The information published in this Graduate Calendar outlines the rules, regulations, curricula, programs and fees for the 2019-2020 academic year, including the Summer Semester 2019, Fall Semester 2019 and the Winter Semester 2020.

For your convenience the Graduate Calendar is available in PDF format.

If you wish to link to the Graduate Calendar please refer to the Linking Guidelines.

The University is a full member of:

- Universities of Canada

Contact Information:

University of Guelph
Guelph, Ontario, Canada
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Revision Information:

<table>
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<th>Date</th>
<th>Description</th>
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<tr>
<td>May 1, 2019</td>
<td>Initial Publication</td>
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<tr>
<td>June 28, 2019</td>
<td>Revision 1</td>
</tr>
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Disclaimer

The Office of Graduate and Postdoctoral Studies has attempted to ensure the accuracy of this on-line Graduate Calendar. However, the publication of information in this document does not bind the university to the provision of courses, programs, schedules of studies, fees, or facilities as listed herein.

Limitations

The University of Guelph reserves the right to change without notice any information contained in this calendar, including any rule or regulation pertaining to the standards for admission to, the requirements for the continuation of study in, and the requirements for the granting of degrees or diplomas in any or all of its programs.

The university will not be liable for any interruption in, or cancellation of, any academic activities as set forth in this calendar and related information where such interruption is caused by fire, strike, lock-out, inability to procure materials or trades, restrictive laws or governmental regulations, actions taken by the faculty, staff or students of the university or by others, civil unrest or disobedience, Public Health Emergencies, or any other cause of any kind beyond the reasonable control of the university.

The University of Guelph reafirms section 1 of the Ontario Human Rights Code, 1981, which prohibits discrimination on the grounds of race, ancestry, place of origin, colour, ethnic origin, citizenship, creed, sex, sexual orientation, handicap, age, marital status or family status.

The university encourages applications from women, aboriginal peoples, visible minorities, persons with disabilities, and members of other under-represented groups.
Introduction

Collection, Use and Disclosure of Personal Information

Personal information is collected under the authority of the University of Guelph Act (1964), and in accordance with Ontario's Freedom of Information and Protection of Privacy Act (FIPPA) http://www.e-laws.gov.on.ca/DBI/Laws/Statutes/English/90f31_e.htm. This information is used by University officials in order to carry out their authorized academic and administrative responsibilities and also to establish a relationship for alumni and development purposes. Certain personal information is disclosed to external agencies, including the Ontario Universities Application Centre, the Ministry of Advanced Education and Skills Development, and Statistics Canada, for statistical and planning purposes, and is disclosed to other individuals or organizations in accordance with the Office of Registrarial Services Departmental Policy on the Release of Student Information. For details on the use and disclosure of this information call the Office of Registrarial Services at the University at (519) 824-4120 or see https://www.uoguelph.ca/registrar/.

Statistics Canada - Notification of Disclosure

For further information, please see Statistics Canada's web site at http://www.statcan.gc.ca and Section XIV Statistics Canada.

Address for University Communication

Depending on the nature and timing of the communication, the University may use one of these addresses to communicate with students. Students are, therefore, responsible for checking all of the following on a regular basis:

Email Address

The University issued email address is considered an official means of communication with the student and will be used for correspondence from the University. Students are responsible for monitoring their University-issued email account regularly.

Home Address

Students are responsible for maintaining a current mailing address with the University. Address changes can be made, in writing, through Registrarial Services.

Name Changes

The University of Guelph is committed to the integrity of its student records, therefore, each student is required to provide either on application for admission or on personal data forms required for registration, their complete, legal name. Any requests to change a name, by means of alteration, deletion, substitution or addition, must be accompanied by appropriate supporting documentation.

Student Confidentiality and Release of Student Information Policy Excerpt

The University undertakes to protect the privacy of each student and the confidentiality of their record. To this end the University shall refuse to disclose personal information to any person other than the individual to whom the information relates where disclosure would constitute an unjustified invasion of the personal privacy of that person or of any other individual. All members of the University community must respect the confidential nature of the student information which they acquire in the course of their work.

Complete policy at https://www.uoguelph.ca/secretariat/office-services/university-secretariat/university-policies.
On May 27, 2013, the University of Guelph Senate approved the following five University-wide Learning Outcomes as the basis from which to guide the development of graduate degree programs, specializations and courses:

1. Critical and Creative Thinking
2. Literacy
3. Global Understanding
4. Communication
5. Professional and Ethical Behaviour

These learning outcomes are also intended to serve as a framework through which our educational expectations are clear to students and the broader public; and to inform the process of outcomes assessment through the quality assurance process (regular reviews) of programs and departments.

