Area of Interest: Hospitality, Tourism and Wellness

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

Honours Degree
4 Years
Ottawa Campus

Academic Year: 2020/2021
Program Code: 6225X03FWO

Our Program

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

The 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.

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.

Expand your real-world experience with two mandatory, paid 500-hour co-op placements. Over the course of the placements you are given the opportunity to network with professionals and gain valuable industry experience that is essential for success in the hospitality and tourism industry. See Additional Information for more details.

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

- 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

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 customize solutions for the hospitality and tourism industry.
- Interpret and communicate concepts, information, arguments and analysis accurately and
• 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

<table>
<thead>
<tr>
<th>Level: 01</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENL6101</td>
<td>Business Communications</td>
<td>42.0</td>
</tr>
<tr>
<td>ESC4102</td>
<td>Microeconomics</td>
<td>42.0</td>
</tr>
<tr>
<td>FOD6101</td>
<td>Food and Beverage Studies</td>
<td>84.0</td>
</tr>
<tr>
<td>GEP1001</td>
<td>Cooperative Education Readiness</td>
<td>18.0</td>
</tr>
<tr>
<td>HOS6100</td>
<td>Foundations of Hospitality and Tourism Management</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS6102</td>
<td>Hotel Operations</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>ACC6104</td>
<td>Financial Accounting</td>
<td>42.0</td>
</tr>
<tr>
<td>DAT6107</td>
<td>Computer Applications</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL1100</td>
<td>Communications and Academic Writing</td>
<td>42.0</td>
</tr>
<tr>
<td>ESC4203</td>
<td>Macroeconomics</td>
<td>42.0</td>
</tr>
<tr>
<td>FOD6103</td>
<td>Food and Beverage Operations</td>
<td>84.0</td>
</tr>
<tr>
<td>PHI1000</td>
<td>Logic and Critical Thinking</td>
<td>56.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Co-op: 01</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>WKT6100</td>
<td>Co-Op Work Term I</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Level: 03</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACC6107</td>
<td>Managerial Accounting</td>
<td>42.0</td>
</tr>
<tr>
<td>FOD6109</td>
<td>Food Production and Service</td>
<td>84.0</td>
</tr>
<tr>
<td>MGT6105</td>
<td>Customer Management</td>
<td>42.0</td>
</tr>
<tr>
<td>MKT6108</td>
<td>Introduction to Hospitality and Tourism Marketing</td>
<td>42.0</td>
</tr>
<tr>
<td>TOU6130</td>
<td>Global Tourism</td>
<td>42.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Level: 04</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOS6112</td>
<td>Conference and Event Management</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS6115</td>
<td>Cost Control in Hospitality and Tourism</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS6136</td>
<td>Hospitality Business Law</td>
<td>42.0</td>
</tr>
<tr>
<td>HRM6114</td>
<td>Introduction to Human Resources Management</td>
<td>42.0</td>
</tr>
<tr>
<td>MKT6112</td>
<td>Digital Marketing and Sales</td>
<td>42.0</td>
</tr>
<tr>
<td>QUA2000</td>
<td>Statistics</td>
<td>42.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Co-op: 02</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>WKT6102</td>
<td>Co-Op Work Term II</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Level: 05</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENL2025</td>
<td>Interpersonal Communication</td>
<td>42.0</td>
</tr>
<tr>
<td>Course Code</td>
<td>Course Title</td>
<td>Hours</td>
</tr>
<tr>
<td>-------------</td>
<td>------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>HOS6137</td>
<td>Culinary and Beverage Tourism</td>
<td>42.0</td>
</tr>
<tr>
<td>HRM6118</td>
<td>Organizational Behaviour</td>
<td>42.0</td>
</tr>
<tr>
<td>MGT6117</td>
<td>Revenue Management in Hospitality and Tourism</td>
<td>42.0</td>
</tr>
<tr>
<td>MGT6120</td>
<td>Entrepreneurship</td>
<td>42.0</td>
</tr>
<tr>
<td><strong>Language Elective: choose 1</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FLS3101</td>
<td>French as a Second Language-Level 1</td>
<td>42.0</td>
</tr>
<tr>
<td>LAN3101</td>
<td>Spanish - Level 1</td>
<td>42.0</td>
</tr>
<tr>
<td><strong>Level: 06 Courses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ACC6124</td>
<td>Financial Analysis</td>
<td>42.0</td>
</tr>
<tr>
<td>MGT6130</td>
<td>International Management</td>
<td>42.0</td>
</tr>
<tr>
<td>QUA0005</td>
<td>Introduction to Research Methods</td>
<td>42.0</td>
</tr>
<tr>
<td>TOU6121</td>
<td>Special Topics in Tourism</td>
