

Area of Interest: Culinary, Hospitality and Tourism

Bachelor of Hospitality and Tourism Management (Honours) (Co-op) Pathway for Business

Honours Degree

Program Code: 6225A03FWO

4 Years

Ottawa Campus

Our Program

The first of its kind in Eastern Ontario - a hospitality and tourism degree that works.

The four-year Bachelor of Hospitality and Tourism Management (Honours) (Co-op) degree program prepares you for supervisory and management careers within the dynamic hospitality and tourism industry. The program gives you a solid knowledge of hospitality and tourism business operations, coupled with effective leadership and management skills.

This pathway is for graduates of the Business Ontario College Diploma program. Graduates of this program receive credit for 11 courses in the degree, reducing the time to degree completion to 3 years.

Created by industry experts, this degree program is the first of its kind in Eastern Ontario. Core components of the program include exponential, theoretical and analytical learning in:

- hotel operations management
- leadership and entrepreneurship
- food and beverage management
- tourism trends

Throughout the program, you are provided with opportunities to develop teamwork, leadership, communication, critical-thinking and problem-solving skills.

Smaller class sizes allow you the one-on-one time you need to succeed.

Students also gain real-world experience through a paid co-operative education (co-op) work term(s) (see Additional Information for more details). Please note that places in the co-op work term(s) are subject to availability and academic eligibility. Please note admission to a co-op program does not guarantee a co-op placement.

Graduates of this program are equipped with the skills, knowledge and experience leading to highly sought after graduates throughout the industry. Graduates may find employment both locally and globally in:

- hotels or resorts
- restaurants
- cruise lines
- casinos
- consulting firms
- destination marketing organizations
- suppliers to the hospitality and tourism industry

Specific opportunities can include:

- management trainee for large hotel chains
- sales and marketing managers
- revenue/finance managers
- event coordinators/planners
- human resources coordinator
- food and beverage manager/supervisor
- front desk manager/supervisor
- club managers
- attractions managers/supervisors
- restaurant managers/supervisors
- membership coordinator convention visitors bureau

Some graduates may also choose to pursue entrepreneurial opportunities.

SUCCESS FACTORS

This program is well-suited for students who:

- Enjoy interacting with people of diverse backgrounds.
- Enjoy using creative, strategic and critical thinking to solve problems.
- Are interested in examining and addressing sustainable and global hospitality and tourism issues.
- Thrive in a fast-paced and constantly evolving environment.
- Appreciate the value of team work.

Employment

The Bachelor of Hospitality and Tourism program prepares graduates for careers both in North America and globally. Career opportunities may include: working as guest service, food and beverage, front desk managers and supervisors. Graduates may also secure employment as club managers, independent consultants, event planners, restaurant managers and supervisors, working with facility management companies, human resources and working as independent entrepreneurs.

Learning Outcomes

The graduate has reliably demonstrated the ability to:

- Analyze and evaluate the impact of current events on the interdependent components of the global hospitality and tourism industry.
- Use leadership principles and front line hospitality and tourism experience to work effectively as both a team member and leader.
- Explain and apply sound business practices and management strategies to navigate an organization through a competitive marketplace and ensure organizational growth and sustainability.
- Develop and foster a culture of client service and organizational excellence within a hospitality and tourism business environment.
- Utilize critical thinking and research skills to solve problems, formulate strategies and

- Utilize critical thinking and research skills to solve problems, formulate strategies and customize solutions for the hospitality and tourism industry.
- Interpret and communicate concepts, information, arguments and analysis accurately and reliably for a variety of purposes and to a range of local, national and international audiences.
- Distinguish and apply strategic leadership skills and evidence-based management practices to promote and advance the hospitality and tourism industry.
- Interact respectfully with diverse people, groups and cultures to achieve personal and workplace goals.
- Identify and leverage technologies to facilitate and enhance operations within a hospitality and tourism business environment.
- Choose and express reflective practice strategies and self-regulated learning to update knowledge, skills, and apply new learning with confidence in changing situations.
- 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