An on-line guide to the learning outcomes, links to the associated skills, and detailed rubrics designed to support the development and assessment of additional program and discipline-specific outcomes, are available for reference on the Learning Outcomes website.

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**Critical and Creative Thinking**

Critical and creative thinking is a concept in which one applies logical principles, after much inquiry and analysis, to solve problems with a high degree of innovation, divergent thinking and risk taking. Those mastering this outcome show evidence of integrating knowledge and applying this knowledge across disciplinary boundaries. Depth and breadth of understanding of disciplines is essential to this outcome. At the graduate level, originality in the application of knowledge (master’s) and undertaking of research (doctoral) is expected.

In addition, Critical and Creative Thinking includes, but is not limited to, the following outcomes: Independent Inquiry and Analysis; Problem Solving; Creativity; and Depth and Breadth of Understanding.

**Literacy**

Literacy is the ability to extract information from a variety of resources, assess the quality and validity of the material, and use it to discover new knowledge. The comfort in using quantitative literacy also exists in this definition, as does using technology effectively and developing visual literacy.

In addition, Literacy includes, but is not limited to, the following outcomes: Information Literacy, Quantitative Literacy, Technological Literacy, and Visual Literacy.

**Global Understanding**

Global understanding encompasses the knowledge of cultural similarities and differences, the context (historical, geographical, political and environmental) from which these arise, and how they are manifest in modern society. Global understanding is exercised as civic engagement, intercultural competence and the ability to understand an academic discipline outside of the domestic context.

In addition, Global Understanding includes, but is not limited to, the following outcomes: Global Understanding, Sense of Historical Development, Civic Knowledge and Engagement, and Intercultural Competence.

**Communication**

Communication is the ability to interact effectively with a variety of individuals and groups, and convey information successfully in a variety of formats including oral and written communication. Communication also comprises attentiveness and listening, as well as reading comprehension. It includes the ability to communicate and synthesize information, arguments, and analyses accurately and reliably.

In addition, Communication includes, but is not limited to, the following outcomes: Oral Communication, Written Communication, Reading Comprehension, and Integrative Communication.

**Professional and Ethical Behaviour**

Professional and ethical behaviour requires the ability to accomplish the tasks at hand with proficient skills in teamwork and leadership, while remembering ethical reasoning behind all decisions. The ability for organizational and time management skills is essential in bringing together all aspects of managing self and others. Academic integrity is central to mastery in this outcome. At the graduate level, intellectual independence is needed for professional and academic development and engagement.

In addition, Professional and Ethical Behaviour includes, but is not limited to, the following outcomes: Teamwork, Ethical Reasoning, Leadership, Personal Organization and Time Management, and Intellectual Independence.
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Tourism and Hospitality

The School of Hospitality, Food and Tourism Management offers programs of study leading to the MSc degree and Graduate Diploma. Graduates will appreciate how their practical knowledge, competencies and analytical skills can be applied through research to the identification of optimal solutions and justifiable recommendations for employers, customers or researchers.

Administrative Staff

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**Graduate Program Assistant**
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**Joan Flaherty**
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**Mark Holmes**
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**WooMi Jo**
BS Kansas, MS Houston, PhD Kansas - Associate Professor

**Marion Joppe**
BA Waterloo, MLaw, PhD d'Aix-Marseille III - Professor

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**Bruce McAdams**
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**William Murray**
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**Norm O'Reilly**
BSc Waterloo, MBA Ottawa, PhD Carleton - Assistant Dean, Executive Programs

**Simon Somogyi**
BWM, PhD Adelaide - Associate Professor

**Erna van Duren**
BA Waterloo, MSc, PhD, Guelph - Professor

MSc Program

The objective of the program is to develop a solid academic background and underpinning in the field of tourism, alongside research, critical reasoning, problem solving and data analysis skills. The intention is to equip students with the necessary skills to identify optimal solutions and justifiable recommendations for employers, customers or other researchers. In so doing, graduates will develop demonstrable competence in the assessment of existing literature, research conceptualization and design, quantitative and qualitative research methods and data analysis techniques. Completion of the program can serve as a foundation for the pursuit of a PhD.

**Admission Requirements**

All students entering the MSc are required to hold an undergraduate Honour's degree with a minimum B+ or equivalent, from a recognized post-secondary institution (see also Graduate Diploma in Tourism Research (GDip) for alternate admission requirements). In addition, they should have a GMAT score of 550 or better or a GRE score of 1200 (Minimum verbal score of 450) or better.

Applicants also need to have an academic or industry background in tourism, the social sciences, humanities or professional/business related programs in allied areas such as hospitality, travel, human resources, sports management, food management, marketing or consumer studies. For applicants who did not major in these areas in their undergraduate degree or diploma, additional prerequisites may be required.

