



HOSP – Hospitality Management Diploma

Business

Effective Term & Year: Fall 2025

Program Outline Review Date: 2030-03-01

Program Area: Tourism, Recreation, & Hospitality

Description:

The program focuses on the management of hotel, restaurant, and other aspects in the hospitality industry. Hospitality is a customer-centric, fast paced industry, and the program provides you the professional skills required to start your career, make an immediate impact, and level up when the opportunity presents. Hospitality is a global industry, and during the program, you'll engage with active and experiential learning opportunities including food labs, food and beverage preparation, events, and front desk operations. Completing industry certificates and completing a mandatory co-operative education work semester enables you to put skills into practice during the busy summer tourist season. We take full advantage of our exceptional learning environment in the Canadian Rocky Mountains by connecting you with regional hospitality businesses, community and sustainable hospitality management practices.

Program Information:

- This is a cohort-based program where you progress through the program with the same group of students. This model fosters a community and network of colleagues where you learn and collaborate together.
- Graduates are prepared to enter the Hospitality industry in both entry-level and supervisory roles usually in the accommodation and food & beverage industries, in either the front- or back-of-house positions.
- Graduates of this program are encouraged to continue their studies at College of the Rockies in the Bachelor of Business Administration- Sustainable Business Practices.
- Academic courses combine face-to-face classes with laboratory simulation activities, cooking laboratory sessions, and field trips / excursions. These opportunities to apply theory in practice help graduates achieve a high standard of professionalism in the hospitality industry.

Credentials Granted:

Hospitality Management Co-operative Education Diploma

The Hospitality Management diploma combines fundamental business management theory with specialized courses in hospitality and business and is awarded to students who successfully complete the diploma curriculum – a total of 60 credits.

The Hospitality Management diploma program meets the requirements of the BC Provincial Hospitality Management Standardized Core Curriculum.

Program Average: A minimum program grade point average of 2.0/10 (C- average)

Progression Requirements:

Students intending to continue into the College of the Rockies Bachelor of Business in Sustainable Business Practices (BBA):

- should select ENGL 100 English Composition and ACCT 261 Accounting 1 as part of the Hospitality Management Diploma;
- are required to maintain a minimum course grade of C and an average course grade of C+ in all program courses that contribute to the BBA.

Delivery Methods: On-Campus (Face-to-Face), Practicum/Work Placement, Blended (Hybrid)

Credits: 60

Admission Requirements:

- Complete all of the following
 - Secondary school graduation or equivalent.
 - Earned a minimum grade of C+ (65%) in at least 1 of the following:
 - [ENST 12](#) – English Studies 12
 - [ENFP 12](#) – English First Peoples 12
 - [ENGL090](#) – English – Provincial Level
 - Rule Not Selected

Recommended Admission Requirements:

Either Principles of Math 11, Foundations of Math 11, Applications of Math 11, Pre-Calculus

Math 11, Statistics 12, Pre-Calculus 12, Calculus 12, MATH 080, or equivalent; or a minimum grade of 65% in either Foundations of Math 12, Geometry 12, or Computer Science 12.

Non-Academic Admission Requirements:

- Students for whom English is a second language must meet the English proficiency requirements posted on the college website.
- Basic computer skills are recommended.
- Additional program requirements:
 - Students receive a computer as part of mandatory program fees.
 - This program uses several e-texts
- Students are required to purchase:
 - protective clothing
 - a selection of small kitchen equipment (e.g., knives) for the Culinary Exploration courses.