Level: 03	Courses	Hours
FOD6101	Food and Beverage Studies	84.0
FOD6109	Food Production and Service	84.0
GEP1001	Cooperative Education and Job Readiness	18.0
HOS6100	Foundations of Hospitality and Tourism Management	42.0
HOS6102	Hotel Operations	42.0
MGT6105	Customer Management	42.0
TOU6130	Global Tourism	42.0
Level: 04	Courses	Hours
DAT6107	Computer Applications	42.0
ECO4201	Macroeconomics	42.0
FOD6103	Food and Beverage Operations	84.0
HOS6112	Conference and Event Management	42.0
HOS6115	Cost Control in Hospitality and Tourism	42.0
QUA2000	Statistics	42.0
Co-op: 01	Courses	Hours
WKT6100	Co-Op Work Term I	0.0
Level: 05	Courses	Hours
ENL2025	Interpersonal Communication	42.0
HOS6137	Culinary and Beverage Tourism	42.0

HRM6118	Organizational Behaviour	42.0
MGT6117	Revenue Management in Hospitality and Tourism	42.0
MGT6120	Entrepreneurship	42.0
Elective: choose 1 Courses		Hours
FLS3101	French as a Second Language - Beginner 1	42.0
LAN3101	Spanish - Beginner 1	42.0
Level: 06 Courses		Hours
ACC6124	Financial Analysis	42.0
HOS6136	Hospitality Business Law	42.0
MGT6130	International Management	42.0
QUA0005	Introduction to Research	42.0
TOU6121	Special Topics in Tourism	42.0
Elective: choose 1 Courses		Hours
FLS3102	French as a Second Language - Beginner 2	42.0
LAN3102	Spanish - Beginner 2	42.0
Co-op: 02 Courses		Hours
WKT6102	Co-Op Work Term II	
Level: 07 Courses		Hours
HOS6126	Hospitality Business Simulation and Analysis	42.0
HOS6130	Career Development and Management	28.0
HOS6135	Strategic Management in Hospitality and Tourism	56.0
QUA6127	Applied Research Methods	56.0
Elective: choose 1 Courses		Hours
ENL4100	Creative Writing	42.0
ENL4200	New Worlds and Alternative Realities: Speculative Fiction	42.0
PHI4000	Philosophy and Popular Culture	42.0
PHI4002	The Philosophy of Drugs	42.0
PHI4003	The Philosophy of Love and Sex	42.0
PHI4004	Technology, Society and the Environment	42.0
PHI4100	Survival in the Information Age: Risk and the Media	42.0
PHY4000	Black Holes, Big Bangs and the Cosmos	42.0
SOC4000	Criminology	42.0

SOC4001	Global Perspectives	42.0
Level: 08	Courses	Hours
FOD6128	Project Management in Food and Beverage Operations	56.0
HOS6133	Cases in Hospitality and Tourism Management	56.0
MGT6131	Risk and Crisis Management	42.0
TOU6129	Attractions Management	42.0

Fees for the 2023/2024 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>.

Further information on fees can be found by visiting the Registrar's Office website at <https://www.algonquincollege.com/ro>.

Fees are subject to change.

A chef outfit for the Food Production course needs to be purchased through Connections: the Campus Store.

Textbook costs are also not included in the fees and will vary term-to-term; for information about textbooks go to <https://www.algonquincollege.com/coursematerials/>.

Admission Requirements for the 2024/2025 Academic Year

Program Eligibility

- Graduate of Business Ontario College Diploma, with an overall GPA of 1.7 (62%).

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Program Eligibility

- Graduate of Business Ontario College Diploma, with an overall GPA of 1.7 (62%).

Application Information

BACHELOR OF HOSPITALITY AND TOURISM MANAGEMENT (HONOURS) (CO-OP) Pathway for Business Program Code 6225A03FWO

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://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
Contact: <https://www.algonquincollege.com/ro>

Additional Information

Algonquin College has been granted consent by the Minister of Colleges and Universities (MCU) to offer this applied degree for a seven-year term starting July 5, 2017. The College shall ensure that all students admitted to the above-named program during the period of consent have the opportunity to complete the program within a reasonable timeframe.

