



CHICAGO • USA



certificate in food and
beverage operations

9 / 18 WEEK PROGRAMS

START YOUR GLOBAL CAREER IN THE HUB OF AMERICA'S FOOD & BEVERAGE INDUSTRY

9- AND 18-WEEK PROGRAMS | START IN JANUARY OR APRIL 2017

LES ROCHEES CHICAGO CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS WILL EXPOSE YOU TO THE FUNDAMENTAL PRINCIPLES YOU NEED TO SUCCEED IN THE HOSPITALITY INDUSTRY. YOU WILL GAIN APPLIED, INDUSTRY-RELEVANT SKILLS THAT WILL PREPARE YOU FOR IMMEDIATE EMPLOYMENT IN THE FOOD AND BEVERAGE INDUSTRY.

THE FOOD AND BEVERAGE OPERATIONS PROGRAM IS MADE UP OF TWO INDEPENDENT 9-WEEK MODULES. THE COURSES ARE BASED ON THE EXPERIENTIAL AND PRACTICAL LEARNING APPROACH THAT HAS EARNED LES ROCHEES WORLDWIDE INDUSTRY RECOGNITION.

HIRING MANAGERS RANK LES ROCHEES AMONG THE TOP THREE* HOSPITALITY SCHOOLS IN THE WORLD FOR A GLOBAL CAREER. WE ARE PROUD TO BRING OUR UNIQUE APPROACH TO OUR BRAND NEW CAMPUS ON GOOSE ISLAND IN CHICAGO, USA.



THE PROGRAM

The unique Les Roches program is comprised of 2 independent modules:

- **9 Weeks Front of House:** Guest Services Skills
- **9 Weeks Back of House:** Operational Skills

During the program, Les Roches Chicago will also organize visits to key restaurants and outlets in Chicago, where you will have the unique opportunity to learn the secrets of real successful business operations.



WHY CHICAGO?

Drawing more than 50 million visitors each year, the city of Chicago is a living classroom for hospitality management students. If you want to experience the cosmopolitan life and network with leading American and global brands, then Les Roches Chicago is your campus.

Located in the heart of the city, Les Roches Chicago is the first campus in the United States to offer a Swiss-style hospitality curriculum. Students benefit from a balance of experiential learning and rigorous management theory while living and learning in spacious, newly renovated facilities. In addition, as part of their program, students travel with faculty members to other major US cities where they gain insight by observing innovative businesses in action.

From the shimmering waters of Lake Michigan to the gleam of skyscrapers, Chicago is a vibrant city that offers something for every taste. Indoor and outdoor sports, world-class art galleries, comedy clubs, jazz bars, theaters, Michelin-starred restaurants and more are all within easy reach, providing students with plenty to do.



FRONT OF HOUSE: GUEST SERVICES SKILLS (330 hours)



FOOD & BEVERAGE SERVICE TECHNIQUES

Develop your foundational knowledge and learn to work effectively and efficiently in teams to provide timely and appropriate international food and beverage service in various settings like banquet, buffet, a la carte and quick serve. Demonstrations, simulations and practical activities will familiarize the participants with both classical and modern luxurious service techniques.



SERVICE CONCEPT THEORIES

Discover the theory behind different service types and styles in international hospitality operations. You will learn how to analyse and differentiate the nature of good service and how it relates to the food and beverage concept of each restaurant. You will also understand how to select the appropriate service techniques, menu, restaurant organization, staffing levels and organizational structure of a food and beverage outlet based on your respective target market.



CLEANING SCIENCE

This course introduces you to the essential topics of cleanliness, health, safety, waste management, pest control and food hygiene. You will also learn how to run an eco-friendly operation by applying the basic principles of sustainability.



PRINCIPLES OF BAR AND BEVERAGE OPERATIONS

This course explains and examines all theoretical and practical aspects of running a bar and beverage operation. Through practical training, you will gain exposure to lobby bar table service, barista preparations, mixology and wines. In addition, you will gain an understanding of Point of Sales systems, opening and closing duties and end-of-the-day cash reconciliation.

BACK OF HOUSE: OPERATIONAL SKILLS (360 hours)



FOOD PRODUCTION TECHNIQUES

Learn to prepare food using all major cooking methods while applying safe hygiene, energy conservation and wastage prevention. You will be able to appreciate quality, and you will gain an in-depth understanding of raw materials. Through this course, you will work in teams and individually to produce quality food in an effective and efficient way.



