

# HOTEL, RESORT AND RESTAURANT MANAGEMENT -2 YR HOTEL, RESORT AND RESTAURANT ADMINISTRATION - 3 YR CURRICULUM - STARTING FALL

<b>SEM1</b>	<b>No. of Weeks</b>	<b>FALL (PRACTICAL)</b>	<b>Book Costs</b>	<b>ISBN #</b>	<b>Book Title</b>
DFM123	15	Healthy Living, Healthy Eating	158.00	9780495560081	Personal Nutrition, Healthy Living Healthy Eating
HRM100	15	Wines	90.00	9780132351720	Essen of Wine W/Food Pairing Techniques
HRM105	15	Student Success for Hospitality I	NBR		
HRM110	7+8	Food Preparation & Theory	2.00		Food Prep Theory Manual Course Pack
HRM115	15	Introduction to Hospitality Management	95.75	9780471782766	Intro to Hospitality Industry
HRM118	15	Food & Beverage Management	BAP		
HRM132	7+8	Food Service	NBR		
HRM134	7+8	Bartending & Beverage Service	<u>33.20</u>	9781592009442	Maran Illustrated Bartending Course Pack
		<b>Total</b>	<b>517.70</b>		
<b>SEM2</b>		<b>WINTER (THEORY)</b>			
CMM126	15	College Communication I with Word Processing	126.75	9780176500467	Business Comm Brief: Grammar, Writing Course
ACC170	15	Introduction to Accounting			
ECN109	15	Economics in a Canadian Setting			
HRM106	15	Student Success for Hospitality II			
HRM165	15	Front Office Management			
HRM167	15	Housekeeping and Maintenance			
HUM104	15	Interpersonal Relations			
LAW130	15	Law & Security			
MTH149	15	Mathematics			
		<b>No. of Weeks</b>			
<b>SEM3</b>		<b>FALL - YEAR 2</b>			
BCL121	11	Spreadsheet Applications - MS Excel	66.75	9780077218645	Simnet 2007 Suite
HRM218	11	Food, Beverage & Labour Cost Control	107.25	9780471783473	Principle of Food... Cost Control
HRM222	11	Menu Design	TBA		
HRM225	11	Hospitality Marketing	TBA		
HRM232	11	The Art of Fine Service	TBA		
HRM236	11	Information Technology	96.00	9780077331085	Using Information Technology: Introductory
HRM240	IND	Hospitality Industry Report I	<u>NBR</u>		
		<b>Total</b>	<b>270.00</b>		
<b>SEM4</b>		<b>WINTER</b>			
ACC245	15	Management Accounting I			
CMM180	15	Business Writing			
HRM232	15	The Art of Fine Service			
HRM251	15	Hospitality Project Facilities Design, Development & Equipment Selection			
HRM260	15				
HRM275	15	Human Relations/Supervisory Development			
HRM279	15	Tourism and Resort Management			
HRM292	15	Convention Services Management			

**“Canadore College has made every effort to ensure the accuracy of this booklist. It remains the responsibility of each student to compare this list against your schedule to ensure that you purchase and secure only the materials that you need.”**

<b>SEM5</b>		<b>FALL - YEAR 3</b>				
ACC345	11	Management Accounting II		TBA		
CMM300	11	Report Writing II		NBR		
HRA310	11	Entrepreneurial Skills Development		NBR		
HRA320	11	Rational Decision Making		132.25	9780176224585	Business Decision Making
HRA325	11	Leadership Workshop		NBR		
HRA334	11	Project Management		140.00	9780324656152	Successful Project Management
HRA350	IND	Hospitality Industry Report II		NBR		
HRA370	11	Critical Thinking		<u>54.75</u>	9780618348824	Thinking Critically: Concise Study
		<b>Total</b>		<b>327.00</b>		
<b>SEM6</b>		<b>WINTER</b>				
HRA360	15	Labour Relations & Collective Bargaining				
HRA381	15	Marketing Management				
HRA390	15	Organizational Behaviour				
HRA393	15	Practical Business Operations				
HRA395	15	Human Resource Management				
MTH330	15	Financial Analysis & Practice				

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All students require a uniform package consisting of items that meet the standards and style set by the Canadore College Hospitality Department. Deviation from this standard or style will not be permitted.

Our suggested supplier is:

**LaSalle Uniform Shoppe**  
257 Main Street East  
North Bay, ON  
P1B 1B2  
Telephone: (705) 474-5390

Order your uniform packages online:  
[www.lasalleuniform.ca](http://www.lasalleuniform.ca)

*Please Note:*  
*For ease of movement and comfort we recommend you order a slightly larger size of kitchen uniform.*

### **UNIFORMS ARE MANDATORY IN ALL LAB CLASSES.**

The items purchased by the individual as well as the uniform package are required for the first day of classes.

Please purchase the following items that are not included in package:

**Black dress socks.**

**Black dress pants.**

**White button down shirt (oxford),**  
Must fully tuck into waistband of pants.

**Black dress shoes,**  
must have black soles and black laces if applicable, no open heel or toe. Must be comfortable for long hours of standing.

Our recommended shoe retailer  
**Shoes For Crews**

Order your shoes online:  
[www.shoesforcrews.com](http://www.shoesforcrews.com)

**Kitchen knife set**

You will require a set of knives for your kitchen lab session. Rental sets are available from the college.

***Please see the Chef Professor on the first day of your kitchen class.***

This will require a **\$50 cash deposit**, \$25 of which will be refunded when the knives are returned in good condition at the conclusion of the lab course.



**It is strongly recommended that your uniform package be purchased before July 31st** to avoid delays in shipping and to ensure you have the required items available your first day of classes.

While we have faith in our suggested suppliers; the purchase of this package constitutes a business transaction directly between the student and the supplier. Canadore College is in no way involved in this transaction.

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