

Field of study **Management, Economy,
Communication**

Training available in

Apprenticeship

Continuing education

Recognition of prior learning

How to apply :

<https://www.univ-gustave-eiffel.fr/en/formation/applications-and-enrolment/applications>

Course venue :

EMPT - (Ecole de Paris des Métiers de la Table et du Tourisme)
17 rue Jacques Ibert 75017 Paris

Calendar :

1 month of classes / 2 months in a company or 2 days of classes
/ 3 days in a company.

Contacts :

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More information :

For further details :

<https://www.univ-gustave-eiffel.fr/international/etudiants-internationaux>

Service Information,

Orientation et Insertion Professionnelle (SIO-IP) :

sio@univ-eiffel.fr / Tel : +33 1 60 95 76 76



Professional Bachelor Organisation and Management of Hotels and Catering Establishments Collective and Commercial Catering



Institut Francilien d'ingénierie des Services (IFIS)

Professional Bachelor LP

TO GET THERE

Advanced vocational training certificate, technical university diploma, second-year Licence degree, validation of professional skills

ACQUIRED SKILLS

The Collective and Commercial Catering programme of the professional Licence in the Organisation and Management of Hotels and Catering Establishments is designed to meet companies' requirements in terms of implementing their personnel management policy in collective and commercial restaurants. In this highly competitive sector, jobs are evolving rapidly and becoming more professional, requiring knowledge of new communication techniques, tools and methods.

YOUR FUTURE CAREER

Graduate prospects: Assistant manager in the hospitality and catering industry, Assistant restaurant manager, Manager of a commercial catering unit, Assistant sector manager. Some students go on to study for a professional Master's degree, mainly as apprentices.

BENEFITS OF THE PROGRAM

Most students study under a professionalisation or apprenticeship contract. Strong partnerships with the Seine-et-Marne Chamber of Commerce and Industry and companies in the sector make it easier for students to obtain work placements or apprenticeships. Students also receive efficient follow-up from tutors at the university, allowing them to validate and easily integrate work and projects completed at the university within the company. This approach also aims to foster trust and harmony between training and the professional world.

More information



YEAR

Basic Knowledge (ECTS:16)

- Knowledge of company
- Human Resources Management
- Management
- marketing
- English
- Communication
- Management

Knowledge of the profession (ECTS:14)

- Labor law
- Geography of culinary heritage
- tax system
- Culinary innovation
- Process and organization
- Health and Safety
- Cooking and religion
- Risk Management and Control

In-depth teaching (ECTS:10)

- Management applied to the restauration
- Management control applied to the restauration
- Revenue management in restauration
- data processing

Tutored project (ECTS:8)

- personnel project
- Conference

Professional knowledge (ECTS:12)

- Traineeship
- Memory