

Hospitality Business Management

(Two-year Post-secondary Diploma with optional exit after Year 1 with a Hospitality & Event Operations Certificate)

Please read this document to learn more about the Hospitality Business Management Program. This information may change and offers an insight into what you will experience in this program.

Orientation:	Last week of August (Required for all students)
Program Dates:	September through April.
Scheduled Breaks:	Last week of December and first week of January (two weeks); there <i>may be</i> one-week breaks in October and/or March. Check your class schedules for exact dates.
Post-Graduation Work Permit length:	Diploma: Up to 3 years Certificate: Up to 8 months
Schedule:	Monday to Friday, full days OR nights, as early as 8:00 a.m. and as late as 12:00 midnight.
Required Events:	At least 4 events per academic year. Night events/functions can be as late as 12:00 midnight.
Location:	Year 1 classes will be hosted at the Manitoba Institute of Culinary Arts, 1035 1 st Street N, Brandon, Manitoba (North Hill campus). Year 2 classes will be hosted at 1430 Victoria Avenue East campus in Brandon. Travel between campuses is the responsibility of the student.

What You'll Study:

Embark on a transformative journey with our Two-Year Hospitality Business Management Diploma Program. Dive into a dynamic curriculum blending hospitality expertise and business acumen. Gain hands-on experience, refine leadership skills, and create lasting industry connections. Areas of learning include financial management, strategic planning, marketing strategies, graphic and Web design, organizational skills, event management, food and beverage operations, and human resources management.

Required courses for certification and graduation include first aid, fire safety, food safety, serving alcohol, and managing hazardous materials.

How You'll "Learn By Doing":

Immerse yourself in hands-on training, and real-world projects, to master problem-solving and industry scenarios such as: Planning and executing multiple weeks of fine dining restaurants, banquets, gala, buffet service, multi-course meal table settings, knowledge of pairing food with various types of wines, beers, spirits, exceptional guest service, using technology in a dining room, graphic and web design and embarking on an action research project that addresses real-life issues in the hospitality-business industry.

All students are required to do this work, including cleaning and dishwashing, to successfully complete the program.

What You'll Need to Do to Graduate:

Courses:

- Pass all courses and seminars. Attendance, punctuality and professional behavior are graded.
- To graduate, you must pass all courses and have a grade point average (GPA) of 2.0 or higher.
- If a course or seminar is failed, this may prevent course participation and/or delay graduation.
- All English skills (reading, writing, listening, speaking) are important. Evaluation will include tests, group projects, presentations, public events and research papers.

Events:

- Attend all event preparation activities, the event, and event clean-up activities. Arrive on time and work until instructors dismiss the full class group. **Note:** Event days will generally be 12-14 hours long.
- Practice all skills until you can demonstrate “mastery”—do them correctly and quickly.
- Manage physical demands like moving furniture or boxes, using equipment, and cleaning.
- Appropriately and safely handle food, beverages and serving equipment.
- Be polite with guests and answer questions accurately.
- You will be allowed to participate in events if your attendance, participation and academic work meets program requirements.

General:

- Attend all classes, labs and events; arrive on time daily.
- Purchase all required books and supplies, including uniforms and equipment.
- Work co-operatively in teams and interact respectfully with all students, staff and guests.
- Dress appropriately, especially for events.
- Maintain cleanliness of yourself and your uniform.
- Share the work of cleaning facilities for classes and events, including washing dishes.

How ACC Can Help You:

- Trained instructors will share their knowledge and experience from the industry and give you specific feedback on your progress.
- ACC Learning Hub staff are available to assist with study skills and assignment preparation.
- Student advising staff can offer support if concerns arise that may impact your studies.

Job Options for Graduates:

Upon graduation from the diploma program, you will be well-prepared to pursue a range of hospitality management roles, including hotel management, food and beverage management, event management, and more. With a solid foundation in both hospitality and business management, you will be ready to excel in this exciting and dynamic industry.

Many jobs will require evening and weekend work, including long hours.

Costs:

Tuition: See [here](#) (under Courses and Costs tab) and letter of acceptance.

Health insurance: All international students will **require** health insurance. Cost approximately \$1000.

Tools, supplies, and textbooks: See lists [here](#) under the “Tools and Supplies” tab. Required early in program.

Computer devices:

Students in this program are required to bring their own laptop for use on-campus. The laptop must meet the technical needs outlines by the program. Refer to www.Assiniboine.net/tech for detailed information.

Other important information

Meat: You must touch and serve meat. You must learn about meat dishes, to speak positively about all food during events. You will not be required to eat or taste meat.

Alcohol: You must mix drinks and pour wine/beer for guests. You must learn about beverages and speak positively about beverages during events. You will not be required to drink or taste alcohol.