

Learning To Cook (and Count) In Quebec

Thousands of tourists have discovered that to eat in the province of Quebec is to eat well. They soon expect the kind of cuisine they would find on the Champs Elysees, and they are not usually disappointed.

To have such food, a Province must have a tradition — a tradition of good cooks. Quebec's Ministry of Tourism, Hunting & Fishing gave the tradition a permanent base in 1968 when it opened its school for hotel and restaurant management. The school is tuition-free to natives of the province and reasonably inexpensive for other serious Canadian and American students.

The Institute of Tourism and Hostelry in Montreal reflects the fact that tourism is Quebec's second biggest industry, right after forestry. Fifteen thousand Quebecois are employed in some branch of tourism, more than twice the number engaged before Expo.

The Institute has produced one hundred graduates to date, and all of them are now employed in hotels and restaurants. "We have gained so much respect," said director Luc Senecal, "that want-ads now specifically ask for people with Institute diplomas."

The diplomas are difficult to obtain. The In-

