

Confederation College is located in the city of Thunder Bay, a culturally diverse community that serves as the education and government hub of northwestern Ontario. Located in the heart of one of the finest outdoor recreation and tourism destinations in Canada, Confederation College students enjoy the benefits of living and learning in a community that provides a rich lifestyle right at your doorstep.

At Confederation College we change lives through learning. We are committed to meeting the needs of our learners, employers and communities, and we are here to help you succeed in meeting your life goals. To arrange for a Thunder Bay campus tour call (807) 475-6110 or [book a tour online](#).

CAMPUSES

Thunder Bay »

1450 Nakina Drive
P.O. Box 398
Thunder Bay, ON
Canada P7C 4W1

Dryden »

Fort Frances »

Geraldton »

Kenora »

Marathon »

Red Lake »

Sioux Lookout »

Wawa »

ADMISSIONS

The minimum admission requirement for a postsecondary program is an Ontario Secondary School Diploma, or its equivalent, with minimally 2 senior credits at the college, college /university or university preparation level. Some programs have additional admission requirements. For specific admission requirements, please see the program descriptions included in this publication, visit the [Admissions website](#) or contact our Admissions Office at (807) 475-6213.

SERVICES FOR PROSPECTIVE STUDENTS

Click the title to visit Department webpage:

Admissions & Recruitment »	(807) 475-6213
Career & Placement Services »	(807) 475-6193
Centre for Continuing Education »	(807) 475-6550
Counselling Services »	(807) 475-6110
Distance Education »	1-800-563-9435
Financial Aid »	(807) 475-6637
Fitness Centre »	(807) 475-6239
General Inquiry »	(807) 475-6110
Health Centre »	(807) 475-6169
International Students »	(807) 475-6175
Learning Centre »	(807) 475-6618
Library Learning Commons »	(807) 475-6219
Negahneewin College of Academic & Community Development »	(807) 475-6465
Oshki Anishnawbeg Student Assoc. »	(807) 475-6314
Registration Services »	(807) 475-6265
Residence/Housing »	(807) 475-6381
Student Union »	(807) 475-6226

Hospitality Management - Hotel, Restaurant and Resort

The hospitality industry offers scores of rewarding career opportunities. Each of these important positions requires active personalities, specific technical and social skills, specialized knowledge and a real drive for success. Our goal-oriented program will prepare students to enter the hospitality industry to take steps, which may, over a period of time, lead them to supervisory or managerial positions in hotels, motels, resorts, restaurants, and allied institutions. The courses offered in this curriculum are directed towards the preparation of such a career.

Students augment their classroom training with actual on-the-job work as part of the fieldwork program. This gives them an in-depth insight into the hospitality business.

All Hospitality Management students are required to conform to a strict code of dress, grooming and conduct during their enrolment in the program and their liaison with the business community. The objective of the program is to provide men and women with both liberal and professional training for the hospitality industry. In addition to the normal expenditures for textbooks, supplies and clothing, the student will also be required to purchase uniforms.

Admission Requirements

- Ontario Secondary School Diploma (or equivalent) with courses from the College (C), University (U), University/College (U/C), or Open (O) preparation levels.
- or Successful Completion of the Mature Student Assessment.
- or appropriate credits from Academic and Career Entrance (ACE).

Additional Courses Required: Grade 12 College or University Preparation English.

Recommended Courses: any second language

Applicants not meeting these admission requirements are encouraged to consider the College Access or General Arts and Science Certificate or Diploma programs; students who successfully complete one of these programs would be eligible to apply to programs in the Business, Hospitality and Media Arts areas.

FIRST SEMESTER

Course Number	Title	Credits
BM 108	Hospitality Math	3
CS 007	Persuasive Writing	3
HO 110	Food & Beverage Service Theory/Practical (lab)	5
HO 114	Introduction to Hospitality and Tourism	3
HO 150	Computer Skills Applications	3
HO 212	Front Office Operations	3
	Total	20

SECOND SEMESTER

Course Number	Title	Credits
HO 210	Food & Beverage Service Theory II / Practical II (Lab)	5
HO 214	Guest Service/Tourism in N.W. Ontario	3
HO 316	Cultural Diversity & International Service (lab)	3
HO 408	Housekeeping, Catering & Conventions	3
HO 405	Nutritional Theory and Purchasing	3
HO 410	Hospitality Human Resources Management	3
	Total	20

THIRD SEMESTER

Course Number	Title	Credits
CS 220	Business Communications	3
CU 335	Menu Planning and Design	3
HO 300	Food and Beverage Control	3
HO 312	Hospitality and Restaurant Management	3
HO 340	Hospitality Marketing and Sales	3
HO 112	Mixology and the World of Wine	3
GE 080	Foods of the Americas	3
	Total	21

FOURTH SEMESTER

Course Number	Title	Credits
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HO 412	Advanced Dining Room Service (Lab)	4
HO 416	Entrepreneurship Project	3
TA 408	Principles and Practices of Ecotourism	3
HA 429	Field Placement	16
GE ...	General Education Elective	3
GE ...	General Education Elective	3
	Total	32



Course Descriptions

Hospitality Math

BM108

This course provides the learner with an introduction to basic mathematical skills required in the Hospitality Program. Upon completion of the course, learners will be able to apply their knowledge of basic numeric operations, principles of cost control, yield factors, recipe conversions and basic hospitality accounting systems to the many jobs in the food service and hospitality industry.

