

**HOSPITALITY MANAGEMENT AAS
Food and Beverage Management Track: 347A
Total Credits: 60
Catalog Editions: 2018-2019**

Program Description

This program of study is for the student preparing to enter the Lodging and Food Service industry in a supervisory and management capacity. The curriculum contains a core of required courses and General Education requirements. Students can customize their remaining studies by taking one of two tracks: Food and Beverage Management, and Supervision/Management.

Program Outcomes

Upon completion of this program a student will be able to:

- 1 | Demonstrate knowledge of the broad scope and complexity of the hospitality industry.
- 1 | Identify key components of exemplary customer service and explain how hospitality employees perform responsibilities in an ethical manner.
- 1 | Explain the importance of respecting and promoting diversity, and demonstrate cultural competency in the hospitality industry.
- 1 | Demonstrate ability to work individually or in a team to effectively identify, assess, and generate solutions for managerial challenges in the hospitality industry.

Related Careers

- Food service managers
- First-line supervisors of Food Preparation and Serving Workers

Program Advisor

- **Prof. Jana Anderson, 240-567-5159 (RV)**
jana.anderson@montgomerycollege.edu

Get Involved at MC!

Employers and Transfer Institutions are looking for experience outside the classroom.

Student Clubs and Organizations:

<https://cms.montgomerycollege.edu/edu/plain.aspx?id=2439>

Career Services:

<http://www.montgomerycollege.edu/career>

Career Coach:

<https://cms.montgomerycollege.edu/careercoach.html>

For more information please visit: <https://cms.montgomerycollege.edu/becahm/>

**2018-2019
Program Advising Guide
An Academic Reference Tool for Students**

Suggested Course Sequence

A suggested course sequence for full-time students follows. All students should review this advising guide and consult an advisor. Visit <https://cms.montgomerycollege.edu/becahm/> for more information.

First Semester

- BSAD 101 - Introduction to Business
3 semester hours
- ENGL 101 - Introduction to College Writing
3 semester hours
- HMGT 100 - Customer Service in the Hospitality Industry
1 semester hour
- HMGT 101 - Introduction to Hospitality
3 semester hours
- HMGT 105 - Food Sanitation
1 semester hour
- *Health foundation*
2-3 semester hours
- *Mathematics foundation*
3 semester hours

Second Semester

- HMGT 107 - Food and Beverage Management
3 semester hours
- HMGT 110 - Principles of Food Production Lecture
2 semester hours
- HMGT 111 - Principles of Food Production Lab
2 semester hours
- *Arts or humanities distribution*
3 semester hours
- *English foundation*
3 semester hours
- *Speech foundation*
3 semester hours

Third Semester

- HMGT 208 - Food and Beverage cost controls
3 semester hours
- HMGT 211 - Supervision and Leadership
3 semester hours (BSSD)
- HMGT 240 - Lodging & Food Service
Sales/Advertising‡
3 semester hours
- NUTR 101 - Introduction to Nutrition
3 semester hours
- *Behavioral and social sciences distribution***
3 semester hours

Fourth Semester

- HMGT 204 - Catering and Banquets
3 semester hours
- HMGT 290 - Hospitality Practicum
4 semester hours
- *Natural sciences distribution with lab††*
- *Electives ‡‡*
3 semester hours

Total Credit Hours: 60

HOSPITALITY MANAGEMENT AAS (R): 347A FOOD AND BEVERAGE TRACK

Total Credits: 60
Catalog Editions 17-18 through 18-19

Name:

Date:

ID #:

<u>GENERAL EDUCATION: FOUNDATION COURSES</u>	Course	Hours	Grade
English Foundation (EN 102/ENGL 102 or EN 109/ENGL 103)		3	
Math Foundation (MATH 110, 115, 117, 120, 130, 150, 165, 170, or 181) CONSULT COUNSELING FACULTY/FACULTY ADVISOR ABOUT CHOICE			

<u>GENERAL EDUCATION: DISTRIBUTION COURSES</u>	Course	Hours	Grade
Arts or Humanities Distribution (ARTD or HUMD)			
Behavioral & Social Sciences Distribution (BSSD) **		3	
Natural Sciences Distribution with Lab (NSLD)		4	
General Education Elective (GEEL)		3	
General Education Elective (GEEL) Choose course from general education HLTH. Discuss appropriate course choice with counselor/HMGT advisor		3	

PROGRAM REQUIREMENTS	Course	Hours	Grade
ENGL 101 or ENGL 101A (if needed for ENGL102/103 or Elective)*			
	BA 101/ BSAD 101	3	
	NF 103/ NUTR 101	3	
	HM 100/ HMGT 100	1	
	HM 101/ HMGT 101	3	
	FM 105/ HMGT 105	1	
	FM 107/ HMGT 107	3	
	FM 110/ HMGT 110	2	
	FM 111/ HMGT 111	2	
	FM 204/ HMGT 204	3	
	FM 208/ HMGT 208	3	
	HM 121/ HMGT 211	3	
	(Offered Fall Only) ‡ HM 240/ HMGT 240	3	
	HM 210/ HMGT 290	3	
ELECTIVE			

* ENGL 101/ENGL 101A, if needed, for ENGL 102/ENGL 103, or Elective.

Overall GPA of 2.0 is required to graduate

** ECON 201 is recommended for the BSSD selection.

Total Credits:

‡ Offered fall only.

[Hospitality Management Web Page](#)

This program of study is for the student preparing to enter the lodging and food service industry in a supervisory and management capacity. The curriculum contains a core of required courses and general education requirements. Students can customize their remaining studies by taking one of three concentrations: food and beverage management; management/supervision; and meeting, conference, and event planning.

Last Modified: July 2018

Advising Worksheet Contact: [Anthony Solano](#)

See an [advisor](#) to submit an [Application for Graduation](#) the semester BEFORE you intend to graduate.

This UNOFFICIAL document is for planning purposes ONLY and completion does not guarantee graduation.

This degree is a career program and may not readily transfer to four year colleges/universities (except in special cases.) Visit [transfer planning](#) for more information.