



Welcome to International Hospitality Management

Holland College

Volume I, Issue II
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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, and 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 over 100 hours On-the-Job Training (OJT) and Practicum in The Dining Room developing professional behaviors and techniques for a variety of food and beverage service environments. Students will also complete a 120 hour Practicum at an assigned local hotel. Our program is fortunate to have excellent industry partners. During this Practicum, the students will experience the Front Desk, Housekeeping, and Maintenance where they will develop their Rooms Division skills.

In the **second year**, students will complete over 100 hour OJT and Practicum in The Dining Room developing Training and Supervision skills. As well, they will participate in a five week hands-on experience

in the kitchens of the international award winning Culinary Institute of Canada developing their food production skills.



Familiarization Tours

Photo above - students visiting the Myriad Distillery, Rollo Bay, PE.

These tours give our students points of reference for classroom discussion. Students participate in two FAM tours which include visits to other island wineries, distilleries, hotels, resorts, restaurant operations, culinary artisans, and many Tourism product experiences.

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 provided 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 excellent attendance record contributes to you receiving an exceptional reference from the program.

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

Did you Know....

When you complete your International Hospitality Management studies...

1st year

- 220 Practical Industry hours.
- 500 hours Industry Internship.

2nd year

- 190 Practical Industry hours.

...you will have a minimum of 880 hours of industry experience on your resume!



Showcase Gala Dinner

See above photo, students are proudly introducing themselves and their home countries.

Second year IHOS students are scheduled to experience an **Amazing 5** week Culinary On the Job Training (OJT) under the **guidance of a professional Red Seal Chef.**

On the last day of the OJT, they will prepare a multi-course dinner for 80 guests while the first year IHOS students will coordinate the dining room service. three—2nd-year students will apply their acquired skills and manage this event in its entirety!



Frequently Asked Questions?

How many students will be in my class?

Each year the program accepts approx. 25 students.

Where is the program located ?

The International Hospitality Management Program is part of The Culinary Institute of Canada (CIC) of Holland College located on the beautiful Charlottetown waterfront PEI. The Dining Room at the CIC and local hotels are part of our classroom!

At this Centre there are approximately 350 students enrolled in Culinary Arts, Pastry Arts, Marketing and Advertising Management and Travel and Tourism Management.

What is a typical Class Day like?

Academic Component – Typically, in-class and virtual classes are 50 minutes in duration. They are scheduled Monday to Friday between 9 am and 4 pm.

Practical Component –

Throughout both 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 \$ 700 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.

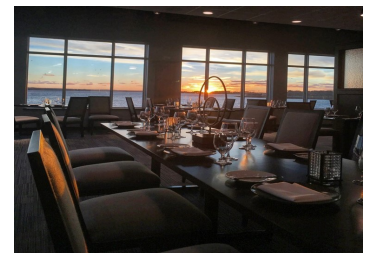
Education: The program has a number of 2 + 2 opportunities both in Canada and abroad available for graduates of the program who want to obtain a degree. The Universities of Prince Edward Island, New Brunswick, Calgary and others offer graduates of our program an opportuni-

ty 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: 1st-year International Hospitality Management students at Myriad Distillery, learning about grape production.



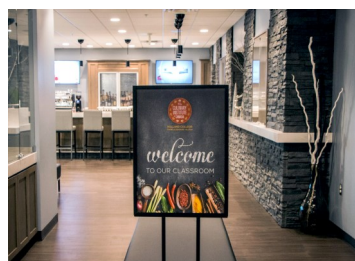
Did you know: The Dining Room at the Culinary Institute of Canada is open to the public!
 During the two-year program our students receive extensive hands on industry approved supervisory training.

Who are my Instructors and How do I Contact Them?

For the 2020/21 academic year, our start date is November 2, 2020. If for any reason, you are unable to attend the fall semester, please notify the Registrar’s office. This gesture will allow us the opportunity to offer space to one of our pending applicants.

Program Instructors

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Before final registration and Orientation, should you have any questions, please do not hesitate to contact us.