



LaSalle College

HOTEL MANAGEMENT TECHNIQUE

DEC DIPLOMA OF COLLEGE STUDIES DAY | 6 SEMESTERS

430.A0

With a core curriculum of study, the Hotel Management Technique program opens the doors to a wider array of careers in Quebec, Canada or abroad. This program is unique in Quebec.

This program focuses on the essential knowledge of hotel management. 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 le Fuchsia 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.

Passionate about hotel management and dedicated to a high standard of customer satisfaction? This program is for you!

PROGRAM OBJECTIVES

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.

CAREER PROSPECTS

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





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PROGRAM CONTENT

CONCENTRATION COURSES

- Profession and organisation in the tourism, hotel and restaurant industry (90 hrs)
- Customer oriented approach in the tourism, hotel and restaurant industry (60 hrs)
- IT: research methodology and information sources in the tourism, hotel and restaurant industry (45 hrs)
- Health and safety in the workplace (45 hrs)
- Culinary culture and trends (60 hrs)
- Front desk techniques (90 hrs)
- Principles of communication marketing in the tourism, hotel and restaurant industry (60 hrs)
- Tourism, hotel and restaurant industry accounting (60 hrs)
- Food and beverage service I (90 hrs)
- Wine stewarding (45 hrs)
- Housekeeping techniques (45 hrs)
- Human resources in the tourism, hotel and restaurant industry (75 hrs)
- Sales Techniques in the Tourism, Hotel and Restaurant Industry (60 hrs)
- Bar operation techniques (45 hrs)
- Management Software - Restaurant (60 hrs)
- Food & beverage supervision (60 hrs)
- Food and beverage service II (75 hrs)
- Front desk supervision (60 hrs)
- Supply management (60 hrs)
- Night audit (60 hrs)
- Sales and promotion management (45 hrs)
- Management strategies (60 hrs)
- Community management - second language (60 hrs)
- Hotel and food service law (45 hrs)
- Control of Restaurant Operations (75 hrs)
- Revenue management (60 hrs)
- Banquet and convention management (60 hrs)
- Final project (135 hrs)
- Internship (240 hrs)
- Design and Technical Maintenance (60 hrs)
- Front desk management (45 hrs)
- Housekeeping management (60 hrs)

GENERAL EDUCATION COURSES

- 3 Physical Education courses
- 3 Humanities courses
- 4 Language and Literature courses
- 2 Second Language courses
- 2 complementary courses

ADMISSION CRITERIA

Have obtained a Secondary School Diploma (DES) and completed the following courses :

- Language of Instruction from Secondary V,
- Second Language from Secondary V,
- Mathematics CST 4e (or Math 426),
- Physical Sciences from Secondary IV,
- History from Secondary IV

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

- Language of Instruction from Secondary V,
- Second Language from Secondary V,
- Mathematics CST 4e (or Math 426)

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

LEVEL

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