MSc applicants who believe their experiential learning may compensate for a lack of academic standing and thus not meet the University’s minimum requirements may contact the Graduate Program Coordinator regarding alternative admissions criteria, which normally would require at least 5 years in a research or equivalent position in industry.

**Program Requirements**

All students will complete six courses, three core courses and three restricted electives, plus the thesis proposal and defence. The thesis is expected to be sufficiently meritorious to warrant publication in reputable refereed journals within the student’s field and area of specialization. The three core courses cover topics dealing with the theories, methods, contemporary issues, and research applications in tourism and hospitality. The three restricted electives include: one quantitative methods course; one qualitative methods course; and one topic course. All are to be chosen in consultation with the School’s Graduate Program Coordinator. It is intended that the topic will be related to and/or lead to the student’s thesis proposal and subsequent research.

**Core Courses**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>TRMH*6100</td>
<td>Foundations of Tourism and Hospitality</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6200</td>
<td>Contemporary Issues in Tourism</td>
<td>0.50</td>
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<tr>
<td>TRMH*6310</td>
<td>Research Applications in Tourism and Hospitality</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6400</td>
<td>Thesis Proposal</td>
<td>1.00</td>
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</table>

**Restricted Electives**

One of the following quantitative research methods courses:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
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<tr>
<td>TRMH*6290</td>
<td>Research Methods for Tourism and Hospitality</td>
<td>0.50</td>
</tr>
<tr>
<td>SOC*6130</td>
<td>Quantitative Research Methods</td>
<td>0.50</td>
</tr>
<tr>
<td>PSYC*6060</td>
<td>Research Design and Statistics</td>
<td>0.50</td>
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Or with permission

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEOG*6090</td>
<td>Geographical Research Methods I plus</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6080</td>
<td>Qualitative Research Methods</td>
<td>0.50</td>
</tr>
<tr>
<td>MCS*6080</td>
<td>Qualitative Research Methods</td>
<td>0.50</td>
</tr>
<tr>
<td>ANTH*6140</td>
<td>Qualitative Research Methods</td>
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<tr>
<td>SOC*6140</td>
<td>Qualitative Research Methods</td>
<td>0.50</td>
</tr>
<tr>
<td>FRAN*6020</td>
<td>Qualitative Research Methods</td>
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</tr>
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</table>

One of the following topic courses:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRMH*6110</td>
<td>Foundations of Food Industry Management</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6120</td>
<td>Foundations of Sport Management</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6250</td>
<td>Tourism and Sustainable Development</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6270</td>
<td>Data Mining Practicum</td>
<td>0.50</td>
</tr>
<tr>
<td>TRMH*6630</td>
<td>Special Topics in Tourism</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Or other courses as appropriate depending on availability

Note: Candidates for the MSc who successfully complete at least 2.5 credits of course work, with a minimum 70% overall average grade, and no less than 65% in any single HTM course in the 2.5 credits, may be eligible to receive a Type 1 Graduate Diploma in Tourism Studies, if they choose to withdraw from the program.

Graduate Diploma Program in Tourism Research

The objective of the Graduate Diploma is to provide highly focused training in tourism research, including theoretical concept assessment, conceptual model development, methodology selection, research design, data analysis, and presentation of results. The intention is to equip students with the necessary skills to identify optimal solutions and justifiable recommendations for employers, customers or other researchers. The diploma program is designed to meet the needs of students who want to extend their knowledge of tourism research beyond the level they obtained while taking their undergraduate degree. It also offers alternate entry criteria and the opportunity to transfer to the MSc, depending on individual academic performance in courses and an application.

**Admission Requirements**

Applicants for the GDip in tourism research are required to have completed a four-year honours degree with a minimum of B+ average or equivalent, from a recognized post-secondary institution.

All applicants should have a GMAT score of 550 or better or a minimum GRE score of 150 (Verbal) and 159 (Quantitative) (On the previous scale: Minimum 1200 with a minimum verbal score of 450 or better). Applicants also need to have an academic or industry background in tourism, the social sciences, humanities or professional/business related programs in allied areas such as hospitality, travel, human resources, marketing, food management, sports management or consumer studies. For applicants who did not major in these areas in their undergraduate degree or diploma, additional prerequisites may be required.

Any applicant who believes that their experiential learning may compensate for a lack of academic standing and thus not meet the University’s minimum requirements may contact the Graduate Program Coordinator regarding alternative admissions criteria, which normally would require at least 5 years in a research or equivalent position in industry.
Program Requirements
All students must complete three core courses and three restricted electives. The three core courses cover topics dealing with the theories, methods, contemporary issues, and research applications in tourism and hospitality. The three restricted electives include: one quantitative methods course; one qualitative methods course; and one topic course. All are to be chosen in consultation with the School’s Graduate Program Coordinator.