STEWARDSHIP

Develop an understanding of the role and importance of stewardship within a food and beverage production area. You will learn how to select equipment, materials and supplies to work effectively and safely.



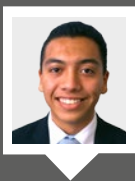
PASTRY AND BAKERY TECHNIQUES

Gain a hands-on understanding of pastry and bakery operations. You will learn to assemble ingredients according to recipes. In addition, you will become more aware and attentive to the sights, sounds and smells of the pastry and bakery lab. In particular, this course will develop the skills of following established methods of preparation and measuring ingredients accurately.



GASTRONOMIC CONCEPT THEORIES

Develop your theoretical knowledge of culinary quality management. You will become familiar with specific concepts such as: kitchen managerial skills, kitchen design, outfitting, organization and control. Through exposure to menu planning, you will incorporate culinary knowledge, food science elements and cooking techniques. Kitchen organizations for various concepts are examined.



THE STUDENT PERSPECTIVE



I chose Les Roches because it offers a completely different way of teaching a college student.

Originally, I was thinking about attending an American university, but did not find it as interesting as Les Roches.

With the education I am receiving, I aim to achieve great things within a world-class hotel brand such as the Four Seasons. I hope to become a hotel manager in the next 10 to 15 years. My goal is to improve as a person and as a leader, and to interact with my co-workers in such a way that we build a stronger connection.”

MIGUEL RAMIREZ (USA)

BBA IN INTERNATIONAL
HOTEL MANAGEMENT

CERTIFICATE IN FOOD AND BEVERAGE OPERATIONS

HOW TO APPLY

ADMISSION REQUIREMENTS

At the moment, the Certificate In Food And Beverage Operations is open exclusively to US passport or green card holders.

- + Minimum age of 16 years old or above at the entry date
- + Proficient in English for higher education studies*: minimum score 525 (TOEFL) or equivalent English qualification

* Unless you are a native English speaker or have spent at least the last 3 years of your studies in an English-speaking school.

Subscription to medical insurance is not part of Les Roches Chicago admission criteria. However, we strongly recommend that all students studying at Les Roches Chicago have sufficient medical insurance. Les Roches cannot be held responsible for eventual costs arising from students who need medical care.

At the end of each 9-week module, you will receive a Les Roches Chicago Certificate in Food and Beverage Operations in recognition of your success on this program.



HOW TO APPLY

HOW TO APPLY

- + **Application form** - Completed, dated and signed, to info.chicago@lesroches.edu
- + **CV** - Up-to-date CV or list of most recent employment
- + **Academic credentials**
 - Secondary Education Diploma, last three years' transcripts with courses completed and grades received
 - If you haven't completed your studies yet, send a copy of your results for the last three years
- + **Sponsorship letter** - This is a signed, dated letter from the person who will finance your studies. It guarantees their responsibility to cover the tuition fees and all other expenses.
- + **Under 18s** - If you will not be 18 years old at the start of your program, you must ensure that the form is also signed by your legal guardian and/or financial sponsor.

SCHOLARSHIPS

We have a limited number of scholarships for new students. Scholarships are competitive and we examine eligibility on a case-by-case basis.

TUITION FEES

9 Weeks - Front of House Guest Services Skills	\$3,300
Student services fee incl. meal plan*	\$625
Learning resources	\$140
Uniform and professional tools	\$120
9 Weeks - Back of House Operational Skills	\$3,600
Student services fee incl. meal plan*	\$625
Learning resources.....	\$140
Uniform and professional tools.....	\$230
Accommodation in double room**	\$5,900 (18 wks) / \$2,950 (9 wks)

* Includes meals while scheduled on campus and student travel-pass

** Accommodation is compulsory.

PROGRAM DATES

20 January 2017 Registration/Induction	23 January 2017 Courses begin	24 March 2017 Courses end
28 March 2017 Registration/Induction	3 April 2017 Courses begin	2 June 2017 Courses end

DEADLINES

We operate a rolling admissions policy which means your application is evaluated as soon as your form is received. We usually reach a decision within three weeks.



CAMPUS ADDRESS

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Please note: the programs, courses and admissions requirements mentioned in this document are guidelines and are subject to change at any time.

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