CO-OP INFORMATION:

Co-operative education (Co-op) allows students to integrate their classroom learning with a real-world experience through paid work terms. Two academic terms prior to the cooperative education work term, students are required to actively participate in and successfully complete the self-directed co-op course, readiness activities and workshops.

Students must actively conduct a guided, self-directed job search and are responsible for securing approved program-related paid co-op employment. Students compete for co-op positions alongside students from Algonquin College and other Canadian and international colleges and universities. Algonquin College's Co-op Department provides assistance in developing co-op job opportunities and guides the overall process, but does not guarantee that a student will obtain employment in a co-op work term. Co-op students may be required to relocate to take part in the co-op employment opportunities available in their industry and must cover all associated expenses; e.g., travel, work permits, visa applications, accommodation and all other incurred expenses.

Co-op work terms are typically 14 weeks in duration and are completed during a term when students are not taking courses. For more information on your program's co-op level(s), visit the courses tab on your program's webpage.

International students enrolled in a co-op program are required by Immigration, Refugees and Citizenship Canada (IRCC) to have a valid Co-op/Internship Work Permit prior to commencing their work term. Without this document International students are not legally eligible to engage in work in Canada that is part of an academic program. The Co-op/Internship Work Permit does not authorize international students to work outside the requirements of their academic program.

For more information on co-op programs, the co-op work/study schedule, as well as general and program-specific co-op eligibility criteria, please visit www.algonquincollege.com/coop.

Successful completion of all courses, including mandatory cooperative education (Co-op) Work Terms, is a requirement for graduation.

TRANSFER CREDIT RECOGNITION:

Applicants with degrees or degree level courses from Canadian institutions empowered to award degrees and from other degree granting institutions recognized by the Ontario Ministry of Colleges and Universities (MCU) are assessed on a case-by-case basis. To receive a course credit, a minimum grade of C- (60%) is required. Official transcripts and course descriptions/outlines must be presented with the application for credit recognition. Applicants with degrees or degree level courses from countries other than Canada or from postsecondary institutions not recognized by the MCU must have their degrees evaluated by a recognized Canadian public or private institution that specializes in the evaluation of international degree programs.

DEGREE ELECTIVE INFORMATION:

Students may choose from a variety of breadth courses. Courses from a range of disciplines are offered within the humanities, social sciences, sciences, global cultures and mathematics. Elective offerings vary from semester to semester.

FallWinterSummerYear 1Year 2Level 03Level 04Co-op 1Year 3Level 05Level 06Co-op 2Year 4Level 07Level 08

Contact Information

Program Coordinator(s)

- Dr. Ameet Tyrewala, <mailto:tyrewaa@algonquincollege.com> , 613-727-4723, ext. 7475

Course Descriptions

ACC6124 Financial Analysis

Students learn the language, concepts and techniques for analyzing and solving financial problems faced by businesses. Topics include understanding business organizations, taxation, financial statements and cash flow analysis, financial forecasting and planning, time value of money, valuation of stocks and bonds, capital budgeting, efficient market theory and risk/return analysis.

Prerequisite(s): ACC6107

Corerequisite(s):none

DAT6107 Computer Applications

In today's business environment the ability to leverage technology to communicate and manage information is critical. Students develop and practice skills with standard computer applications used extensively in business and hospitality settings. Using interactive computer- based tutorials students gain practical experience where they produce business documents, create spreadsheets and design presentations. Students acquire skills and gain experience that they can apply in their academic program and transfer to the workplace.

Prerequisite(s): none

Corerequisite(s):none

ECO4201 Macroeconomics

Macroeconomics is a social science that examines the objectives and policies that affect the whole economy. Students explore the principles of macroeconomics using economic models to analyze the performance of the economy at an aggregate level. Through lectures and discussions, Students examine how the level of unemployment, inflation and national income are determined, investigate the impact that fiscal and monetary policies have on stabilizing the economy and analyze Canada's international economic relationships, including the international flows of goods and of capital.