Core Courses
TRMH*6100 [0.50] Foundations of Tourism and Hospitality
TRMH*6200 [0.50] Contemporary Issues in Tourism
TRMH*6310 [0.50] Research Applications in Tourism and Hospitality

Restricted Electives
One of the following quantitative research methods courses:
MCS*6050 [0.50] Research Methods in Marketing and Consumer Studies
SOC*6130 [0.50] Quantitative Research Methods
PSYC*6060 [0.50] Research Design and Statistics
TRMH*6290 [0.50] Research Methods for Tourism and Hospitality
Or with permission
GEOG*6090 [0.50] Geographical Research Methods I

One of the following qualitative research methods courses:
TRMH*6080 [0.50] Qualitative Research Methods
MCS*6080 [0.50] Qualitative Research Methods
ANTH*6140 [0.50] Qualitative Research Methods
SOC*6140 [0.50] Qualitative Research Methods
Or with permission
FRAN*6020 [0.50] Qualitative Research Methods

One of the following topic courses:
TRMH*6110 [0.50] Foundations of Food Industry Management
TRMH*6120 [0.50] Foundations of Sport Management
TRMH*6250 [0.50] Tourism and Sustainable Development
TRMH*6270 [0.50] Data Mining Practicum
Or other courses as appropriate depending on availability

Transfer to MSc in Tourism and Hospitality
Candidates admitted to the graduate diploma who wish to transfer to the MSc once they have commenced their program of study, must achieve a minimum grade of 75% in the three compulsory courses, and no mark less than 70% across all courses.

Courses
TRMH*6100 Foundations of Tourism and Hospitality F [0.50]
The course is designed to discuss theoretical concepts and theories which provide an understanding of societal, managerial and strategic aspects of tourism and hospitality. An emphasis will also be placed on key theories and concepts of relevant disciplines which may affect tourism and hospitality research.
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6200 Contemporary Issues in Tourism W [0.50]
The course will acquaint students with the tourism industry. An overview of the scale and scope, involved stakeholders, and the organization of the industry will be examined and critiqued. An emphasis will be placed on the sustainable development and management of tourism resources and organizations.
Prerequisite(s): TRMH*6100
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6250 Tourism and Sustainable Development F [0.50]
The course introduces students to the issues affecting planning and development of tourism by understanding tourism planning and sustainable development. Core elements include a discussion on tourism impacts (economic, social, cultural and environmental), issues of sustainability, carrying capacity, 'eco-tourism' and other 'alternative forms' of tourism.
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6270 Data Mining Practicum W [0.50]
An applied course introducing popular concepts, methods and applications of data mining utilizing data warehoused at the government agencies and user friendly software and cases. This course covers various topics in data mining association rule, clustering, logistic regression, decision tree and artificial neural network.
Prerequisite(s): TRMH*6100 and PSYC*6060
Co-requisite(s): Must take one of these courses ANTH*6140, MCS*6080 or SOC*6140
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6290 Research Methods for Tourism and Hospitality F [0.50]
This course looks at selected analytical techniques in tourism and hospitality research, both empirical and subjective, as well the nature of research questions and theory. The course is intended to help students make informed judgements about selected research tools and designs, and draw logical and substantive conclusions.
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6310 Research Applications in Tourism and Hospitality W [0.50]
This course is designed to enhance the student’s analytical capability, using both basic and advanced analytical techniques and tools of tourism and hospitality research. They learn to critically evaluate, enabling them to make effective judgments, choose proper statistical techniques, and draw logical and substantive conclusions.
Prerequisite(s): TRMH*6100 and one of TRMH*6290, MCS*6050, SOC*6130 or PSYC*6060
Co-requisite(s): Must take one of these courses ANTH*6140, MCS*6080, FRAN*6020 or SOC*6140
Department(s): School of Hospitality, Food and Tourism Management

TRMH*6400 Thesis Proposal F,W,S [1.00]
The students engage in seminars to share experiences and reflections on the research process. This course is a development of the proposal: framing a research question, developing a methodological plan within a challenging interdisciplinary area such as tourism and hospitality, data planning and more.
Prerequisite(s): TRMH*6100, TRMH*6200, TRMH*6310, one of TRMH*6290, MCS*6050, SOC*6130 or PSYC*6060 and one of ANTH*6140, MCS*6080, FRAN*6020 or SOC*6140
Department(s): School of Hospitality, Food and Tourism Management