



# SAIT SCHOOL OF HOSPITALITY AND TOURISM

## SCHOOL OVERVIEW

The best dining, event and travel experiences happen when all the right pieces fall into place. You can help **make that magic a reality with a career in hospitality and tourism.**

Whether you're interested in dishing up delectable fare with our culinary programs, want to plan special trips, focus on the burgeoning area of sustainable tourism, have a goal to run the show at a hot spot restaurant or hip cocktail bar, or ensure guests feel right at home at a hotel, we can put you on the path to a career in these growing areas.

With strong industry partnerships guiding course offerings, instructors with years of industry experience under their belts and "living classrooms," you will gain the hands-on training needed to be career-ready upon graduation.

- **Gain real-world experience** in SAIT's travel agency, Destinations, the Butchery or any of our restaurants and food retail locations, including Culinary Campus and Tastemarket.
- **Our work-integrated learning opportunities** offer even more industry experience.
- **With faculty that includes certified master chefs** and those who have worked for top destination hotels, each instructor brings a wealth of experience to the classroom.

## TRAIN WITH THE BEST



We're proud to be recognized as the number one hospitality management school and the number one culinary school in Canada, and as one of the best hospitality schools in the world by CEOWORLD Magazine and QS World University Rankings.

## OUR HISTORY

First established in the 1940s, the School of Hospitality and Tourism has a rich history that continues to evolve alongside today's industry.

From our world-renowned, industry-recognized instructors to leading-edge facilities and classrooms, our approach to immersive learning will give you the skills and knowledge employers demand in today's dynamic marketplace.

### Action-based learning

- Hands-on learning for career readiness
- Paid internships
- Capstone projects
- Integration of current industry software and tools
- Local, national and international student competitions

### World-class faculty

- Award-winning, industry-recognized instructors
- Global teaching perspectives
- Faculty includes one of only five Master Chefs in Canada



Southern Alberta  
Institute  
of Technology



**96% GRADUATE  
EMPLOYMENT RATE**



**MEDIAN SALARY  
\$41,792 PER YEAR**

## HOSPITALITY AND TOURISM PROGRAMS

Across all SAIT's culinary, hospitality and tourism programs, our relevant and focused classes are taught by faculty with real-world experience. Our strong industry ties ensure courses meet the demands of today's business world.

No matter your area of interest — we have practical, applied learning programs that offer the skills needed to help you start a successful career.

Along with certificate and diploma programs, we also offer a bachelor's degree in hospitality and tourism management.

### Culinary Programs

- Baking and Pastry Arts Diploma
- Butchery and Charcuterie Management Certificate
- Culinary Arts Diploma

### Hospitality and Tourism Management Programs

- Hospitality and Tourism Management Diploma - Beverage Management Major
- Hospitality and Tourism Management Diploma - Entrepreneurship and Innovation Major
- Hospitality and Tourism Management Diploma - Event Management Major
- Hospitality and Tourism Management Diploma - Hotels and Accommodation Major
- Hospitality and Tourism Management Diploma - Multi-Disciplinary Major
- Hospitality and Tourism Management Diploma - Restaurant and Service Operations Major
- Hospitality and Tourism Management Diploma - Travel and Tourism Major
- Bachelor of Hospitality and Tourism Management Degree



## GET IN TOUCH

SAIT.ca/International  
international@sait.ca

## LIVING LABS

We pride ourselves on our one-of-a-kind educational facilities and vibrant, interactive learning environments.

- **The Highwood Kitchen and Bar.** This restaurant is an extraordinary intersection of students and programs that come together to deliver an incredible dining experience for you.
- **The Tastemarket Canadian Kitchen.** We proudly invite you into our live classroom and urban eatery that provides our students with a truly diverse and real-world learning experience.
- **Culinary Campus International Market.** A live classroom where students prepare breakfast and lunch items and marketplace.
- **Destinations Travel by SAIT.** The only student-run travel centre in North America, Destinations provides flight, hotel, care and insurance bookings for SAIT staff, faculty, students and alumni.
- **The Butchery by SAIT.** Offering cuts of meat and fish, this living classroom operates as a fully-functioning butchery.
- **Supper Club by SAIT.** Our live classroom restaurants are transformed into a function space for an immersive evening of great food, feature beverages, entertainment & more.

"I received a lot of positive feedback from instructors on my approach to hard work and leadership skills. Recognizing that I did have the skillset needed, from cooking to customer service, I really saw how far I'd come over the course of the program."

**Nancy Bazaire**  
SAIT Alumna

**LEARN A BETTER WAY  
#HEREATSAIT  
SAIT.CA**