Hospitality and Tourism Management - Multi-Disciplinary

SCHOOL OF HOSPITALITY AND TOURISM

Overview

Are you intrigued by the world of hospitality and tourism? Our two-year Hospitality and Tourism Management multi-disciplinary program is designed for you.

This diploma was developed with guidance from industry experts and provides hands-on, practical education. It will equip you with the skills and knowledge needed for success in the tourism and hospitality workforce.

During your time in this program, you'll build a solid foundation of skills required in the hospitality industry. You'll delve into guest experience delivery, sales and marketing, and applied leadership. Plus, you'll develop essential qualities sought after in the field. These include strong communication, problem-solving, and interpersonal skills.

In the fast-paced world of hospitality, being adaptable, enthusiastic, and resilient is vital. This career path is perfect for you if you thrive on teamwork and achieving common goals.

And here's the exciting part - you get to choose a journey to match your unique business interests and career goals.

Small class sizes mean you get individual attention. But, throughout the program, you won't just be learning in the classroom. You'll apply your knowledge in real-world situations, gaining practical, and hands-on experience.

Once you graduate, you'll be ready for travel, hotel and hospitality job opportunities.

If you're passionate about hospitality and tourism, join us in this exciting multi-disciplinary major. Your pathway to a diverse and fulfilling career in this dynamic industry begins here!

Traits, skills and aptitudes

Those in the hospitality and tourism management industry tend to be directive, methodical, and social.

You need:

- excellent skills
- organizational skills
- good general health, stamina and mental alertness to cope with the long, irregular hours of work
- the ability to get along with all kinds of people
- leadership and decision-making skills
- the ability to adapt to changing customer needs and unexpected situations
- the ability to remain calm while under pressure.

You should enjoy being in charge, taking a methodical approach to your work, and negotiating with people.

SAIT program pathways

Graduates of this program may continue their education in the SAIT Bachelor of Hospitality and Tourism Management program and earn their degree with a further two years of study.

Practicum, Co-op and Work Integrated Learning

Between your first and second year, you'll complete an internship where you'll complete 400 hours of industry work.

The choice of worksite is flexible and can include hotels, restaurants, tour operators, car rental agencies, resorts, and other approved hospitality and tourism operations.

Accreditations, designations and certifications

You'll acquire key industry certifications in Workplace Hazardous Materials Information System (WHMIS), food safety, ProServe, and hospitality and tourism awareness.

All these certifications must be completed in your first semester.

Specialized Intakes

This program is available to **international applicants** as a stand-alone program or as part of a program bundle - two programs delivered consecutively.

For details on available bundles including this program, see international bundle programs.

Credentials

After successfully completing this program, you'll receive a SAIT Hospitality and Tourism Management diploma with a Multi-Disciplinary specialization.

Admission requirements

Applicants educated in Canada

Applicants must demonstrate English language proficiency and completion of the following courses or equivalents:

- at least 50% in Math 30-1, Math 30-2
- 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 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

2026/27 tuition and fees

The following costs are effective as of July 1, 2026.

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.

REST 250 requires a one-time fee of $152 for uniform and apron laundry services. This is in addition to the additional fees listed below.

Domestic Students

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	$6,666	$1,764.50	$8,430.50
2	2	$6,060	$1,764.50	$7,824.50
			Total cost:	**$16,255**

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

International Students

The program total is based on the estimated amount you will pay if you enter this program during the 2026/27 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	$20,559	$1,764.50	$22,323.50
2	2	$18,690	$1,764.50	$20,454.50
			Total cost:	**$42,778**

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 a standard computer hardware and software requirement. See the specific requirements on our computers and laptops page.

Find your booklist on the SAIT Bookstore's website. The booklist will be available closer to the program 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 this term.

Required equipment/tools

You may need a uniform depending on the electives you choose.