



# The Bachelor of Business Administration International Restaurant & Catering Management

The Bachelor of Business Administration (International Restaurant & Catering Management) is an intensive program focused on preparing students for careers at senior management level in restaurant business, food and beverage consultancies, food and wine marketing, and restaurant and function management.

While study has a particular emphasis on the areas of premises catering, airlines and institutional catering, the area of professional training in the art of food and wine combinations, evaluations and techniques are of major importance.



## First Year : General management studies

**FIRST SEMESTER:** September 2004 to January 2005

CODE	Topics	Number of Hours	Number of Credits
BUS 100	Introduction to Business (2 credits) And to Hospitality Business Communications (1 credit)	45	3
BUS 110	Business Mathematics	45	3
BUS 311	Business Law	45	3
BUS 317	Probability and statistics	45	3
MIS 210	Information Technology (Hospitality Computing Applications)	45	3

**SECOND SEMESTER:** February 2005 to June 2005

CODE LCB/USEK	Topics	Number of Hours	Number of Credits
MKT 220	Principles of Marketing	45	3
ACT 320	Comptabilité de Gestion (Management Accounting)	45	3
MIS 310	Gestion des systèmes d'information (Management Information Systems)	45	3
MGT 220	Principles of Management	45	3
MIS 320	Quantitative Business Analysis (Business Information Management)	45	3



## Second Year: General and specialized studies

### THIRD SEMESTER LCB

CODE	Topics	Number of Hours	Number of Credits
LCB 210	Food Service Operations	75 Theory and practical	3*
LCB 220	Beverage Service Operations	75 Theory and practical	3*
LCB 230	Restaurant Food and Beverage Service	75 Theory and practical	3*
LCB 240	Cuisine A	90 Theory and practical	3*

Industry placement: 150 hours

### FOURTH SEMESTER LCB/USEK

CODE	Topics	Number of Hours	Number of Credits
MGT330	Human Resources Management	45	3
LCB 250	International Tourism and Hospitality Business	45	3
FIN 310	Financial Management	45	3
MGT405	Project Management	45	3

Summer industry placement: 450 hours



## Third Year: General and specialized studies

### FIFTH SEMESTER

CODE	Topics	Number of Hours	Number of Credits
MKT 435	Marketing Management	45	3
MGT 320	Organizational behavior (Supervision Management)	45	3
LCB 310	Contemporary Industry Trends and Issues	45	3
LCB 320	Wine Studies	45	3
LCB 340	Food and wine philosophy	45	3
LCB 245	Cuisine B	90	3*

Industry placement: 300 hours

### SIXTH SEMESTER

CODE	Topics	Number of Hours	Number of Credits
LCB 410	Food and Beverage Management	45	3
MGT 420	Strategic Management	45	3
LCB 425	Volume and external catering management	45	3
LCB 430	Resort Development and Management	45	3
LCB 440	Facility and Property Development and Management	45	3
LCB 450	Professional gastronomic practice	45	3

Industry placement: 300 hours\* Estimated credits for the practical topics