

# **DIPLOMA PROGRAMME IN FOOD AND BEVERAGE SUPERVISION COURSE STRUCTURE**

## **Specialist Core**

		<b><u>Contact Hours - Credits</u></b>		
HTM40a	Food and Beverage Service 1 ( <b>Theory</b> - Pre requisite for HTM42a)	30	-	2
HTM40b	Food and Beverage Service 1 ( <b>Lab</b> - Pre requisite for HTM42b)	90	-	3
HTM143	Bar Service ( <b>Lab</b> )	45	-	3
HTM152	Introduction to Hospitality & Tourism	30	-	2

## **General Education Courses**

GE003	Fundamentals of Communication	30	-	2
GE103a	First Aid	15	-	Pass/Fail
GE103d	Safety & Sanitation	30	-	2
GE104c	Applied Information Technology ( <b>Lab</b> )	45	-	3
GE 115	Health & Fitness ( <b>Lab</b> )	30	-	Pass/Fail
GE156	Quality Customer Care	45	-	3
HL 111	Spanish 1	30	-	2
GE111	Attitudinal Development Series	45	-	Pass/Fail

## **Semester 2**

### **1.5 Credits**

HTM120	<b>INDUSTRY PLACEMENT (December – January)</b>	160	-	1.5
--------	------------------------------------------------	-----	---	-----

(Students are placed in Industry for four (4) weeks of Internship)

## **Semester 3**

### **20 Credits**

## **Specialist Core**

		<b><u>Contact Hours - Credits</u></b>		
GE010	Culinary Mathematics (Pre requisite for HTM210)	30	-	2
HTM11a	Culinary Arts 1 ( <b>Theory</b> )	30	-	2
HTM11b	Culinary Arts 1 ( <b>Lab</b> )	90	-	3
HTM42a	Food and Beverage Service 11 ( <b>Theory</b> )	30	-	2
HTM42b	Food and Beverage Service 11 ( <b>Lab</b> )	90	-	3
HTM131	Menu Planning & Merchandising	45	-	3
HTM209	Food and Beverage Cost Control	45	-	3
HTM243	Wine Education ( <b>Lab</b> )	30	-	2

## **General Education Courses**

BC127	Small Business Entrepreneurship	30	-	2
-------	---------------------------------	----	---	---

## **Semester 4**

### **1.5 Credits**

HTM121	<b>INDUSTRY PLACEMENT (June – August)</b>	160	-	1.5
--------	-------------------------------------------	-----	---	-----

(Students are placed in Industry for four (4) weeks of Internship.)