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.

Sample Co-op Progression Chart:

<table>
<thead>
<tr>
<th>Fall Intake</th>
<th>Sept - Dec</th>
<th>Jan - Mar</th>
<th>Apr - Sept</th>
</tr>
</thead>
<tbody>
<tr>
<td>Year 1</td>
<td>Acad. 1</td>
<td>Acad. 2</td>
<td>Work Term</td>
</tr>
<tr>
<td>Oct* - Dec</td>
<td>Acad. 3</td>
<td>Acad. 4</td>
<td></td>
</tr>
<tr>
<td>Year 2</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*October start date varies year to year

<table>
<thead>
<tr>
<th>Winter Intake</th>
<th>Jan – Apr</th>
<th>May – Aug</th>
<th>Sept.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Year 1</td>
<td>Acad. 1</td>
<td>Acad. 2</td>
<td>Off</td>
</tr>
<tr>
<td>Oct* – Dec</td>
<td>Jan – Apr</td>
<td>May - Thanksgiving</td>
<td></td>
</tr>
<tr>
<td>Year 2</td>
<td>Acad. 3</td>
<td>Acad. 4</td>
<td>Work Term</td>
</tr>
</tbody>
</table>

*October start date varies year to year

Skill Levels
Learning Outcomes

- Ensure a high degree of customer satisfaction by anticipating guests’ 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 and 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
- Develop 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
Course Outline
For the official Degree Audit, please see Registrar’s Office

Year 1 – Take all of the following Mandatory Courses
Gen Ed. – take one 3-credit Gen. Ed. elective course
ACCT-3035  Principles of Accounting 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-1002  Basic Food Preparation I
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 & Hospitality
COMM-3041  Professional Comm. for Tour. & Hosp.
HOTL-1004  Purchasing – Hospitality Industry
COOP-1020  Co-operative Education 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 – Advanced
FDMG-5017  Dining Room Service – Advanced
FDMG-3035  Cooking for Restaurant Manager
BEVR-1010  Wine Discovery

Why Should You Hire a Co-op Student?
Many employers feel today’s graduates have no concept of the “real” world of work; we are providing this experience in Co-operative Education. Any job that gives the student related background in your business would be suitable.

Eligible employers can claim a tax credit for each qualifying work placement for up to $3000.

Co-operative Education students are ultimately looking ahead to careers in businesses such as yours. For this reason they are not expecting to simply put in time on the job, but are eager to get involved and make a worthwhile contribution. Participation in co-operative education 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 organizations.

The working experience will ideally increase in difficulty and responsibility as the student progresses academically. However, the College realizes it is often difficult in practice to do this.

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 gain from the working experience, i.e. an attitude for success and the ability to get along with co-workers at all levels.

Program Requirements:
- Take one 3-credit General Education (Gen.Ed.) elective Course
- Program Residency

Students must complete a minimum of 20 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program.

fanshawec.ca/coop
Opening Doors