HOSPITALITY MANAGEMENT POST-DEGREE DIPLOMA

Purpose

The Hospitality Management Post-Degree Diploma program provides an accelerated pathway to prepare students for future leadership roles in the global hospitality and tourism industry, one of the most dynamic and fastest growing industries worldwide. Through education and application in the areas of industry-specific operations, administration, leadership, and interpersonal and technical competencies, students will earn an academic credential that will set them apart in competitive domestic and international markets. Students will participate in an 8-week workplace practicum to develop their skills using a real-world, hands-on approach while building their professional portfolio and network. This program has been created in collaboration with industry experts to ensure relevancy and addresses the current and evolving business environment influencing industry decisions on a local and global level.

Duration

The program is delivered over four academic terms. Maximum time to complete the program is four years.

To complete the program in four terms, students will maintain full time enrolment and register in 12 credits each term.

Learning Outcomes

Upon successful completion of this program, graduates will be able to:

1. Identify and explain emerging trends within the various sectors of the hospitality industry.

2. Apply Human Resources Management and Organizational Behaviour concepts to effectively attract, develop and engage a professional, competitive hospitality workforce.

3. Apply professional and ethical standards to corporate, social, and environmental responsibilities.

4. Conduct themselves in a professional and ethical manner consistent with industry standards while communicating effectively and efficiently with all stakeholders, including employees, suppliers, customers, owners, and industry network.

5. Apply advanced business knowledge and concepts to make sound, operational business decisions.

6. Demonstrate a level of interpersonal and inter-cultural awareness that contributes to a positive workplace culture.

7. Use critical thinking, problem-solving, and negotiation techniques to make sound hospitality management decisions.

8. Apply employment, labour relations, health and safety, and privacy legislation standards in their work as hospitality professionals.

Admission Requirements

- A Bachelor's degree from an accredited university as determined by the institution
- Knowledge of English demonstrated by one of the following:
- English 12 with a minimum 'C+' grade, or equivalent
  or
- English Language Proficiency (https://can01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.vcc.ca%2Fapplying%2Fregistration-services%2Fenglish-language-proficiency-requirements%2F&data=04%7C01%7Cdrabadzija%40vcc.ca%7C0a45ac16a8ef45b142ec08da0e792774%7C9d83cfc7633047d5b18d45b%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1h%7C3000&sdata=%2FhKZ79KChkt2LVjqxf5zfrcVf1H9YMAQRKOeY3IpT84%3D&reserved=0) at a minimum English 12 'C+' level

Program Requirements

First Year		Credits
HOSP 1501	The Global Tourism Industry	3
HOSP 1502	Service Operations Mgmt	3
HOSP 1503	People and Culture	3
HOSP 1504	Accounting Processes in Hosp	3
HOSP 1505	Global Business Environment	3
HOSP 1506	Workplace Communication Skills	3
HOSP 1507	Organization Behaviour Impacts	3
HOSP 1508	Hospitality Industry Operation	3
	Credits	**24**
Second Year		
HOSP 2501	Tourism and Hospitality Law	3
HOSP 2502	Hosp Food & Beverage Services	3
HOSP 2503	Revenue Mgmt in Hospitality	3
HOSP 2504	Intercultural Leadership	3
HOSP 2505	Hosp Marketing Strategies	3
HOSP 2506	Organizational Leadership	3
HOSP 2507	Hospitality Industry Practicum	6
	Credits	**24**
	Total Credits	**48**

Evaluation of Student Learning

Multiple evaluation methods are used dependent on the learning outcomes of each course. Students must receive a minimum cumulative grade point average of 'C+' (2.33) upon completion of the required courses to successfully graduate, and a minimum cumulative grade point average of 'C' (2.0) in each term to advance into subsequent courses/terms in the program. Successful completion of a 280-hour related industry practicum is also required for graduation.

Prior Learning Assessment and Recognition (PLAR)

Prior learning assessment and recognition is not available for this program.

Transcript of Achievement

The evaluation of learning outcomes for each student is prepared by the instructor and reported to the Student Records Department at the completion of semesters.

The transcript typically shows a letter grade for each course. The grade point equivalent for a course is obtained from letter grades as follows:

Grading Standard

Grade	Percentage	Description	Grade Point Equivalency
A+	96-100		4.33
A	91-95		4.00
A-	86-90		3.67
B+	81-85		3.33
B	76-80		3.00
B-	71-75		2.67
C+	66-70		2.33
C	61-65		2.00
C-	56-60		1.67
D	50-55	Minimum Pass.	1.00
F	0-49	Failing Grade	0.00
S	70 and above	Satisfactory – student has met and mastered a clearly defined body of skills and performances to required standards..	N/A
U		Unsatisfactory – student has not met and mastered a clearly defined body of skills and performances to required standards.	N/A
I		Incomplete	N/A
IP		Course in Progress	N/A
W		Withdrawal	N/A
Course Standing			
R		Audit. No credit.	N/A
EX		Exempt. Credit granted.	N/A
TC		Transfer Credit	N/A

Grade Point Average (GPA)

1. The course grade points shall be calculated as the product of the course credit value and the grade value.
2. The GPA shall be calculated by dividing the total number of achieved course grade points by the total number of assigned course credit values. This cumulative GPA shall be determined and stated on the Transcript at the end of each Program level or semester.
3. Grades shall be assigned to repeated courses in the same manner as courses taken only once. For the purpose of GPA calculation of grades for repeated courses, they will be included in the calculation of the cumulative GPA.