



6 SEMESTERS
2850 hours

DEC
430.A0

Our high-quality program focused on practice in a real-life environment gives students greater flexibility on the job market with a step ahead. The Hotel Management Technique program teachers provide students with all the keys to success: essential knowledge, know-how based on the highest standards of service and hospitality and know-how in a local and international context.

Choose an engaging career in Canada or abroad with select employers thanks to this program that is unique in Québec! The common study course enables students on DEC programs at the International School of Hotel Management & Tourism to acquire knowledge in hospitality, tourism and the restaurant business.

Training Objective

Enhance your entrepreneurial qualities and skills and learn to: manage reservations and welcome guests, manage human and material resources and plan strategies for promoting hotels.

Work-Integrated Learning option – Remunerated

Get work experience and the salary you deserve for your DEC program!

- Receive practical, paid field training throughout your entire academic track
- Choose a dynamic and concrete approach, dividing your learning between the campus and prestigious hotel employers

Career Prospects

- Supervisors of hospitality services
- Banquet and conference services coordinator
- Marketing, human resources, and hotel operations coordinator

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.





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)
- Culinary culture and trends (60 h)
- Front desk techniques (90 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)
- Housekeeping techniques (45 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)
- Food and beverage service II (90 h)
- Front desk supervision (60 h)
- Food & beverage supervision (60 h)
- Supply management (60 h)
- Night audit (60 h)
- Sales and promotion management (45 h)
- Management strategies (60 h)
- Community management - second language (60 h)
- Hotel and food service law (45 h)
- Control of Restaurant Operations (75 h)
- Revenue management (60 h)
- Banquet and convention management (60 h)
- Final project (135 h)
- Internship (240 h)
- Design and Technical Maintenance (60 h)
- Front desk management (45 h)
- Housekeeping management (60 h)

* The College reserves the right to substitute certain 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)

Methods of Instruction

On-campus : At the Montréal campus, on a set schedule

Work-Integrated Learning (WIL) - On-campus (only in French) : Training combining on-campus (on-site) and practical workplace courses

Work-Integrated Learning (WIL) - Remote (only in French) : Training combining live remote (synchronous) courses and practical workplace 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: WI-FI 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.

