



Cégep Limoilou



OUR WORK-STUDY FORMULA

FOR THE RESTAURANT MANAGEMENT DIPLOMA

A program focused on good management practices in the food-service industry

Our students discover all aspects of restaurant management, from kitchen operations and customer-based approaches to financial, technical, legal, clerical, and human resource management. They are well-trained to manage any type of establishment with a focus on achieving financial goals while ensuring client satisfaction. Planning, organizing, directing, and controlling are part of a winning recipe!

Our interns are highly competent and they have developed their expertise. They work with professionalism to ensure quality services and communications.

To get detailed information on this study program, please visit our website or [click here](#) (unilingual French).

What is a work-study internship?

Both internships of our Restaurant management program are paid internships and take place during the summer season. Dates for internships are usually from the **end of May until the end of August**. Interns are to be considered as any other employee and can be trusted with the same responsibilities or tasks. Below is a non-exhaustive list of tasks an intern can accomplish in each of the internships.

Improve your
recruitment by
hiring our interns!

Examples of tasks for each internship

EXAMPLE OF TASKS FOR INTERNSHIP 1

KITCHEN OPERATIONS

- Prepare and execute recipes in accordance with work processes and prepare food packaging
- Food quality control
- Calculate the nutritive value and evaluate the nutritional balance of the menu
- Intervene in regards to hygiene and food safety as well as occupational health and safety

MANAGEMENT

- Develop dashboards, analyze ratios and write basic transaction reports
- Compile operational and financial results
- Calculate break-even points and operational ratios

FOOD SERVICES

- Take orders and execute the food and drink service in compliance with company standards

SALES AND MARKETING

- Develop client relations and hospitality principles
- Sell food products and services

EXAMPLE OF TASKS FOR INTERNSHIP 2

(in addition to skills from internship 1)

KITCHEN OPERATIONS

- Develop, standardize and implement menu offerings
- Calculate costs (recipes, break-even point, gross margin, labor costs, etc.)
- Adapt menus to various clientele
- Plan technical tools for work schedules
- Carry out all operations linked to the planning and managing of a food service
- Coordinate food production and distribution

MANAGEMENT

- Perform analytical management (gross margin, prime cost, gross operating income, occupancy costs)
- Identify supply needs, depending on product specifications and quantities, and place orders with suppliers
- Prepare budget forecasts
- Ensure proper use of the equipment and preventive maintenance in the restaurant
- Take part in various tasks regarding human resources (recruitment, evaluation, training and hiring)
- Calculate various operational gaps
- Execute administrative tasks

FOOD SERVICES

- Supervise and control meal production for both *table d'hôte* and *a la carte* meals
- Direct dining room service
- Help clients with their choices of food and drinks

SALES AND MARKETING

- Establish the appearance of the menu, within limits and according to the image it should project
- Analyse and issue recommendations on marketing plan
- Provide after sales follow-up

Other qualifications and competencies

- Workplace Hazardous Material Information System (WHMIS) training and accreditation
- CPR and anaphylaxis training and accreditation
- Maitre D and Libro (Internship 1: usage) (Internship 2: programming)
- Knowledge of rules and regulations pertaining to the field
- MAPAQ Food Hygiene and Safety training and accreditation for food establishment managers



WE PROVIDE A PERSONALIZED RECRUITMENT-EXPERIENCE, EFFICIENT AND PROFITABLE SO YOU CAN FIND THE BEST APPLICANT FOR YOUR NEEDS.

In order to know more about the numerous advantages of hiring a Cégep Limoilou student through our Work-study program, please contact our Work-study and Placement services.

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