Prerequisite(s): none

Corerequisite(s):none

ENL2025 Interpersonal Communication

Effectively communicating with others, both professionally and personally, is an art that requires conscious development. Students address the techniques related to interpersonal communication challenges in the diverse workplace. Focus is on communication barriers, verbal and non-verbal communication, listening, team work, and relational dynamics. Through role play, analysis, and case studies, students engage in simulated and authentic interpersonal communication situations.

Prerequisite(s): ENL1100

Corerequisite(s):none

ENL4100 Creative Writing

Whether for personal or public consumption, many people enjoy writing short fiction to express their creative energy while improving upon their overall writing abilities. Working with professional short stories as models, students examine the stylistic components that contribute to the excitement, atmosphere, and overall readability of short fiction. Students share their work and

provide formal feedback on the work of others.

Prerequisite(s): ENL1100

Corerequisite(s):none

ENL4200 New Worlds and Alternative Realities: Speculative Fiction

Speculative fiction gathers together all those works of fiction in which new worlds or alternative realities are envisioned. Within this category of prose, students have the opportunity to explore the various sub-genres that present readers with new ways of thinking about some of the issues that face society. Students also develop skills in critical analysis using a variety of approaches and methodologies from literary studies.

Prerequisite(s): none

Corerequisite(s):none

FLS3101 French as a Second Language - Beginner 1

The French language is an asset when communicating in the workplace. Students with no prior knowledge of French acquire basic forms and structures to interact and communicate in a simple way with French speakers. Class instruction and practice, repeated feedback, and exposure to a variety of language samples support students to gain basic oral expression and comprehension using simple phrases that develop vocabulary, pronunciation, and comprehension. Students begin to appreciate cultural and linguistic differences when French is used in the workplace.

Prerequisite(s): none

Corerequisite(s):none

FLS3102 French as a Second Language - Beginner 2

The workplace benefits from having professionals with knowledge of the French language. Students with basic knowledge of French gain more control over forms and structures to interact and communicate in a simple way with French speakers. Class instruction and practice, repeated feedback, and exposure to a variety of language samples provide students with opportunities to enhance their basic oral expression and comprehension using simple phrases that further develop vocabulary, pronunciation, and comprehension. Students deepen their knowledge of cultural and linguistic differences of French in the workplace.

Prerequisite(s): none

Corerequisite(s):none

FOD6101 Food and Beverage Studies

Students are introduced to the food and beverage sector of the hospitality industry. Students explore the importance of food and beverage service, develop product knowledge, and explore issues of sustainability and local food sources. Practical skills required to work within this sector are developed. Students are introduced to various wines, beers, spirits, and non-alcoholic beverages in a bar laboratory, and complete the Responsible Alcohol Beverage Service Training and Smart Serve Program.

Prerequisite(s): none

Corerequisite(s):none

FOD6103 Food and Beverage Operations

Students apply the principles and techniques taught in Food and Beverage Studies. Through weekly laboratory sessions in the College's student-run restaurant, participants experience all facets of food and beverage operations within a working dining room setting.

Prerequisite(s): none

Corerequisite(s):none

FOD6109 Food Production and Service

Students are introduced to food selection, preparation and service in a restaurant kitchen. Through practical instruction, one-on-one and group training, students prepare meals based on current food trends, the Canada Food Guide and food sustainability principles while gaining an understanding of food allergy management and dietary preferences. Through lectures, online and applied instruction, students learn the basics of kitchen management, food safety and sanitation regulations and codes of practice. This course teaches students to develop and deliver consistent product time after time, while working in a team environment and under pressure. Students also complete the food handler certification as part of this course.

