



6 SEMESTERS
2790 hours

DEC
430.B0

With a core curriculum of study, the Food Service Management program opens the door to a wider array of careers in Québec, Canada or abroad. This program is unique in Québec.

This program focuses on the essential knowledge of food service and catering. Teachers from the industry provide all the keys to success to enter into the labor market. The program also offers an internship, participation in several events plus practical experience including: service in La Classe restaurant dining room. Students have the opportunity to interact with professionals during visits, conferences and events. Graduates of this program can pursue university studies.

As of now, at LaSalle College, students have the option to study in both French and English. It is our bilingual option.

Training Objective

Enhance your entrepreneurial qualities and skills and learn to: develop menus and pricing, manage human and material resources and plan strategies for promoting restaurants.

Career Prospects

- Maître D' or foodservice and catering supervisor
- Director of banquets, catering and or bars
- Manager or owner of an foodservice establishment

Diploma

This program leads to a Diploma of College Studies (DEC).

Admission Criteria

Have obtained a Secondary School Diploma (DES)

or

Have obtained a Professional Studies Diploma (DEP) and completed the following courses:

- Language of Instruction from Secondary V
- Second Language from Secondary V
- Mathematics from Secondary IV

or

Have obtained an equivalent education or an instruction deemed sufficient. Every case will be analysed by the college.

Special Note

* Some classes are delivered on Saturdays or Sundays.





Concentration Courses

- Profession and organisation in the tourism, hotel and restaurant industry (90 h)
- Customer oriented approach in the tourism, hotel and restaurant industry (60 h)
- IT: research methodology and information sources in the tourism, hotel and restaurant industry (45 h)
- Health and safety in the workplace (45 h)
- Hygiene and Sanitation (45 h)
- Managerial Kitchen (105 h)
- Principles of communication marketing in the tourism, hotel and restaurant industry (60 h)
- Tourism, hotel and restaurant industry accounting (60 h)
- Food and beverage service I (75 h)
- Wine stewarding (45 h)
- Restaurant Management and Organization (60 h)
- Human resources in the tourism, hotel and restaurant industry (75 h)
- Sales Techniques in the Tourism, Hotel and Restaurant Industry (60 h)
- Bar operation techniques (45 h)
- Management Software - Restaurant (60 h)
- Kitchen Production Planning (45 h)
- Food and beverage service II (90 h)
- Restaurant Supply Management (60 h)
- Recipes Preparation and Menu Implementation (90 h)
- Restaurant Marketing (45 h)
- Food Science and Nutrition (60 h)
- Community management - second language (60 h)
- Hotel and food service law (45 h)
- Control of Restaurant Operations (75 h)
- Implementation and Supervision of Banquets and Buffets (90 h)
- Alternative Distribution in Food and Beverage (45 h)
- Final project (135 h)
- Internship (240 h)
- Design and Technical Maintenance (60 h)
- Restaurant Supervision and Operation (60 h)

* The College reserves the right to substitute some courses.

General Education Courses

- 3 Physical Education courses (90 h)
- 3 Humanities courses (150 h)
- 4 Language and Literature courses (240 h)
- 2 Second Language courses (90 h)
- 2 complementary courses (90 h)

Work-Study Program (WSP)

Work experience is recognized and in high demand by employers. The Work-Study Program (WSP) is an educational model that allows you to undertake two paid internships during your studies to gain work experience related to your field of study. Please consult the Work-Study Program section for more details. Not available to students who begin in the Winter semester.

Methods of Instruction

On-campus

- At the Montréal campus

