

Business Administration - Management Major

SCHOOL OF BUSINESS

Overview

Have you ever thought about running your own business or helping one to succeed?

Are you fascinated by business, leadership, finance, making organizations work better, and planning strategies for companies?

We crafted the Business Administration - Management program to give you a solid understanding of essential business ideas and the skills you need to succeed in today's competitive business world.

You'll learn:

- the basics of entrepreneurship and strategies to make it happen
- how to promote products and services effectively, including how to create robust marketing strategies
- · how to run businesses efficiently by understanding operations, supply chain and business management theories and practices
- how to plan, execute, and oversee projects of all sizes using project management theories and tools
- how to use human resources practices in real workplace situations.

Plus, you'll pick up the skills to manage and support a workforce effectively, preparing you for human resource management.

Get ready to tackle the global market by understanding the principles of international business.

After completing this program, you'll be set for various business management opportunities in human resources, administration, operations, and project management.

With this major, you will qualify for corporate management trainee programs. You can even pursue a Certified in Management (CIM) designation to boost your management skills.

Traits, skills and aptitudes

Those working in management tend to be innovative, directive, and social.

You need:

- intellectual and emotional maturity
- control over their emotions and behaviour
- independence and objectivity
- energy, confidence, and creativity
- tac
- good listening and communication skills
- problem-solving skills
- project-management skills
- the ability to learn quickly and easily and share knowledge, teach, and train people
- the ability to work effectively as part of a team
- perceptiveness, to recognize an organization's dynamics and politics
- persuasiveness, and the ability to motivate others.

You should enjoy conducting research, taking charge, and providing constructive advice to others.

Academic path

Graduates of this program with a minimum 2.3 cumulative GPA (67% or C+) may be eligible to enter our Bachelor of Business Administration program and earn their degree.

Find more details about transfer options with other postsecondary institutions under transfer agreements.

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Professional designations and certifications

Once you've graduated, you'll be prepared to complete the following certifications:

- Certified Associate in Project Management certification (CAPM)
- Canadian Institute of Management designation (CIM)

Credentials

Upon successful completion of this program, you'll receive a SAIT Business Administration diploma with a major in Management.

Practicum, Co-op and Work Integrated Learning

You'll have the option to participate in an integrative experience capstone project in your final semester.

If you choose a capstone project, you'll work collaboratively with students from other majors to address a challenge faced by a local business or organization. You'll work together as a team to investigate and analyze the challenge or problem before presenting a solution to company representatives.

Admission requirements

Applicants educated in Canada

Applicants must demonstrate English language proficiency and meet all of the following requirements or equivalent:

- at least 50% in Math 30-1 or Math 30-2, and
- at least 50% in English Language Arts 30-1 or 60% in English Language Arts 30-2.

SAIT accepts high school course equivalents for admission for applicants educated outside Alberta.

Applicants educated outside of Canada

All applicants who were educated outside of Canada must demonstrate English language proficiency and provide proof they meet the program admission requirements outlined above with an international document assessment. Find accepted educational documents and assessment options.

SAIT may also accept courses completed at certain international post-secondary institutions.

Costs

2025/26 tuition and fees

The following costs are effective as of July 1, 2025.

The estimated total cost of tuition and fees is based on the suggested schedule of study. Following a modified schedule will impact the fees you pay per semester and may alter final costs.

Domestic Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$6,030	\$1,668.60	\$7,698.60
2	2	\$6,030	\$1,668.60	\$7,698.60
			Total cost:	\$15,397.20

The estimated total cost of tuition and fees for domestic students is based on the recommended course load per year.

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International Students

The program total is based on the estimated amount you will pay if you enter this program during the 2025/26 academic year. The program total amount listed on your letter of admission may appear higher. This amount is your maximum tuition guarantee for the program. SAIT will not exceed this maximum, regardless of changes in tuition and fees between academic years.

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	\$19,980	\$1,668.60	\$21,648.60
2	2	\$19,980	\$1,668.60	\$21,648.60
			Total cost:	\$43,297.20

The estimated total cost of tuition and fees for international students is based on the recommended course load per year.

Books and Supplies

Books and supplies are approximately \$1,000 - \$1,500 per full-time year.

This is a bring-your-own-device program with standard hardware and software requirements. See the specific requirements on our computers and laptops page.

Find your booklist on the SAIT Bookstore's website. The booklist will be available close to your start date. Can't find your program or course? The bookstore didn't receive a textbook list. Contact your program directly to determine if they're still refining course details or if you're in luck; no textbook purchase is required for that term.

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