



## Adding Value to Your Team

The School of Hospitality, Food & Tourism Management, Bachelor of Commerce degree program, was established in 1969 in order to provide a business program that would meet the needs of the hospitality industry.

The Hospitality and Tourism Management (HTM) major allows students to combine general business and management courses with the specialized needs of the hospitality industry through courses in lodging management, tourism, food and beverage control, food science, and law along with the flexibility of additional elective courses for students with specific interests.

Guelph continues to offer Canada's pre-eminent program in hospitality management.

## University of Guelph Advantage

The HTM program was cited in a Federal Human Resources Study as a model co-op program that matches course delivery with industry needs.

The School of Hospitality, Food & Tourism Management has strong industry ties through its advisory board, alumni, advancement management training, and research sponsored by industry.

Work terms are 12 months in length beginning May each year. This allows students to contribute more substantially and employers to realize greater benefits, than traditional 4-month work terms.

## Student Strengths

- Students are eager to learn, flexible to be cross-trained and keen to rotate in departments as needed
- An excellent grounding in hospitality subject areas such as purchasing, control systems, and lodging operations
- An appreciation of the fundamental importance of customer relations and its relationship to profitability

# Hospitality and Tourism Management Course Sequencing

YEAR	FALL (SEPT-DEC)	WINTER (JAN-APRIL)	SUMMER (MAY-AUG)
ONE	<ul style="list-style-type: none"> <li>• INTRODUCTORY MICROECONOMICS</li> <li>• FOOD SERVICE MANAGEMENT</li> <li>• INTRODUCTION TO BUSINESS</li> <li>• INTRODUCTORY MARKETING</li> </ul>	<ul style="list-style-type: none"> <li>• INTRODUCTORY MACROECONOMICS</li> <li>• LODGING OPERATIONS</li> <li>• BUSINESS MATHEMATICS</li> <li>• 1 ELECTIVE OR AREAS OF EMPHASIS</li> <li>• INTRODUCTORY FINANCIAL ACCOUNTING</li> </ul>	OFF
TWO	<ul style="list-style-type: none"> <li>• HOSPITALITY AND TOURISM BUSINESS COMMUNICATIONS<sup>1</sup></li> <li>• BUSINESS AND CONSUMER LAW</li> <li>• MANAGEMENT ACCOUNTING<sup>1</sup></li> <li>• RESPONSIBLE TOURISM POLICY &amp; PLANNING</li> <li>• INTRODUCTION TO CO-OPERATIVE EDUCATION</li> <li>• INDIVIDUALS AND GROUPS IN ORGANIZATIONS<sup>1</sup></li> </ul>	<ul style="list-style-type: none"> <li>• INFORMATION MANAGEMENT</li> <li>• CONTROL SYSTEMS IN THE HOSPITALITY INDUSTRY<sup>1</sup></li> <li>• MANAGEMENT ACCOUNTING<sup>1</sup></li> <li>• 2 ELECTIVES OR AREAS OF EMPHASIS<sup>1</sup></li> <li>• ONE OF: ECONOMIC STATISTICS OR STATISTICS FOR BUSINESS DECISIONS</li> </ul>	WORK TERM ONE
THREE	WORK TERM TWO	WORK TERM THREE	OFF
FOUR	<ul style="list-style-type: none"> <li>• INTRODUCTION TO FINANCE<sup>2</sup></li> <li>• CORPORATE SOCIAL RESPONSIBILITY<sup>2</sup></li> <li>• FINANCIAL MANAGEMENT</li> <li>• 1 ELECTIVE OR AREAS OF EMPHASIS<sup>2</sup></li> <li>• HUMAN RESOURCES MANAGEMENT<sup>2</sup></li> </ul>	<ul style="list-style-type: none"> <li>• SERVICE OPERATIONS ANALYSIS<sup>2</sup></li> <li>• MARKETING STRATEGY FOR HOSPITALITY MANAGERS<sup>2</sup></li> <li>• 3 ELECTIVES OR AREAS OF EMPHASIS<sup>2</sup></li> </ul>	OFF
FIVE	<ul style="list-style-type: none"> <li>• HOSPITALITY AND TOURISM INDUSTRY CONSULTATION<sup>3</sup></li> <li>• HOSPITALITY REVENUE MANAGEMENT<sup>3</sup></li> <li>• 3 ELECTIVES OR AREAS OF EMPHASIS<sup>3</sup></li> </ul>	<ul style="list-style-type: none"> <li>• EXPERIENTIAL LEARNING AND LEADERSHIP IN THE SERVICE INDUSTRY<sup>3</sup></li> <li>• STRATEGIC MANAGEMENT<sup>3</sup></li> <li>• 3 ELECTIVES OR AREAS OF EMPHASIS<sup>3</sup></li> </ul>	

NOTE: Courses that have been marked are as follows:

1. May be taken in academic semester 3 or 4
2. May be taken in academic semester 5 or 6
3. May be taken in academic semester 7 or 8

Students come from the following areas of emphasis:

- Hotel and Lodging
- Restaurant and Food Service
- Tourism

BASED ON THE 2021/22 UNDERGRADUATE CALENDAR

PLEASE SEE THE CURRENT UNDERGRADUATE CALENDAR FOR MORE INFORMATION