<td>42.0</td>
</tr>
<tr>
<td><strong>Elective: choose 1 Courses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUL4000</td>
<td>Global Citizenship</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4016</td>
<td>World Literature</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4100</td>
<td>Creative Writing</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4200</td>
<td>New Worlds and Alternative Realities: Speculative Fiction</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4000</td>
<td>Philosophy and Popular Culture</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4002</td>
<td>The Philosophy of Drugs</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4003</td>
<td>The Philosophy of Love and Sex</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4100</td>
<td>Survival in the Information Age: Risk and the Media</td>
<td>42.0</td>
</tr>
<tr>
<td>PHY4000</td>
<td>Black Holes, Big Bangs and the Cosmos</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4000</td>
<td>Developmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4001</td>
<td>Environmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4470</td>
<td>Theories of Counselling</td>
<td>42.0</td>
</tr>
<tr>
<td>FLS3102</td>
<td>French as a Second Language-Level 2</td>
<td>42.0</td>
</tr>
<tr>
<td>LAN3102</td>
<td>Spanish - Level 2</td>
<td>42.0</td>
</tr>
<tr>
<td><strong>Level: 07 Courses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOS6126</td>
<td>Hospitality Business Simulation and Analysis</td>
<td>42.0</td>
</tr>
<tr>
<td>HOS6130</td>
<td>Career Development and Management</td>
<td>28.0</td>
</tr>
<tr>
<td>HOS6135</td>
<td>Strategic Management in Hospitality and Tourism</td>
<td>56.0</td>
</tr>
<tr>
<td>QUA6127</td>
<td>Applied Research Methods</td>
<td>56.0</td>
</tr>
<tr>
<td><strong>Elective: choose 1 Courses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUL4000</td>
<td>Global Citizenship</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4016</td>
<td>World Literature</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4100</td>
<td>Creative Writing</td>
<td>42.0</td>
</tr>
<tr>
<td>ENL4200</td>
<td>New Worlds and Alternative Realities: Speculative Fiction</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4000</td>
<td>Philosophy and Popular Culture</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4002</td>
<td>The Philosophy of Drugs</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4003</td>
<td>The Philosophy of Love and Sex</td>
<td>42.0</td>
</tr>
<tr>
<td>PHI4100</td>
<td>Survival in the Information Age: Risk and the Media</td>
<td>42.0</td>
</tr>
<tr>
<td>PHY4000</td>
<td>Black Holes, Big Bangs and the Cosmos</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4000</td>
<td>Developmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4001</td>
<td>Environmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td>PSY4470</td>
<td>Theories of Counselling</td>
<td>42.0</td>
</tr>
<tr>
<td><strong>Level: 08 Courses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOD6128</td>
<td>Project Management in Food and Beverage Operations</td>
<td>56.0</td>
</tr>
<tr>
<td>HOS6133</td>
<td>Cases in Hospitality and Tourism Management</td>
<td>56.0</td>
</tr>
<tr>
<td>MGT6131</td>
<td>Risk and Crisis Management</td>
<td>42.0</td>
</tr>
<tr>
<td>TOU6129</td>
<td>Attractions Management</td>
<td>42.0</td>
</tr>
</tbody>
</table>
Bachelor of Hospitality and Tourism Management (Honours) (Co-op)

<table>
<thead>
<tr>
<th>Elective: choose 1</th>
<th>Courses</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CUL4000 Global Citizenship</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>ENL4016 World Literature</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>ENL4100 Creative Writing</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>ENL4200 New Worlds and Alternative Realities: Speculative Fiction</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PHI4000 Philosophy and Popular Culture</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PHI4003 The Philosophy of Love and Sex</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PHI4100 Survival in the Information Age: Risk and the Media</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PHY4000 Black Holes, Big Bangs and the Cosmos</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PSY4000 Developmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PSY4001 Environmental Psychology</td>
<td>42.0</td>
</tr>
<tr>
<td></td>
<td>PSY4470 Theories of Counselling</td>
<td>42.0</td>
</tr>
</tbody>
</table>

Fees for the 2020/2021 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 website at [https://www.algonquincollege.com/ro](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/](https://www.algonquincollege.com/coursematerials/).