Prerequisite(s): none

Corerequisite(s):none

FOD6128 Project Management in Food and Beverage Operations

Students explore, from a managerial point of view, the complexity and demands of project management in food and beverage service operations. Students learn how to plan, organize, staff and evaluate a food and beverage service function. A combination of lectures and the execution of an actual function emphasizes the praxis between theory and practice. The theory component of this course enables students to examine managerial responsibilities in various types of food and beverage operations. The practical component allows students to manage fundamental functions of food and beverage service operation management including forecasting, promotion, sales, purchasing, human resources, scheduling, food and beverage production, finance and quality performance review. (Prerequisite: Fourth Year Standing).

Prerequisite(s): none

Corerequisite(s):none

GEP1001 Cooperative Education and Job Readiness

Students are guided through a series of activities that prepare them to conduct a professional job search and succeed in the workplace. Through a detailed orientation students learn the cooperative education program policies and procedures related to searching and securing a work term opportunity. Students identify their strengths and transferable skills and participate in workshop-style sessions that focus on cover letter and resume development, interview techniques and job search strategies. Students learn how to navigate a web-based resource centre, which is used to post employment and cooperative education job opportunities. Students reflect on workplace success, ethics and responsibilities.

Prerequisite(s): none

Corerequisite(s):none

HOS6100 Foundations of Hospitality and Tourism Management

Students examine the foundations of the conceptual framework aspects related to the industry, including accommodations, food and beverage services, attractions, transportation, travel services, destination management and marketing. Students gain a fundamental understanding of the concepts, organizational structures, managerial responsibilities and career opportunities within the industry.

Prerequisite(s): none

Corerequisite(s):none

HOS6102 Hotel Operations

The hotel operations environment is explored introducing students to the unique characteristics and management challenges presented by the accommodation industry. Students experience various operational steps in the hotel guest cycle using a typical hotel property management system. An emphasis is placed around the understanding and interpretation of hotel performance metrics in the areas of revenue, rate management and occupancy patterns.

Prerequisite(s): none

Corerequisite(s):none

HOS6112 Conference and Event Management

Students acquire an understanding of the role conferences and events play within the hospitality and tourism industry. Students learn about various types of events examining economic impact models, event logistics, risk management strategies and program planning techniques. Learning activities include a group project and presentation.

Prerequisite(s): none

Corerequisite(s):none

HOS6115 Cost Control in Hospitality and Tourism

The importance of controlling expenses in food service, attractions retail and lodging operations is demonstrated. Students explore topics, such as purchasing, receiving, storing, issuing, budgeting, menu pricing, and labour cost control with emphasis on food and beverage operations. Students also learn various principles and procedures to control and reduce costs.

Prerequisite(s): FOD6103 and FOD6109

Corerequisite(s):none

HOS6126 Hospitality Business Simulation and Analysis

Students experience the operation and management of a hotel using the Hotel Operational Training Simulation (HOTS) software program. Working in teams, students determine strategies, make decisions and apply business management principles across various departments and functional areas including finance, sales, marketing, operations and human resources.(Prerequisite: Fourth Year Standing).

Prerequisite(s): ACC6124

Corerequisite(s):none

HOS6130 Career Development and Management

Students prepare for the transition from school to the workforce. Students assess their personal skills and attributes, explore career opportunities and paths within the hospitality and tourism industry and use these findings to establish career goals. They simulate the job search process by creating a targeted resume, practicing interviewing techniques and developing a working professional portfolio. Hands-on workshops and seminars on topics including business etiquette, networking and workplace relationships, provide students with the skills they require to navigate, advance and succeed in today's dynamic workplace.(Prerequisite: Fourth Year Standing).

Prerequisite(s): none

Corerequisite(s):none

HOS6133 Cases in Hospitality and Tourism Management

This capstone course challenges students to synthesize and integrate course material from all functional areas of the program. Case studies illustrate realistic situations from the hospitality and tourism industry to help contextualize learning. Working in teams, students use problem solving, decision making and critical-thinking skills to analyze cases and evaluate and formulate solutions. Students are required to present and justify their case study findings both orally and in written formats. (Prerequisite: Fourth Year Standing).

