



DAY | 6 SEMESTERS
2130 hours

AEC
LJA.18

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 in this program may participate in the Job Fair organized by the International School of Hotel Management and Tourism, and eventually find a job in the industry.

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 an Attestation of College Studies (AEC).

Admission Criteria

All applicants are eligible for a program leading to an Attestation of College Studies (AEC) if they have a level of education that is deemed sufficient by LaSalle College and they meet one of the following criteria:

- They have interrupted their full-time studies for at least two (2) consecutive semesters or (1) full school year
- They have followed post-secondary studies for a period of at least (1) year

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.





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.

Bring Your Own Device

The use of a laptop computer is mandatory. Standard or student license software must be installed when requested by teachers.

The following features are required for PCs or Macs:

- Processor: Intel I5 minimum
- Memory: 8 GB recommended
- Hard drive: 500 GB minimum
- Screen: 14 inches minimum
- Connectivity: WIFI and LAN
- Ports: Minimum of one USB 3.0 port

We recommend purchasing an external numeric keyboard if your laptop does not already have one.

Required software: Office Suite for Windows or Mac (Word, PowerPoint, Excel).

Methods of Instruction

On-campus

- At the Montréal campus