Admission Requirements for the 2021/2022 Academic Year

**College Eligibility**

- Ontario Secondary School Diploma (OSSD) or equivalent.

- Mature students are applicants who have not achieved the Ontario Secondary School Diploma (OSSD) or its equivalent and who are at least 19 years of age on or before the commencement of the program in which they intend to enroll. Mature students applying for Degree programs satisfy College Eligibility by having demonstrated academic abilities equivalent to those of Ontario high school graduates, verified by successful completion of at least one full-time term at the post-secondary level (minimum five courses taken concurrently in an academic program of study).

**Program Eligibility**

- Six Grade 12 university (U) or university/college (M) courses with a minimum 65% average including:
  - One Grade 12 U English course, with a minimum of 60%
  - One Grade 12 U Mathematics course, with a minimum of 60%.(Students who have not achieved the required 60% or who have not completed a Grade 12 U Mathematics course prior to the start of term may still be considered for admissions. Students will be required to satisfactorily complete a math equivalency course during their first semester at Algonquin.)

  - Please note that mature students must meet the following subject-specific Program Eligibility requirements, either directly or through equivalencies:

Admission Requirements for 2020/2021 Academic Year

**College Eligibility**
• Ontario Secondary School Diploma (OSSD) or equivalent.

• Mature students are applicants who have not achieved the Ontario Secondary School Diploma (OSSD) or its equivalent and who are at least 19 years of age on or before the commencement of the program in which they intend to enroll. Mature students have demonstrated academic abilities equivalent to those of Ontario high school graduates, verified by successful completion of courses at the postsecondary level.

**Program Eligibility**

• Minimum of six Grade 12 university (U) or university/college (M) courses, including one Grade 12 U or OAC English and one Grade 12 U or OAC mathematics course. A grade of 60% in the required courses and an overall average of 65% in six Grade U, or M, or OAC courses.

• Recommended courses: basic computer software applications.

• Requirements for Mature Applicants without a high school diploma at the start of the program: Grade 12 U or OAC English and Grade 12 U or OAC mathematics. A minimum grade of 65% in required courses.

• 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 6.5 with a minimum of 6.0 in each band; OR TOEFL-Internet-based (IBT)-overall 88, with a minimum of 22 in each component: Reading 22; Listening 22; Speaking 22; Writing 22.

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

**Application Information**

**BACHELOR OF HOSPITALITY AND TOURISM MANAGEMENT (HONOURS) (CO-OP)**

Program Code 6225X03FWO

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
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/.

Algonquin College has been granted consent by the Minister of Training, Colleges and Universities (MTCU) 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.

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 Training, Colleges and Universities (MTCU) 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 MTCU must have their degrees evaluated by a recognized Canadian public or private institution that specializes in the evaluation of international degree programs.

ADVANCED STANDING:
Graduates from a two-year Hospitality - Hotel and Restaurant Operations Management Ontario College Diploma program with a minimum overall average of 70% are eligible to bridge directly into Level 05 (Year 3) of the eight- term (4-year) Bachelor of Hospitality and Tourism Management (BHTM) Degree. Applicants must have completed a minimum of 500 hours work experience within the hospitality industry with an additional 500 hours to be completed prior to degree graduation. Applicants must have also successfully completed four degree level bridging courses: Communications and Academic Writing, Microeconomics, Macroeconomics and Statistics. Note that applicants who have completed a related College Diploma or Advanced Diploma are assessed on a case-by-case basis to determine the extent of course credit transfer and requirements for degree completion.

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.

CO-OP INFORMATION:
Cooperative 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 online readiness activities and in-person 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 and other Canadian and international colleges and universities. Algonquin College’s Co-op Department provides assistance in developing co-op job opportunities and facilitates 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 re-locate 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.

