



HOLLAND COLLEGE  
PRINCE EDWARD ISLAND



## Welcome to International Hospitality Management

### What is the Content of the Program?

**Core:** Students will take a number of courses common to most program areas for example Computer Essentials, Business Communications, Introduction to Financial Accounting, Introduction to Marketing, Managing Human Resource etc.

**Program Specific:** Students will complete courses covering a variety of topics including: Revenue Management, Restaurant and Bar Operations, Convention and Catering Management, Food, Beverage, and Labour Cost Control, Cultural Diversity in Hospitality, Catering & Convention Management, Wine, Beer, Spirit and Infusions etc.

**Practical:** Students will complete practical training to complement their academic training.

In the **first year** of the program, students will complete 140 hours of Practical training in The Dining Room developing professional behaviours and techniques for a variety of food and beverage service environments. Students will also complete a 120 hour Practicum at several local Hotel partners, developing their Rooms Division skills.

In the **second year**, students will complete a 140 hour Practical in The Dining Room developing Training and Supervision skills. As well, they will participate in a four week hands-on experience in the kitchens of the international award winning Culinary Institute of Canada, developing their food production skills.

**Study Abroad:** Consider spending the Fall semester

of your second year at one of our international options including, FH KREMS University of Austria.



#### Familiarization Tours

**Photo above** - Students visiting the Myriad View Artisan Distillery Inc., Rollo Bay, PE

These tours give our students points of reference for classroom discussion. We escort two FAM tours which include visits to other Island wineries, distilleries, hotels, resort, restaurant operations, culinary artisans, and many tourism product experiences.

### Did you Know....

*When you complete your International Hospitality Management studies...*

#### 1st year

- 270 Practical Industry hours.
- 500 hours Industry Internship.

#### 2nd year

- 230 Practical Industry hours.

*...you will have a minimum of 1000 hours of industry experience on your resume!*



#### Showcase Gala Dinner

A fund raiser for the annual **STUDY TOUR**, Second year IHOS students are scheduled to experience an **Amazing 4 week Culinary Practical** under the **guidance of a professional Red Seal Chef**.

On the last day of the Practical, they will prepare a multi-course dinner for 80 guests while the first year IHOS students will coordinate the dining room service.

**See above photo**, students are proudly introducing themselves and the many countries they represent.

### Suggestions on how to be successful in your learning experience.

#### Professionalism:

Approaching each day with a positive attitude, appropriate dress and grooming contributes to a student's success. Professional casual dress is expected on a day to day basis. On occasion business attire will be required in addition to uniform requirements for the practical training components.

**Attendance:** Students are required to attend class each day and it has been proven that regular attendance has a positive affect on performance. Dependability is of utmost importance to future employers and a positive attendance record contributes to you receiving a positive reference from the program.

**Work Ethic:** Students must manage their time effectively in order to complete the required reading, do assignments, write reports, prepare projects, make presentations, study course material and write exams.

## Frequently Asked Questions?

### How many students will be in my class?

Each year the program accepts approx. 30 students.

### Where is the program located ?

The International Hospitality Management Program is part of The Culinary Institute of Canada of Holland College located on the beautiful Charlottetown waterfront PEI at 4 Sydney Street.

At this Centre there are approximately 350 students enrolled in Culinary Arts, Pastry Arts, and International Hospitality Management

### What is a typical Class Day like?

**Academic Component –** Students will find themselves scheduled for approximately twenty 50 minute classes a week between 9am – 4pm from

Monday to Friday.

### Practical Component –

Through out all semesters students will simulate the industry environment by working a variety of hours during the day, evening or weekends.

Students will be provided with a schedule in advance so they may plan accordingly.

### How much are books?

We estimate new books to be \$1,800 in the first year and \$900 in the second year.

“Here is a simple but powerful rule - always give people more than what they expect to get.”  
-Nelson Boswell

“When you know what you want, and you want it badly enough, you'll find a way to get it . “  
- Jim Rohn

## What are my Options upon Program Completion?

**Employment:** Students in the program will vary in age and prior work experience. They arrive with different goals and expectations which leaves the door open to endless opportunities upon graduation. In general the hospitality industry is looking for energetic, enthusiastic, dedicated individuals who set high standards for themselves and are

committed to providing quality guest service.

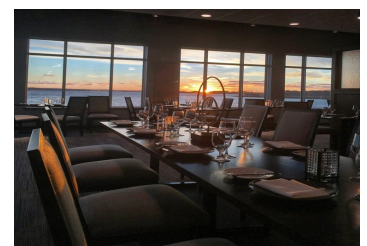
**Education:** The program has a number of 2 + 2 opportunities both in Canada and abroad available for graduates of the program who want to obtain a degree. The Universities of Prince Edward Island, New Brunswick, Calgary and others offer graduates of our program an opportunity

to study for an additional two years and receive a degree in the Business Administration field with an emphasis on Tourism and Hospitality.

You may also take advantage of many international articulation agreements and complete your degree abroad! We have agreements with Universities in Austria, U.S, and Australia.



In the photo above: First year International Hospitality Management students gathering at the waterfront after a walking tour.



### Did you know:

The Dining Room at the Culinary Institute of Canada is open to the public.!

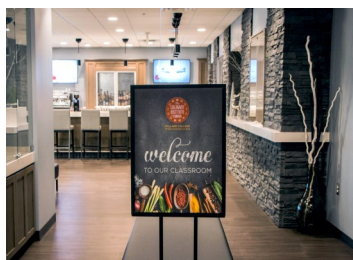
During the two program our students receive extensive hand on training.

## Who are my Instructors and How do I Contact Them?

Prior to registration in September if you have any questions or would like a tour of the school please feel free to contact us. If for any reason you are unable to attend in September please notify us as soon as possible so that space may be made available to one of our pending applicants.

### Program Instructors

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