



EVENING | 3 SEMESTERS
570 hours

AEC
LJA.1D

The Restaurant Services Management program (AEC) is designed for students interested in successfully managing restaurant services and developing their entrepreneurial skills.

It provides students with administrative and operational skills such as: approaching clients, coordinating operational, departmental and restaurant-related activity and managing personnel.

Upon completion of this training, students will be capable of promoting services and products, managing supplies and inventory, carrying out operational quantitative and qualitative controls etc. This combination of knowledge and skills will be the key to success in this field !

Program Objectives

The aim of this program is to enable students to develop and demonstrate their entrepreneurship skills.

Career Prospects

Upon completion of this program, graduates will be able to make the most of their skills and work in a number of possible positions:

- Restaurant manager
- Assistant restaurant manager
- Restaurant supervisor
- Owner of a small or medium-sized restaurant
- F&B Manager
- Banquet services manager

Admission Criteria

- Have a training deemed sufficient and meet the admission criteria set for college studies.

Concentration Courses

- Food service, Wine and Bar (60 h)
- Hygiene and safety supervision (45 h)
- Food service management and organization (75 h)
- Purchasing and distribution (75 h)
- Restaurant Software (45 h)
- Dining room supervision (60 h)
- Human resources management and supervision (60 h)
- Convention and banquet management (45 h)
- Control systems of restaurant operations (60 h)
- Marketing fundamentals and restaurant operations (45 h)

* The College reserves the right to substitute some courses.