International students enrolled in a co-op program are required by Immigration, Refugees and Citizenship Canada (IRCC) to have a valid co-op 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 a mandatory part of an academic program.

For more information, please visit https://www.algonquincollege.com/coop.

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

For more information about this program, please contact Dr. Ameet Tyrewala, Program Coordinator, at 613-727-4723 ext. 7475 ormailto:tyrewaa@algonquincollege.com.

FOURTH YEAR STANDING:
A student has achieved fourth year standing when they have successfully completed the first three years of the BHTM program.
Course Descriptions

**ACC6104 Financial Accounting**

Students learn basic accounting principles and the accounting process. Students examine the role of financial accounting from a user perspective including preparation and use of financial statements, concepts of accrual accounting, internal control issues and statement analysis. Learning activities are designed to provide opportunities for practical application of the concepts.

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

**ACC6107 Managerial Accounting**

Students explore managerial accounting techniques. Background, goals and methods of managerial accounting including product costing, travel packaging, analyzing relevant costs, cost-volume-profit analysis, budgeting and profit planning, controlling costs and performance evaluation are explored. Learning activities are designed to provide many opportunities for practical application of the concepts.

Prerequisite(s): ACC6104
Corequisite(s): none

**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
Corequisite(s): none

**CUL4000 Global Citizenship**

Informed citizens in today's world appreciate the meaning of civic life at the local, national and global level. Students reflect on and develop a personal awareness of the meaning of freedoms, rights and obligations in a diverse global community and consider the political, social and economic drivers that influence patterns of human behaviour and the health of the planet. Based on general principles of global citizenship, students look beyond national borders to assess personal responsibilities related to the health and well-being of the planet and inhabitants. Students critically evaluate information related to environmental and social health, equipped with attitudes and behaviours that foster global environmental and social responsibility.

Prerequisite(s): ENL1100 and PHI1000
Corequisite(s): none

**CUL4000 Global Citizenship**

Informed citizens in today's world appreciate the meaning of civic life at the local, national and global level. Students reflect on and develop a personal awareness of the meaning of freedoms, rights and obligations in a diverse global community and consider the political, social and economic drivers that influence patterns of human behaviour and the health of the planet. Based on general principles of global citizenship, students look beyond national borders to assess personal responsibilities related to the health and well-being of the planet and inhabitants. Students critically evaluate information related to environmental and social health, equipped with attitudes and behaviours that foster global environmental and social responsibility.

Prerequisite(s): ENL1100 and PHI1000
Corequisite(s): none

**CUL4000 Global Citizenship**
Informed citizens in today’s world appreciate the meaning of civic life at the local, national and global level. Students reflect on and develop a personal awareness of the meaning of freedoms, rights and obligations in a diverse global community and consider the political, social and economic drivers that influence patterns of human behaviour and the health of the planet. Based on general principles of global citizenship, students look beyond national borders to assess personal responsibilities related to the health and well-being of the planet and inhabitants. Students critically evaluate information related to environmental and social health, equipped with attitudes and behaviours that foster global environmental and social responsibility.

Prerequisite(s): ENL1100 and PHI1000
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

**ENL1100 Communications and Academic Writing**

Effective communication is an integral component of success in the workplace and in lifelong learning. Students review communication theory and its connection to expository writing. Frequent writing exercises encourage the development of content that is coherent, well organized and correct. Students consider and use strategies to generate ideas, to collect and organize information, to acknowledge sources, to identify and develop a thesis and to adapt format, style and tone for different purposes and audiences.

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

**ENL4016 World Literature**

Exposure to broad sources of literature promotes an open-minded perspective on today’s global society and encourages an appreciation of diversity and human differences. In World Literature, students explore key literary works from around the world and examine the socio-historical and cultural contexts in which authors wrote and set these texts. Students learn to identify common themes and apply literary and cultural theory to these works towards expanding critical thinking skills and developing an analytical vocabulary. Through seminar presentations, group discussions, debates, journaling, and creative writing, students grapple with literary representations of social, political, and cultural issues from around the world, gaining an appreciation of what it means to be responsible global citizens and possess the ability to listen to, question, and value diverse perspectives.

