. Interactive tutorials and testing are used to support learning. Hotel and restaurant management simulations reinforce basic Excel skills in a hospitality industry context.

Prerequisite(s): none
Corerequisite(s): none

**ENL1813H Communications I**

Communication remains an essential skill sought by employers, regardless of discipline or field of study. Using a practical, vocation-oriented approach, students focus on meeting the requirements of effective communication. Through a combination of lectures, exercises, and independent learning, students practise writing, speaking, reading, listening, locating and documenting information, and using technology to communicate professionally. Students develop and strengthen communication skills that contribute to success in both educational and workplace environments.

Prerequisite(s): none
Corerequisite(s): none

**ENL1823H Communications II**

Employers emphasize the need for communication skills that are effective in challenging workplace situations. Using a practical, vocational approach, students refine their writing skills, practise effective verbal communication, apply sound research skills and develop teamwork strategies in order to prepare a competitive package for the job search and interview process, to communicate negative news and persuasive messages using the indirect pattern, to create organized documents supported by research and to present clear oral messages targeted to specific audiences. A combination of lectures, exercises and independent learning activities support students in
strengthening the communication skills required for success in educational and workplace environments.

Prerequisite(s): ENL1813H
Corerequisite(s): none

**FOD2200 Food Preparation Theory**

Students are provided with basic culinary skills, as well as classic and modern cooking techniques and knowledge. Topics discussed, first in theory, then demonstrated in the kitchen, include vegetable cuts, stocks, sauces and soups, as well as basic meat, poultry, fish and seafood preparations. Proper sanitation and food handling procedures are emphasized. Students are expected to learn and use proper food preparation terminology.

Prerequisite(s): none
Corerequisite(s): none

**FOD2224 Kitchen Operations**

Students are introduced to the complexity of a commercial kitchen operation. Students learn to cook in a restaurant environment doing a-la-carte (to order) cooking. Food trends, such as nutrition and current cooking methods are covered as students prepare dishes from standard menu categories: appetizers, soups, salads, entrees (meat, poultry, seafood, vegetarian) and desserts.

Prerequisite(s): FOD2200
Corerequisite(s): none

**GED0208 General Education Elective**

Students choose one course, from a group of general education electives, which meets one of the following four theme requirements: Arts in Society, Civic Life, Personal Understanding, and Science and Technology.

Prerequisite(s): none
Corerequisite(s): none

**HOS2200 Volunteerism in Society**

In a theoretical and practical setting, students explore the culture of volunteerism. Different volunteer settings, ethical issues and how communities use volunteerism are studied. Legislation, civic responsibilities and sustainable volunteering are examined. Interacting with an approved volunteer organization and sharing the experience in report format, and oral presentation format, develops and strengthens skills in both professional and workplace environments.

Prerequisite(s): none
Corerequisite(s): none

**HOS2211 Food and Beverage Cost Control**

A practical foundation in food and beverage operations is provided through theory and in-class exercises. Students are guided through the process of controlling costs in purchasing, receiving, storage and production as they apply to a variety of food and beverage enterprises.

Prerequisite(s): none
Corerequisite(s): none

**HOS2217 Rooms Division Operations**

A systematic approach to the operations of the rooms division departments in hotels is presented. Through lectures, hotel visits, case studies, and in-class work, students learn the fundamentals of reservations, registration, guest accounting, revenue management, housekeeping management, hotel layout and design, security and the green hotel.
HOS2218 Customer Management
Students develop strong customer service management skills and attitudes allowing them to lead competitively in the hospitality and tourism industry. Students also learn how to lead others to anticipate and exceed customer expectations in order to develop customer loyalty and satisfaction in today's competitive marketplace.

Prerequisite(s): none
Corerequisite(s): none

HOS2220 Menu Planning, Analysis and Design
Principles and concepts of menu planning, menu formats, and layout with regard to a wide variety of eating habits, tastes and current trends of the dining public are highlighted. Classroom discussions centre on pricing, menu design, merchandising tools, nutritional considerations, profitability, kitchen layout and equipment. Using these concepts, students design a new restaurant with a corresponding, stand-alone menu.

Prerequisite(s): HOS2211
Corerequisite(s): none

HOS2224 Introduction to Hospitality and Tourism Management
Students are introduced to management concepts and tourism at work in their community and globally. Students gain an understanding of the interaction of all tourism sectors and the variety of work experience potential and entrepreneurial opportunities found in the tourism industry.