Prerequisite(s): none

Corerequisite(s):none

HOS6135 Strategic Management in Hospitality and Tourism

Students are challenged to synthesize and integrate course material from all functional areas of the program and to apply their learning in a real-world case study setting. Working individually and in teams, students work with hospitality or tourism business case studies to understand the

development of a long-term strategic plan. They demonstrate their ability to perform relevant research, analyze and interpret results, and manage the strategic planning process used to develop and communicate a strategic plan.(Prerequisite: Fourth Year Standing).

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

HOS6136 Hospitality Business Law

The hospitality and tourism industry is increasingly impacted by laws and regulations. Students gain introductory knowledge regarding the major legal aspects of this discipline by studying a variety of workplace scenarios from a legal perspective. Through case study analysis students explore federal and provincial laws and statutes, essential for compliance. Emphasis is on students' ability to recognize, analyze and evaluate areas of hospitality business law.

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

HOS6137 Culinary and Beverage Tourism

Culinary tourism offers an authentic cultural experience by encouraging tourists to learn about and make the connection between travel, food and beverage. Students focus on various aspects of food and beverage supply chain management, such as manufacturing, distribution and the output of products from local and global communities using a theoretical and practical approach.

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

HRM6118 Organizational Behaviour

Organizational behaviour through the various methods, theories, principles and accepted research in the field is introduced. Students learn about the behaviour of individuals and small groups in the workplace, as well as the whole organization and its relation to the environment. They learn to apply principles and current research to predict and interpret behaviours of individuals and groups.

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

LAN3101 Spanish - Beginner 1

The Spanish language is an asset when communicating in the workplace. Students with no prior knowledge of Spanish acquire basic forms and structures to interact and communicate in a simple way with Spanish speakers. Class instruction and practice, repeated feedback, and exposure to a variety of language samples support students to gain basic oral expression and comprehension using simple phrases that develop vocabulary, pronunciation, and comprehension. Students begin to appreciate cultural and linguistic differences when Spanish is used in the workplace.

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

LAN3102 Spanish - Beginner 2

The workplace benefits from having professionals with knowledge of the Spanish language. Students with basic knowledge of Spanish gain more control over forms and structures to interact and communicate in a simple way with Spanish speakers. Class instruction and practice, repeated feedback, and exposure to a variety of language samples provide students with opportunities to enhance their basic oral expression and comprehension using simple phrases that further develop vocabulary, pronunciation, and comprehension. Students deepen their knowledge of cultural and linguistic differences of Spanish in the workplace.

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

MGT6105 Customer Management

Students are exposed to the concept of building a great customer experience and align the vital contribution of service to anticipating and exceeding customer expectation. Fundamentals of physical and emotional customer experiences, moment mapping and creating a customer experience strategy are covered. Intertwined to this holistic approach is a solid understanding of the role and importance of service, quality standards, organizational culture, attitude and effective communications throughout the entire customer lifecycle.

Prerequisite(s): none

Corerequisite(s):none

MGT6117 Revenue Management in Hospitality and Tourism

Implementing a revenue management strategy can be one of the most significant revenue generating initiatives available to the hospitality industry. Students learn how to identify and exploit opportunities for revenue optimization in different business contexts - specifically the tourism industry. A particular emphasis is placed on the two principle building blocks of revenue management systems: tactical pricing optimization and capacity allocation strategies.

Prerequisite(s): none

Corerequisite(s):none

MGT6120 Entrepreneurship

Entrepreneurship and small business management are introduced from a Canadian perspective. Students develop the skills required to identify and evaluate a business opportunity; they investigate organizational structures of businesses and develop a business plan. A business simulation model provides the opportunity to practice and develop emerging entrepreneurial skills.

Prerequisite(s): ACC6104 and MKT6108 and MKT6111

Corerequisite(s):none

MGT6130 International Management

International business management concepts and principles are further developed. Students explore opportunities, risks, and challenges of doing business in the complex global environment and examine organizational functions in an international context. Particular attention is directed to managing people, and processes across borders and cultures.

