	M	DDEL ROU	JTE							
School:	School of Hospitality, Tourism and Culinary Arts	Program Number:		1805						
Program Title:	Hospitality and Tourism Administration	Credential:				iraduate Certificate				
Program Delivery Mode:	⊠co-Op □ Online □Fast Track □ Hybrid	Duration :		□ Semesters						
Campus:	□Non Co-op Progress			□B Semeste	ers	Semesters				
		F-II 2024 /\465-4 2	022/5	2022						
Intake:		Fall 2021/Winter 2	022/Sun	nmer 2022						
Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Course Delivery ODL=Online BLD=Blended HYB = Hybrid	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Total Hours	
Semester 1		Fall 2021/Winter 2	022/Sun	nmer 2022						
HOSP 101	Introduction to Computers		3			ODL	3			
HOSP 102 HOSP 105	Food Safety, Smart Serve, and First Aid			2		BLD	2			
TOUR 112	Food Theory Presenting and Communicating Effectively			3			3			
HOSP 122	Beverage, Bar and Dining Room		4				4			
TOUR 111	Introduction to Tourism and Hospitality			3			3			
COMM 160/161	College Communications 1			3			3	14	42	
GNED	General Education Elective			3			3	14	42	
								Total	322	
Semester 2		Winter 2022/Sumn	ner 2022		2					
TOUR 212	Introduction to Hospitality Sales and Marketing for Tourism			3		BLD	3			
HOSP 215	Introduction to Hospitality Accounting			3		BLD	3			
TOUR 512 TOUR 203	Tourism Management Career Preparation Tourism Geography and Destinations			2		НҮВ	2			
TOUR 210	Transportation: Air, Flights and Fares	TOUR 111=P		3		пть	3			
TOUR 211	Travel Costing, Demand and Distribution	TOUR 111=P		3			3			
TOUR 220	Transportation: Ground and Cruises	TOUR 111=P		2			2	14	28	
COMM 170/171	College Communications 2	COMM 160/161=F	•	3			3			
								Total	308	
Semester 3		Fall 2022/ V	Winter 20							
TOUR 312	Hospitality Sales and Revenue Management for Tourism	HOSP 204=P		3		BLD	3			
TOUR 303 TOUR 306	Canadian Tourism in the Global Prospective Service Excellence and Professionalism	TOUR 111=P		3			3			
TOUR 307	Ethics and Regulation in Tourism	TOUR 111=P		3		HYB	3			
TOUR 308	Tourism Applications			3		НҮВ	3			
TOUR 311	Issues, Sustainability, Development, and Special Studies in Tourism	TOUR 111=P		3			3	14	42	
	and Hospitality I									
TOUR 401 GNED 500	Hotel and Resort Operations for Tourism	TOUR 111=P		3			3			
GIVED 300	Global Citizenship: From Social Analysis to Social Action			3			3	Total	336	
Semester 4		Winter 2023 /	Summe	r 2023				Total	330	
EVNT 302	Event Marketing and Social Media	,		2		ODL	2	14	28	
TOUR 412	Principles of Management for Tourism			3		НҮВ	3			
HOSP 322	Event Operations	HOSP 102=P	4				4	14	56	
		HOSP 122=P	-							
TOUR 309	Specialty Tourism, Research and Trends			3			3			
TOUR 405 TOUR 407	Food and Beverage Tourism	TOUR 111=P		2			2			
TOUR 415	Risk Management for Tourism, Events, and Dining Management Accounting and Analytics	HOSP 215=P		3			3			
. 55.1.715				3			3	Total	280	
Semester 5		Fall :	2023						200	
TOUR 600	Tourism and Leadership Development	HOSP 307=P		2		ODL	2	14	28	
TOUR 444	Work integrated Learning: Hospitality and Tourism	HOSP 307=P HOSP 400=C			32		32	14	448	
								Total	476	
Semester 6		Winte	r 2024							
HOSP 210	Human Resources	HOSD 405 B		3			3			
HOSP 306	Hospitality and Tourism Entrepreneurship	HOSP 106=P		3			3			
TOUR 202	Meetings and Events Management	TOUR 111=P								
TOUR 503	Attractions and Destinations Development	TOUR 203=P		3			3	14	42	
TOUR 504	Marketing Strategies and Partnerships	HOSP 204=P		3			3	14	42	
TOUR 511	Issues, Sustainability, Development, and Special Studies in Tourism and Hospitality II	TOUR 111=P		3			3			
GNED	General Education Elective			3			3	Total 14	42 294	
Minimum Grade Required: C S S S S S S S S S S S S S S S S S S										
C = Co-Roquisito	P = Pre-Requisite						I otal Progr	am Hours:	2016	
Notes: ◆This course may be offered in one of the following modalities (Online, Hybrid or Blended)										
Dania R										

Signature:	Comman	2/23/2021
8	School Dean/Chair	Revised Date