Prerequisite(s): none
Corerequisite(s): none

HOS2227 Rooms Division Automation
Students are provided with hands-on experience in managing the hotel guest cycle. The course builds on concepts covered in the Rooms Division Operations course. Topics include room reservations, guest accounting, rooms management, night audit and revenue management. Learning activities focus on the use of property management system software and also include lectures.

Prerequisite(s): none
Corerequisite(s): none

HOS2229 Beverage Service Theory
Students learn the practical components of mixing beverages and cocktails. Key topics include bar setup, use and handling of equipment, drink categories (methods of mixing), garnish preparation and presentation, as well as beverage service and management. Students attain a high degree of manual dexterity by practising the skill in the Mixology lab.

Prerequisite(s): none
Corerequisite(s): none

HOS2234 Restaurant Operations and Theory
Hands-on experience in effectively operating a restaurant, including skills in basic and classical table service is provided. Students experience a variety of restaurant operations related roles and are scheduled in Restaurant International, a student-operated teaching facility.

Prerequisite(s): HOS2229
**HOS2243 Hospitality Project Planning and Entrepreneurship**

Students learn basic concepts related to entrepreneurship. The feasibility of a new hotel facility in Ottawa is studied. Working in groups, teams examine and report on the three critical stages including site suitability, supply and demand analysis and financial feasibility. Teams complete a term report and attend an interview to demonstrate understanding of all aspects of the study.

Prerequisite(s): ACC2239 and MKT2245
Corerequisite(s): none

**HOS2255 Wine, Food and Culture**

An understanding of culture can be discovered by exploring eating and drinking customs. Students experience a virtual global tour, exploring culture, history and traditions through the lens of wine and food. Students acquire a sense of the customs of their culture and those of others. Through comparison, observation, discussion, and reflection, students discover something found in all cultures: the importance of food and drink.

Prerequisite(s): none
Corerequisite(s): none

**LAW2240 Hospitality Law-Liability and Risk Management**

Students are introduced to the major legal aspects of the hospitality industry, including food-service operations. Students acquire essential information to comply with the law and an understanding of the liabilities and risks associated with the accommodation, food and beverage sectors of the hospitality industry.

Prerequisite(s): none
Corerequisite(s): none

**MAT0032 Hospitality Business Mathematics**

As future leaders/managers in the hospitality industry, many of your decisions boil down to an understanding of numbers. This course provides students with a review of essential business mathematics skills, addressing topics such as weight and volume conversions, algebraic equations, ratios, percentages, absolute and relative difference, and simple statistics. Tutorials and practical exercises are used to help students develop knowledge and confidence to solve practical, financial and mathematical challenges encountered in typical business scenarios.

Prerequisite(s): none
Corerequisite(s): none

**MGT2241 Hospitality Human Resources Management**

Students explore the complexities of the diverse workforce in the hospitality industry; focus is on the elements of good supervision, human resources practices and leadership. Students learn the functions of planning, leading, organizing, controlling, motivating and communicating in the workplace. Human resources topics include recruitment, discipline, leadership and team building, training, safety in the workplace and labour relations.

Prerequisite(s): none
Corerequisite(s): none

**MKT2235 Hospitality Marketing I**

The importance of contemporary marketing skills in today's increasingly competitive and complex marketplace is underlined. Students are shown how to translate ever-changing guest needs into market opportunities by planning, analyzing, researching, setting objectives and using a variety of interrelated marketing strategies. Teams construct a marketing plan for a resort hotel using
mind maps. Students work in teams during assessments, case studies and classroom exercises to build a foundation of knowledge and understanding in the course.

Prerequisite(s): none
Corequisite(s): none

**MKT2245 Hospitality Marketing II**

The complex, rapidly shifting world of advertising and promotion in the hospitality industry is introduced. Topics include advertising, sales promotion, publicity, public relations and merchandising. Emphasis is also placed on personal selling skills. Students visit a local resort hotel as part of the course. Teams construct a media plan for a restaurant using mind maps. Students work in teams during assessments, case studies and classroom exercises to build a foundation of knowledge and understanding.

Prerequisite(s): MKT2235
Corequisite(s): none