Prerequisite(s): ENL1100
Corerequisite(s): none
ENL4016 World Literature

Exposure to broad sources of literature promotes an open-minded perspective on today’s global society and encourages an appreciation of diversity and human differences. In World Literature, students explore key literary works from around the world and examine the socio-historical and cultural contexts in which authors wrote and set these texts. Students learn to identify common themes and apply literary and cultural theory to these works towards expanding critical thinking skills and developing an analytical vocabulary. Through seminar presentations, group discussions, debates, journaling, and creative writing, students grapple with literary representations of social, political, and cultural issues from around the world, gaining an appreciation of what it means to be responsible global citizens and possess the ability to listen to, question, and value diverse perspectives.

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

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

ENL6101 Business Communications

Successful managers must be able to communicate effectively using a wide range of written, audio, and visual techniques. Students expand their writing skills and explore several types of technical written communications including correspondence, proposals, progress reports, and formal and informal reports. Basic techniques for active listening and presentation skills are developed. Students develop the ability to critique presentations providing formative feedback for improvement. The course culminates with a formal research report and presentation designed to analyze and address an approved issue/problem for a specific audience. The course builds on the concepts and skills introduced in Communications and Academic Writing.

Prerequisite(s): ENL1100
Corerequisite(s): none

ESC4102 Microeconomics

Microeconomics studies the behaviour of individuals and the market to help businesses make decisions on how best to allocate resources. Students explore the principles of microeconomics using economic models to analyze consumer and firm behaviour, through a combination of instruction and practical application. Students also examine the concepts of resource allocation, demand and supply, market structure, the distribution of income and market failure. In addition, students identify the impact of government regulation in markets on economic efficiency, as well as how decisions are made in the business environment. Individual assignments and formal examinations are used to assess student knowledge of key course objectives.

Prerequisite(s): none
Corerequisite(s): none
**ESC4203 Macroeconomics**

Macroeconomics is a social science that examines the objectives and policies that affect the whole economy. Students explore the principles of macroeconomics using the economic models to analyze the performance of the economy at an aggregate level, through a combination of instruction and practical application. Students examine how the level of unemployment, inflation and national income are determined. Students also, investigate the impact fiscal and monetary policies have on stabilizing the economy, and analyze Canada's international economic relationships. Individual assignments and formal examinations are used to evaluate a student's knowledge of key course objectives.

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

**FLS3101 French as a Second Language-Level 1**

International languages are a definite asset when providing services in the field of Hospitality and Tourism. 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 contribute and support students in the control of essential and habitual vocabulary, simple utterances and phonological aspects of the language. Students begin to appreciate cultural differences within the Francophone world.

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

**FLS3102 French as a Second Language-Level 2**

The field of Hospitality and Tourism benefits from having professionals with knowledge of international languages. Tourism students with rudimentary 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 enhance the range of vocabulary and provide them with more complex utterances and phonological aspects of the language. Students deepen their knowledge of cultural differences within the Francophone world.

Prerequisite(s): FLS3101  
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 Readiness**

Students are guided through a series of activities which prepares them for their co-op job search term. 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 HireAC where employers post 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).
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. Students complete the internationally recognized level one Wine Spirit and Education Trust certificate (WSET), and integrate that learning with a variety of hands-on activities and experiences.

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

HRM6114 Introduction to Human Resources Management

A comprehensive understanding of human resources management is essential to the recruitment, hiring, evaluation, training, development and compensation of employees in this industry. Students develop an understanding of job analysis and job descriptions and the role they play in human resources management. They examine the Canadian legal context as it pertains to employment in the hospitality and tourism field.

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 - Level 1

International languages are a definite asset when providing services in the field of Hospitality and Tourism. 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 contribute and support students in the control of essential and habitual vocabulary, simple utterances and phonological aspects of the language. Students begin to appreciate cultural differences within the Hispanic world.

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

LAN3102 Spanish - Level 2
The field of Hospitality and Tourism benefits from having professionals with knowledge of international languages. Tourism students with rudimentary 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 enhance the range of vocabulary and provide them with more complex utterances and phonological aspects of the language. Students deepen their knowledge of cultural differences within the Hispanic world.