Prerequisite(s): none

Corerequisite(s):none

MGT6131 Risk and Crisis Management

Managing risk, liability and crises are critical elements of any business. Students are introduced to the key principles and concepts and view them within the context of adventure tourism. Students review relevant Canadian laws and liability risks associated with the hospitality and tourism industry, and practice identifying and treating risks common to business environments. Structured management approaches are examined along with a review of the requirements for both accountability and prevention.

Prerequisite(s): none

Corerequisite(s):none

PHI4000 Philosophy and Popular Culture

Many facets of today's popular culture engage, directly or indirectly, with the concerns of a variety of philosophical traditions. Drawing on a number of examples, students explore both the way popular culture permeates and spreads through society and the way it interprets and presents philosophical questions. Students develop skills and techniques for assessing the soundness and validity of thought experiments.

Prerequisite(s): PHI1000

Corerequisite(s):none

PHI4002 The Philosophy of Drugs

Drugs are everywhere: professionals prescribe them to us to make us "better"; we take them recreationally; we give them to our children, pets and other loved ones; we buy them on the streets and in grocery stores. What are "drugs"? Why are some drugs legal and others not? How do drugs get to market? What ethical issues are relevant in a global drug industry? Are current intellectual property regimes appropriate if the goal of drug research is to promote benefits to society? Students critically examine these, and other, questions through the lens of historical and contemporary ethical, philosophical and legal theories and arguments. Students engage in various peer-oriented learning activities throughout the course.

Prerequisite(s): none

Corerequisite(s):none

PHI4003 The Philosophy of Love and Sex

Love and sex are central to the human condition, and have been topics of academic inquiry and controversy throughout history. Various practices surrounding love and sex are celebrated in Western culture, such as monogamy and marriage, while other practices, such as polygamy and pedophilia, are condemned. Why is this? Students critically explore these and other issues surrounding love and sex using examples from popular music, movies and literature, framing those issues with the help of historical and contemporary philosophical theories and arguments. Students engage in various peer-oriented learning activities throughout the course.

Prerequisite(s): none

Corerequisite(s):none

PHI4004 Technology, Society and the Environment

Environmental issues have come to occupy a central place in the marketplace, politics, policy, and society at large. Owing largely to the many environmental consequences that have accompanied industrialization, we humans have been forced to rethink the complex relationship between technology, society and the environment. Students investigate philosophical concepts and theories surrounding technology, society and the environment including: the "naturalness" of technology, sustainability and animal rights. Students critically examine course material by focusing on questions such as: What is nature, and what role do/should humans occupy in it? What do we owe non-human organisms? What do we owe future generations? Students engage in various peer-oriented learning activities throughout the course.

Prerequisite(s): none

Corerequisite(s):none

PHI4100 Survival in the Information Age: Risk and the Media

On an almost daily basis, the media, through its various outlets - television, radio, web sites, RSS, and podcasts - reports on issues that address our wellbeing. Through discussions, readings, and assignments, students enhance their ability to interpret and question information presented by the media by better understanding the inherent risks. Issues like alternative medicine (i.e. vaccinations) and socio-legal issues (i.e. bullying, hacking, surveillance, privacy) provide grounds for students to use principles from the social science as a means to think critically about real and perceived risks in daily life.

Prerequisite(s): PHI1000

Corerequisite(s):none

PHY4000 Black Holes, Big Bangs and the Cosmos

The dynamic and exciting field of Cosmology outlines our current understanding of the Universe from its start, at the so-called Big Bang, through the ensuing 13 plus billion years to the present and beyond. Students learn how to discuss our present understanding of the three phases of the

Universe as well as its five part make up, with matter making up only 4% of the whole. Students explain our knowledge of the various phases of evolution of the Cosmos and also the latest theories and experiments that are trying to address our uncertainties. Throughout the course, students evaluate and debate many of today's ideas and concepts revolving around cosmology.

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

QUA0005 Introduction to Research

Research is a cornerstone for businesses and organizations to make sound decisions. Students learn the required steps in the research process using both quantitative and qualitative methods. Students define and develop a hypothesis and research strategy, design a questionnaire, collect and analyze data. This course covers topics including data types and sources, sampling methodology, statistical analysis, data analytics and analysis, experimental research, observation research, and research ethics.

