



LaSalle College

# RESTAURANT SERVICES MANAGEMENT

## AEC ATTESTATION OF COLLEGE STUDIES EVENING | 3 SEMESTERS

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 !

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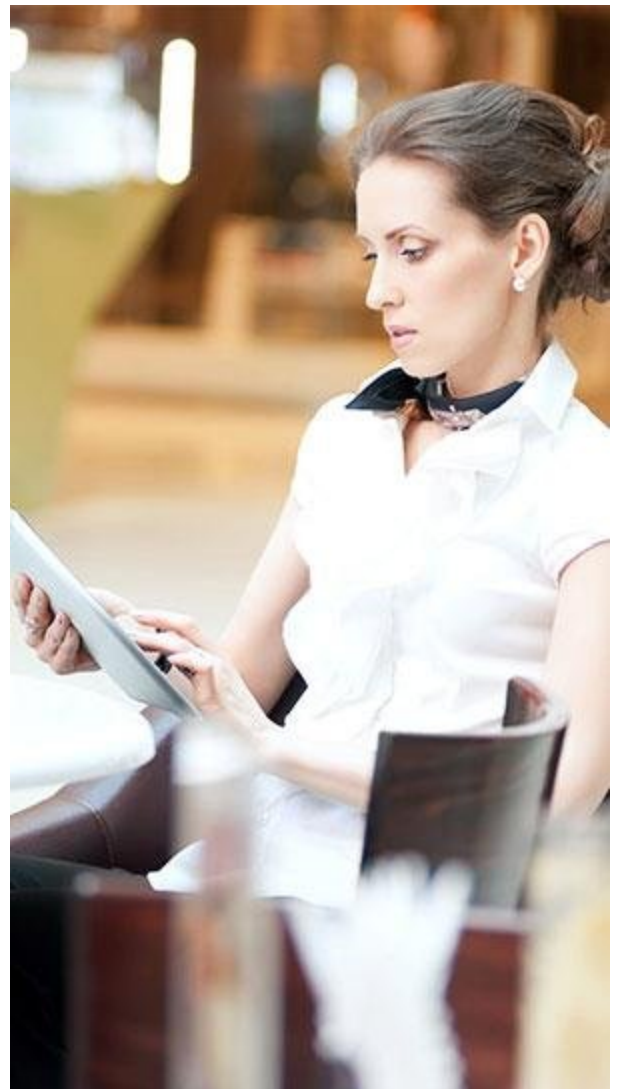
*Are you passionate about cuisine and the restaurant industry? If yes, this program is for you.*

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### 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





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## PROGRAM CONTENT

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### CONCENTRATION COURSES

- Hygiene and Safety Supervision
- Food Service Management and Organization
- Food Service, Wine and Bar
- Restauration Software
- Supervision in the dining room
- Purchasing and Distribution
- Human Resources Management and Supervision
- Marketing Fundamentals and Restaurant Promotion
- Control Susters of Restaurant Operations
- Convention and Banquet Management

### ADMISSION CRITERIA

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

