

Hospitality – Hotel & Restaurant Operations (Co-op)



Benefits of hiring a Niagara College Co-op student

NEW TALENT | STAFF COVERAGE | PEAK SEASON | SPECIAL PROJECTS

Program curriculum focuses on preparing students for work in the hospitality industry. Students are service-oriented and prepared to work in a wide-range of areas in the hotel and restaurant industry.

Student Competencies:

- › Ensure a high degree of customer satisfaction by anticipating customer needs and providing hospitality services in a professional manner
- › Apply human resources, management, and leadership knowledge and skills to enhance performance as an employee and team member, and to contribute to the management of a hospitality enterprise
- › Apply cost control, revenue management, and other financial knowledge and skills to the operation of a hospitality enterprise
- › Adapt to various and changing technologies, systems, and computer applications for the hospitality industry
- › Perform effectively as an accommodation operations team member
- › Perform effectively as a member of a food and beverage team

Our students have enhanced organizations in these areas:

- › Fine Dining Service
- › Hotel, Restaurant, and Resort Management
- › Hospitality Accounting
- › Event Management
- › Banquet and Catering Services
- › Food and Beverage Management
- › Reservations
- › Group Sales
- › Heart of House Operations

| ACADEMIC & CO-OP WORK SCHEDULE | | | |
|--------------------------------|-----------|-------------|-------------|
| YEAR | FALL TERM | WINTER TERM | SPRING TERM |
| 1 | Study | Study | WORK |
| 2 | Study | Study | |

Co-op work term requirement is 450 hours.

Post your employment opportunities at mycareer.niagaracollege.ca



For information about hiring, please contact us at:
905-641-2252 ext. 4165
nccareerservices@niagaracollege.ca

Ask us about the (up to)

\$3,000

Co-op Education Tax Credit