Persuasive Writing

CS007

With a thematic focus on current issues, this course will help learners to express themselves clearly, correctly and persuasively in written form. Learners will also engage in analytical reading and critical thinking through assigned readings and discussions on a variety of topics. The course will also help learners to effectively compile and present research in essay form according to the APA style of documentation.

Business Communications

CS220

In this course, students will enhance their business writing skills to produce letters, memoranda, and informal reports. They will combine collaborative methods with advanced research, written and oral skills to produce and present a major formal report.

Menu Planning and Design

CU335

This course introduces the student to the principles and techniques of the planning steps involved in designing menus for different occasions and applications. The theme, style and profile of different establishments will be discussed.

Foods of the Americas

GE080

This course provides students with a foundation in the traditional foods of the Americas including the techniques, customs and culture surrounding the gathering, preparation, and serving of food.

Food & Beverage Service Theory/Practical (lab)

HO110

This course introduces students to basics in restaurant service from the kitchen to the dining room. The students will begin with food safety and hygiene through a certification module along with basic food preparation in our on-campus restaurant kitchen. The students will use their theory to operate the restaurant in practical applications.

Mixology and the World of Wine

HO112

This course will provide the student with basic understanding of responsible service of alcohol and provide the skills necessary to mix all classifications of drink and proper use of garnishes and equipment common to bar operations. This course will introduce the student to the history, mystique and ritual of wine. Students will learn handling, storage, techniques of wine service as well as tasting wine from around the world. Students will receive 'Smart Serve' training to comply with legislation governing alcohol service.

Introduction to Hospitality and Tourism

HO114

This course will provide the student a basic understanding of the key issues involved in the hospitality industry. Through classroom lectures and field trips to local hotels, restaurants, tourist sites, resorts and institutional facilities, students will experience the variety of hospitality operations and career paths available.

Computer Skills Applications

HO150

This course introduces the student to the use of a computer as a business tool. Specifically, the student uses Microsoft Word, Excel and PowerPoint to create menus, portfolios, and documents for the food service industry.

Food & Beverage Service Theory II / Practical II (Lab)

HO210

This course will provide the student with advanced table service techniques for the restaurant and catering industry. Students will prepare set menus including appetizers, main courses and desserts. The theory will outline the management role in a food service setting - purchasing, cost control, and point of sale reporting.

Front Office Operations

HO212

This course will provide the student with an overall view of the workings at a hotel's front office including layout, communications, registrations, reservations, night audit and technology.

Guest Service/Tourism in N.W. Ontario

HO214

This course will introduce students to deal with diverse service requirements and tourism in Northwestern Ontario.

Food and Beverage Control

HO300

This course will provide the student with a basic understanding of techniques used for the control of food, beverage, labour and sales income control. Systems and reports used in contemporary hotels and restaurants will be studied.

Hospitality and Restaurant Management

HO312

This course will provide the student with a basic understanding of techniques used for the management of hospitality and restaurant establishments.

Cultural Diversity & International Service (lab)

HO316

The student will study dealing with cultural differences in the hospitality industry found in Northwestern Ontario as well as learn the different types of service used in international cuisine.

Hospitality Marketing and Sales

HO340

In marketing, the students focus on the initial development of a marketing plan to fit their feasibility study. Using up-to-date Canadian material, students will explore and analyze a range of marketing activities related to the hospitality industry. To reinforce their knowledge, students apply techniques and strategies learned to their own marketing plan for their feasibility study.

Nutritional Theory and Purchasing

HO405

This course will introduce the students to techniques used in compiling nutritionally balanced menus within the hospitality industry in order to meet the New Health Canada guidelines. The Purchasing component will provide basic understanding of basic inventory control, purchasing and purchasing specifications.

Housekeeping, Catering & Conventions

HO408

This course provides instruction in the fundamentals of housekeeping management. It stresses employee training, record keeping, executive responsibilities, work methods, safety, sanitation, cleaning materials and procedures, interior design and flooring. It also covers techniques to control staff and equipment for banquets and conventions; develop techniques to assess the quality of competition and establish food and beverage policies, organize the functions of the banquet department within food service operations and hotels.

Hospitality Human Resources Management

HO410

This course will provide the student with basic fundamentals of Human Resource Management in the Hospitality industry. Labour unions, negotiation and collective bargaining, social responsibilities and ethics will also be studied.

Advanced Dining Room Service (Lab)

HO412

This course will provide the student with the knowledge to run and operate a small restaurant operating our on-campus dining room, the student will be required to plan, cost, order, receive, and serve international food of a very high standard. It will also focus on speciality type of service including religious, ethnic and international.

Entrepreneurship Project

HO416

This course will provide the student with the skills to design a 100 seat restaurant including a feasibility study, a business plan, layout of the restaurant, projected sales and costs.

Principles and Practices of Ecotourism

TA408

This course provides students with an understanding of the concepts and issues surrounding the growing global interest in Ecotourism and sustainable economic development. The definition and principles of ecotourism, cultural tourism and outdoor ethics are examined. Focus will be placed on the main concepts of ecotourism. Students will plan and participate in a 'No-Trace' outdoor event.
