

## Hospitality Management – Food and Beverage

A Two - Year Ontario College  
Diploma with Co-op

1001 Fanshawe College Boulevard  
P.O. Box 7005 – Room D1063  
London, Ontario N5Y 5R6  
519-452-4294 Fax: 519-452-4572  
[coop@fanshawec.ca](mailto:coop@fanshawec.ca)



### The Program

The Hospitality Management – Food and Beverage program will prepare students for careers in the food service industry. The program provides practical training in our on-campus restaurants and kitchens. Students will be actively involved in the day-to-day operations of a formal restaurant, as well as event planning, banquets and catering. The academic studies will also include such disciplines as accounting, computers, cost control, human resources management and marketing. The program will end with an in-depth managerial project.

### Outcomes

Graduates can look forward to careers in a variety of food service environments from hotel food and beverage departments to fast food outlets and even restaurant owners. Depending on the practical experience, students can attain positions as dining room supervisors, kitchen supervisors, department heads and as management trainees.

### Skill Levels

#### Learning Outcomes:

- Ensure a high degree of customer satisfaction by anticipating guest's needs and providing hospitality services in a professional manner
- Analyze the Canadian tourism industry sectors, their independence, changes and individual roles
- Apply human resources management and leadership knowledge and skills to enhance performance as an employee and team member, and to contribute to the management of a hospitality enterprise
- Apply accounting and financial knowledge and skill, including cost control techniques to the operation of a hospitality enterprise
- Contribute to marketing effectiveness to promote successful operation of a hospitality enterprise
- Assist in ensuring the provision of healthy, safe and well-maintained hospitality environments
- Develop ongoing personal professional development strategies and plans to achieve realistic career goals and to enhance leadership and management skills for the hospitality environment
- Use computer skills to support the performance of a variety of functions in the hospitality industry
- Provide quality food and beverage planning, preparation and presentation for a variety of hospitality environments
- Provide accomplished service of food and beverage for a hospitality enterprise

### January Intake

	Jan-Apr	May-Aug	Sept*
<b>Year 1</b>	Academic Term 1	Academic Term 2	Break
	Oct-Dec	Jan-Apr	May - Thanksgiving
<b>Year 2*</b> Oct start date varies year to year	Academic Term 3	Academic Term 4	Work Term

### September Intake

	Sept-Dec	Jan- Mar	Apr-Sept*
<b>Year 1</b>	Academic Term 1	Academic Term 2	Work Term
<b>Year 2</b>	Oct* -Dec	Jan- Mar	
*Oct start date varies year to year	Academic Term 3	Academic Term 4	

## Course Outline

**Year 1** – Take all of the following Mandatory Courses

Gen Ed	– Take a 3 credit Gen. Ed. elective course
ACCT-3035	Principles of Accting for Hosp Industry
TOUR-1005	Tourism Industry - Intro
MKTG-1059	Marketing for Tourism & Hospitality
SANI-1002	Sanitation & Safety
BEVR-1001	Mixology
FDMG-1019	Food & Beverage Service Theory
FDMG-1021	Food & Beverage - Practical
FDMG-1042	Exploring the Kitchen
FDMG-1020	The Menu
DEVL-1034	Career Strategies
HOTL-1003	Guest Relations
GEOG-1005	Exploring the Globe
FDMG-1039	Dining for Professional Success
FDMG-1061	The Big Event
WRIT-1042	Reason & Writing I – Tourism & Hosp
COMM-3041	Professional Comm for Tour/Hosp
HOTL-1004	Purchasing – Hospitality Industry
COOP-1020	Co-op Ed Employment Prep

**Year 2** – Take all of the following Mandatory Courses

BEVR-3002	Behind the Bar
HOSP-3001	Entrepreneurial Insights
HOTL-3008	Hospitality Financial Management
FDMG-5003	Food Facility Design
FDMG-3032	Events Planning
FINA-1027	Personal Finance
LAWS-3013	Law & Insurance – Hospitality Industry
MGMT-3026	Hospitality Management Project
HOSP-5001	Hosp Human Resources Management
HOTL-3004	Food Beverage & Labour Cost Control
FDMG-5016	Food Preparation - Adv
FDMG-5017	Dining Room Service - Adv
FDMG-3035	Cooking for Restaurant Manager
BEVR-1010	Wine Discovery

## Subrequirements:

General Education (Gen Ed) Electives

- Take 3 Gen Ed credits
- Normally taken in Year 1

Program Residency

Students must complete a minimum of 19 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program.

## Please Note:

For complete Degree Audit details please contact the Office of the Registrar at Fanshawe College.

## Why Should You Hire a Co-op Student?

Many employers feel today's graduates have no concepts of the "real" world of work; we are providing this experience in co-op. Any job that gives the student related background in your business would be suitable.

Co-op students are ultimately looking ahead to careers in businesses such as yours. For this reason they're not expecting to simply put in time on the job, but are eager to get involved and make a worthwhile contribution. Participation in co-op also gives the employer the opportunity to try out a student's capabilities without obligation or commitment to permanent employment.

This work oriented educational system integrates classroom study and paid, on-the-job work experience, by alternating periods in College with periods of employment by co-operating companies.

It is essential that the work experience be a normal one; that the student be treated like a regular company employee so that a realistic picture of the working environment in that field may be obtained. Perhaps most important is what students may gain from the working experience, ie. what is to be discovered, attitude to work, and the ability to get along with co-workers at all levels.