Prerequisite(s): LAN3101
Corequisite(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
Corequisite(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
Corequisite(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
Corequisite(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
Corequisite(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.
Bachelor of Hospitality and Tourism Management (Honours) (Co-op)

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

**MKT6108 Introduction to Hospitality and Tourism Marketing**

Marketing is vital to the success of all hospitality and tourism businesses and organizations. Students are introduced to concepts, definitions, including marketing, the marketing mix, branding, consumer travel trends, the unique aspects of the tourism industry, and the role of government, and destination marketing organizations in local and international marketing.

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

**MKT6112 Digital Marketing and Sales**

The combination of globalization and evolving technology require hospitality and tourism marketers to have a working knowledge of traditional media channels, social media, digital marketing, and visual design. Students explore offline and online marketing techniques from an integrated perspective. Throughout the course, students study key approaches to sales by focusing on the buyer's decision making process. Through the production of a marketing plan/sales blitz for a tourism or hospitality business, students engage with all aspects of the marketing mix, with an emphasis on digital marketing.

Prerequisite(s): MKT6108
Corerequisite(s): none

**PHI1000 Logic and Critical Thinking**

Logic and critical-thinking skills play an important role in both daily life and ongoing academic studies. As foundational skills, they support both the development and assessment of ideas, concepts and courses of action that are presented on a daily basis. Approaching the subject from both a practical and theoretical perspective, students hone their skills in analysis, argumentation, reasoning and persuasion. A range of topics and thinkers provide material with which students can exercise and apply their skills.

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
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
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

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
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

PSY4000 Developmental Psychology

One of the keys to self-knowledge is an understanding of the stages that human beings progress through during the course of their lives. Students analyze human behaviour from biological, psychological and social perspectives using principles from these disciplines to explain and anticipate behaviour across the lifespan. This enables students to articulate developmental tasks, special challenges and needs for each stage of human development.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4000 Developmental Psychology

One of the keys to self-knowledge is an understanding of the stages that human beings progress through during the course of their lives. Students analyze human behaviour from biological, psychological and social perspectives using principles from these disciplines to explain and anticipate behaviour across the lifespan. This enables students to articulate developmental tasks, special challenges and needs for each stage of human development.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4000 Developmental Psychology

One of the keys to self-knowledge is an understanding of the stages that human beings progress through during the course of their lives. Students analyze human behaviour from biological, psychological and social perspectives using principles from these disciplines to explain and anticipate behaviour across the lifespan. This enables students to articulate developmental tasks, special challenges and needs for each stage of human development.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4001 Environmental Psychology
Students learn about the reciprocal relationship between the built environment, natural environment and human behaviour. Students explore the distinguishing features of environmental psychology in relation to other forms of psychology, the genesis of environmental psychology and how an understanding of human behaviour influences and informs responsible design decision making. Emphasis is on the effect of design decisions on human behaviour in interior spaces.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4001 Environmental Psychology

Students learn about the reciprocal relationship between the built environment, natural environment and human behaviour. Students explore the distinguishing features of environmental psychology in relation to other forms of psychology, the genesis of environmental psychology and how an understanding of human behaviour influences and informs responsible design decision making. Emphasis is on the effect of design decisions on human behaviour in interior spaces.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4470 Theories of Counselling

Professionals working in diverse social service sectors are often the first contact for individuals in crisis. Although they aren't counsellors, it's helpful to have a working knowledge of counselling methods. Students acquire an overview and basic working knowledge of the most applicable theories of counselling practice. The theories behind and practice of models such as client-centered, strengths based, cognitive, behavioural and solution focused are examined.

Prerequisite(s): PSY2100
Corerequisite(s): none

PSY4470 Theories of Counselling

Professionals working in diverse social service sectors are often the first contact for individuals in crisis. Although they aren't counsellors, it's helpful to have a working knowledge of counselling methods. Students acquire an overview and basic working knowledge of the most applicable theories of counselling practice. The theories behind and practice of models such as client-centered, strengths based, cognitive, behavioural and solution focused are examined.

Prerequisite(s): PSY2100
Corerequisite(s): none
QUA0005 Introduction to Research Methods

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 and present their findings within a team based setting. This course covers topics including data types and sources, sampling methodology, statistical analysis, data analytics and analysis, experimental research, observation research, and research ethics. Students use software to deploy, interpret and analyze data in order to present their research in a final report.

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

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