

**Duration**3 years (6 semesters,
2850 hours)**Schedule**Full-time
Daytime**Languages****of Instruction**
English, French**Methods****of Instruction**
On-campus, Hybrid

Become a hotel coordinator for the largest events held in the city and create an unforgettable experience for all visitors.

Whether you choose a career in Canada or abroad, LaSalle College Montréal's DCS in Hotel Management Technique will teach you the know-how and etiquette required in a high-end service.

Career Prospects

According to Job Bank, projections for Hotel Management employment show an increased growth and many new positions created.

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

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

Opportunities

Our unique approach incorporates real-world experience with classroom learning for a hands-on, practical education.

- Collaborate with active industry professionals;
- Sharpen skills in a practical setting;
- Put your learning into practice in our restaurant, where you will serve real customers.

Cutting-edge Facilities and Equipment

Experiment with industry-standard equipment, software, and technology in our advanced facilities, including:

- Educational bar,
- FLEX classrooms,
- Active learning classrooms,
- And many others!

Actively participate and collaborate with teachers using these specialized facilities, boosting your motivation and confidence.

Diploma and Accreditation

This Diploma of College Studies (DCS) is accredited by the ministère de l'Enseignement supérieur of Québec and is internationally recognized.

Holders of a Diploma of College Studies (DCS) can pursue university studies or enter the workforce directly.

Work Experience

Get sought-after practical experience with our Career Service and our **Work-Study Program (WSP)**, which incorporates **two paid internships** into your program.

Divide your time between the College and an employer with the **Work-Integrated Learning – Remunerated option** unique to Montréal and receive practical, concrete and paid field training.

Our Hotel Management Technique program also includes a **240-hour internship** as part of the curriculum.

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





Tuition and Aid

Estimate the cost of your studies in 4 easy steps.



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Admissions Criteria

Exceptions to these admission criteria may be applied.

Every application is reviewed by the College.

To be eligible for acceptance into this program, applicants are generally required to meet one of the following criteria:

- Secondary School Diploma (SSD).
- Diploma of Vocational Studies (DVS) with completion of:
 - Language of Instruction from Secondary 5,
 - Second Language from Secondary 5,
 - Mathematics from Secondary 4.
- Equivalent education or an instruction deemed sufficient.

List of Courses

Diploma of College Studies (DCS) programs consist of:

- General education courses common to all programs,
- General education courses specific to the program,
- Complementary general education courses.

General Education Courses

College-level institutions emphasize general education that focuses on core cultural knowledge, skill development, responsible citizenship, and shared cultural heritage.

Alumni have a well-rounded skill set and general knowledge that is valued in the workplace.

- 3 Physical Education courses (90h)
- 3 Humanities courses (150h)
- 4 Language and Literature courses (240h)
- 2 Second Language courses (90h)
- 1 Complementary course (45h)
- 1 French Literature course (45h)

Concentration Courses

You must take 2 concentration courses in French.

- 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 (45 h)
- 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.