

# HOSPITALITY FOUNDATIONS (HFC)

## About the Program

This eight-month certificate program will prepare you to enter a wide range of employment opportunities within the thriving hospitality industry. You will develop skills and knowledge in the core areas of hospitality industry, such as food preparation, service leadership, food safety and sanitation, food theory and practice, guest services and customer relations, and dining room service. Throughout the program, you will also earn industry-recognized certifications that are built into coursework to enhance your resumé, ensuring you graduate job-ready.

## Credential Awarded

Ontario College Certificate

## Duration

2 Semesters (8 Months)

## Starts

January, May, September

## Program and Course Delivery

This program is offered in Seneca's hybrid delivery format with some courses available in Seneca's flexible delivery format. Some coursework is online and some must be completed in person. Students will need to come on campus to complete in-person learning requirements. For courses offered in the flexible delivery format, professors use innovative learning spaces and technology to teach students in a classroom or lab and broadcast in real time to students attending remotely. In flexible courses, students have the choice of coming on campus or learning online.

## Skills

Throughout this program you will develop the following skills:

- Theoretical principles and culinary skills in food production
- Health and safety regulations compliance
- Food handling procedures
- Dining room and banquet services
- Customer relations
- Mathematical principles

## Your Career

When you graduate from this program, these are the types of career options you can explore:

- Hotel guest services
- Food and beverage services
- Restaurants, bars, hotels, resorts, cruise ships
- Retirement homes
- Catering companies

## Program of Study

Course Code	Course Name	Weekly Hours
<b>Semester 1</b>		
COM101	Communicating Across Contexts	3
or COM111	Communicating Across Contexts (Enriched)	
HSP101	Service Leadership	3
HTM102	Math in Hospitality	3
HTM105	Hotel Front Office Operations and Management	4
HTM205	Dining Room Service Management	3
TCS200	Computer Essentials	3
TRV106	Business of Tourism	3
<b>Semester 2</b>		
HSP203	Food, Theory and Practice	4
HTM215	Housekeeping Management	3
HTM220	Food and Beverage Operations Management	3
HTM299	Career Strategies for Hospitality	3
MRK233	Services Marketing	3
plus: Professional Options (2)		6

## Professional Options

Course Code	Course Name	Weekly Hours
HTM405	Catering Management	3
HTM412	Baking and Confectionary	3
HTM416	Live Event Planning and Execution	3

## Program Learning Outcomes

This Seneca program has been validated by the Credential Validation Service as an Ontario College Credential as required by the Ministry of Colleges and Universities.

As a graduate, you will be prepared to reliably demonstrate the ability to:

- Apply theoretical principles and culinary skills to small and large-scale food production.
- Comply with health and safety regulations, and food handling procedures in a practice setting.
- Perform proper techniques and procedures related to dining room and banquet service.
- Produce nutritious food in a cost-effective manner.
- Develop positive customer relationship techniques to meet the requirements of the hospitality industry.
- Apply mathematical principles necessary for decision making in the hospitality industry.
- Perform effectively as a member of a food and beverage team.

## Admission Requirements

- Ontario Secondary School Diploma (OSSD), or equivalent, or a mature applicant (<https://www.senecapolytechnic.ca/registrar/canadian-applicants/admission-requirements/mature-applicants.html>)
- English: Grade 12 C or U, or equivalent course

Canadian citizens and permanent residents may satisfy the English requirements for this program through successful Seneca pre-admission

testing. (<https://www.senecapolytechnic.ca/registrar/canadian-applicants/admission-requirements/mature-applicants.html>)

Recommended upgrading for applicants who do not meet academic subject requirements. (<https://www.senecapolytechnic.ca/registrar/canadian-applicants/admission-requirements/upgrading-options.html>)

## International Student Information

International admissions requirements vary by program and in addition to English requirements (<https://www.senecapolytechnic.ca/international/apply/how-to-apply/admission-requirements/english-requirements.html>), programs may require credits in mathematics, biology, and chemistry at a level equivalent to Ontario's curriculum, or a postsecondary degree or diploma, equivalent to an Ontario university or college. Program-specific pre-requisite courses and credentials are listed with the

admission requirements on each program page. To review the academic requirements please visit: Academic Requirements - Seneca, Toronto, Canada ([senecapolytechnic.ca](https://www.senecapolytechnic.ca/international/apply/how-to-apply/admission-requirements/academic-requirements.html)) (<https://www.senecapolytechnic.ca/international/apply/how-to-apply/admission-requirements/academic-requirements.html>).

## Pathways

As a leader in academic pathways, we offer a range of options that will allow you to take your credential further in another Seneca program or a program at a partner institution.

To learn more about your eligibility, visit the Academic Pathways (<https://www.senecapolytechnic.ca/pathways.html>) web page.

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