Program Completion Requirements:

Year 1

27 Total Credits

- Complete all of the following
 - Fall Semester
 - Complete all of the following
 - Completed at least 1 of the following:
 - [COMC110](#) – Communication for Hospitality Industry (3)
 - [COMC101](#) – Technical and Professional Writing (3)
 - [ENGL100](#) – English Composition (3)
 - Completed the following:
 - [HOSP115](#) – Food and Beverage Service (3)
 - Course Not Found
 - [TOUR111](#) – Introduction to Tourism (3)
 - [HOSP111](#) – Rooms Division Management II (3)
 - Winter Semester
 - Complete all of the following
 - Completed at least 1 of the following:
 - [ACCT261](#) – Introductory Financial Accounting 1 (3)
 - [ACCT263](#) – Financial Accounting for Tourism Majors (3)
 - Completed the following:
 - [MKTG281](#) – Principles of Marketing (3)
 - [HOSP135](#) – Beverage Operations (3)
 - Course Not Found
 - [HOSP110](#) – Rooms Division Management I (3)

Summer Semester

3 Total Credits

- Completed the following:
 - COOP150 – Industry Work (Co-op Work Experience) (3)

Year 2

21 Total Credits

- Complete all of the following
 - Fall Semester
 - Completed the following:
 - HOSP220 – Food and Beverage Cost Controls (3)
 - RECR220 – Event Management (3)
 - MGMT216 – Organizational Behaviour (3)
 - MGMT204 – Principles of Management (3)
 - Winter Semester
 - Completed the following:
 - HOSP240 – Restaurant Operations (3)
 - HOSP250 – Hospitality Law (3)
 - MGMT316 – Entrepreneurship and Small Business Management (3)
 - Course Not Found
 - Course Not Found

Grand Total Credits: 48

Program Completion Requirements Notes:

Completion of all 60 credits with a program (cumulative) grade point average of 2.0/10 (C-) or higher to qualify for the diploma credential.

Program Learning Outcomes:

By the end of the program, participants will be able to

- Communicate effectively within a diverse, service-oriented, global environment, demonstrating adaptability to cultural differences.
- Apply management and leadership principles to foster an inclusive, team-based, and goal-orientated business culture.
- Demonstrate innovative and ethical decision-making to support sustainable practices within the hospitality industry.
- Interpret and apply industry-specific terms, concepts, and theories in the hospitality field, and demonstrate the ability to stay updated with current trends affecting various segments of the industry.

- Demonstrate proficiency in using industry-standard technologies to optimize operations and enhance guest experiences in the hospitality sector.
 - Utilize critical and creative thinking skills to identify, analyze, and solve operational, marketing, and human resource challenges in the hospitality industry.
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Prior Learning and Recognition: Yes

Students are able to request formal recognition of their prior learning or experience outside the classroom. Challenge examination, portfolio-assisted assessment, work-based assessment or a combination of assessments that is appropriate to identify, assess, and recognize prior skills, competencies, and knowledge to achieve course credit. Tuition fees apply, refer to Policy 2.5.5 [Prior Learning Assessment and Recognition \(PLAR\)](#) or contact an education advisor for more information.

Program Transfer Credit:

For information about block transfer agreements between programs in British Columbia, Alberta, and elsewhere, please visit <http://www.cotr.bc.ca/transfer>.

To minimize transfer issues, check with an academic advisor at the institution that will receive the transfer credits.

Academic Policies:

College of the Rockies policies related to courses can be found at <https://cotr.bc.ca/about-us/college-policies/> and include the following:

- Policy 2.1.4 Course Audit
 - Policy 2.4.1 Credential Framework
 - Policy 2.4.3 Students with Documented Disabilities
 - Policy 2.4.4 Student Rights, Responsibilities and Conduct
 - Policy 2.4.8 Academic Performance
 - Policy 2.4.9 Student Feedback and Concerns
 - Policy 2.4.11 Storage of Academic Works
 - Policy 2.5.3 Student Appeal
 - Policy 2.5.5 Prior Learning Assessment and Recognition (PLAR)
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Program Changes:

Information contained in this program outline is correct at the time of publication. Courses and course content may be revised from time to time based on changing educational, employment and marketing needs. The timetable may also be revised.

Course Descriptions: Refer to Course Outlines – <https://outlines.cotr.bc.ca/course/>