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

QUA2000 Statistics

Students explore fundamental statistical concepts and use statistical software to summarize, analyze and present both descriptive and inferential statistics. Topics include central tendency, variation, probability, central limit theorem, sampling, estimation, hypothesis testing and simple regression and correlation. These theoretical concepts are explained through practical examples from various sectors. Students develop the required background for further study related to research.

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

QUA6127 Applied Research Methods

Working in teams, students develop and execute a full research study for hospitality and tourism industry clients in real time. The research involves specific delineation of problems, design of a research proposal, and collection of primary data and use secondary data. Students use software to execute their research and interpret the analytics. Through presentations and a detailed report outlining their findings, teams present the outcomes and recommendations of their study to their industry client for action. . Emphasis is on linking theory to practice by applying theoretical understanding to practical examples drawn from the hospitality and tourism industries.

Prerequisite(s): HRM6122 and MKT6119
Corerequisite(s):none

SOC4000 Criminology

The interdisciplinary study of social science examining the individual and social aspects of crime is known as criminology. Students work through an introduction to the social science perspective on crime. Presentations, discussions, and assignments allow students to investigate the various theoretical positions related to crime and criminal behaviour. Working forward from the types and definitions of crime, students trace some of the links between government policy and the impacts of these policies on both society and the individual.

Prerequisite(s): SOC2000
Corerequisite(s):none

SOC4001 Global Perspectives

Sociology, through its exploration of the organization of society and the connections between people and their surroundings, provides new ways of looking at the world. Using fundamental knowledge in the field of sociology, students analyze globalization and its impact on Canadian society. Students take opposing views to debate the opportunities and challenges that come with

globalization.

Prerequisite(s): SOC2000

Corerequisite(s):none

TOU6121 Special Topics in Tourism

Current and emerging issues and trends that influence the Canadian and international tourism markets are explored using cases and examples from the tourism industry. Students examine the impacts of tourism. They discover alternative and emerging trends and develop the skills and knowledge to manage changes, challenges and opportunities within the dynamic tourism industry.

Prerequisite(s): none

Corerequisite(s):none

TOU6129 Attractions Management

Students examine the role and nature of visitor attractions within a comprehensive tourism destination strategy. Students explore the essential components in the development of successful attractions, while reviewing the major challenges and issues of attractions marketing and management, including signage and parking. The use of case studies and real life local examples provide students with many opportunities for practical application of material presented.

Prerequisite(s): none

Corerequisite(s):none

TOU6130 Global Tourism

Tourism studies draw on the framework of geographical analysis by using relevant principles to contextualize destinations within their surroundings. Students examine geographical concepts including the physical, political, economic and socio-cultural characteristics of a variety of regions, as well as their current events. Through a series of case studies and analytical activities, students develop an integrative perspective on tourism as a local, national and global phenomenon, which is essential for the effective management of destinations that benefit from diverse interactions between people and places.

Prerequisite(s): none

Corerequisite(s):none

WKT6100 Co-Op Work Term I

Students are provided with experiential learning opportunities directly related to the hospitality and tourism industry. Focus for this first work term is to have students gain an entry-level position within any recognized sector of the hospitality industry. Students develop a deeper understanding of the basic skill set required to succeed within this industry. The co-op experience further enhances the shared learning environment by providing the students with new understanding, perspectives and ideas.

Prerequisite(s): none

Corerequisite(s):none

WKT6102 Co-Op Work Term II

Students are provided with experiential learning opportunities directly related to the hospitality and tourism industry. Students are given the option of undertaking a supervisory role within the industry sector in which their first co-op was completed or taking an entry-level position within a different sector of the industry. The goal is to expand the student's practical industry experience. Upon the student's return to the classroom, the co-op further enhances the shared learning environment by providing students with new experiences, perspectives and ideas.

Prerequisite(s): none

Corerequisite(s):none