



	Duration 2 years (4 semesters, 2190 hours)		Schedule Full-time Daytime		Languages of Instruction English, French		Method of Instruction On-campus
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Get ready for a successful career in hotel management in Canada or abroad with a program whose core curriculum makes it unique in Québec. Leverage the expertise of our industry expert teachers during your ACS in Hotel Management Technique. Promote comfortable, luxury accommodations, with practical experience, rewarding internships, and excellent job opportunities.

Career Prospects

According to LinkedIn, hotels provide stable jobs with opportunities for growth and employee perks. Demand for skilled hospitality workers remains high globally, offering diverse career opportunities in cities with abundant hotels.

Career Fields

- Supervisors of Hospitality Services,
- Banquet and Conference Services Coordinator,
- Marketing, Human Resources, and Hotel Operations Coordinator.

Diploma and Accreditation

This Attestation of College Studies (ACS) is approved by the ministère de l'Enseignement supérieur of Québec and is internationally recognized.

ACS programs are part of continuing education and destined primarily for adults seeking to add value to their skill set or reorient their career.

A student without a Certificate of eligibility (CEO) who begins an ACS program in English will be required to demonstrate sufficient knowledge of French, as defined by the regulations of the Ministère de la Langue française, in order to graduate.

Montréal
2000, Sainte-Catherine Street West - 514 939-2006

Laval
1595 Daniel-Johnson Blvd. Suite 200 - 514 939-2006

**For this program, you'll
need to use your own
computer equipment.**

[SEE REQUIREMENTS](#)


List of Courses

ACS programs are based on DCS program curricula, but do not have general education courses like French, English, or Philosophy.

Concentration Courses

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

* The College reserves the right to substitute some courses.