

**HOSPITALITY MANAGEMENT AAS
Management and Supervision Track: 347B
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 Management/Supervision

Program Outcomes

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

- Demonstrate knowledge of the broad scope and complexity of the hospitality industry.
- Identify key components of exemplary customer service and explain how hospitality employees perform responsibilities in an ethical manner.
- Explain the importance of respecting and promoting diversity, and demonstrate cultural competency in the hospitality industry.
- 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

- Front desk supervisor
- Night auditor
- Housekeeping supervisor

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 143 - Management of Front Office Operation†
3 semester hours
- HMGT 211 Supervision and Leadership in the Hospitality Industry
3 semester hours
- NUTR 101 – Introduction to Nutrition
3 semester hours
- *Arts or humanities distribution*
3 semester hours
- *Behavioral sciences distribution*
3 semester hours

Third Semester

- HMGT 201 Lodging and Food Service Law†
3 semester hours
- HMGT 220 – Property Security and Facilities†
3 semester hours
- HMGT 240 – Lodging and Food Service Sales and Advertising†
3 semester hours
- *English foundation*
3 semester hours
- *Speech foundation*
3 semester hours

Fourth Semester

- HMGT 207 - Legal Issues in Labor Management‡
3 semester hours
- HMGT 212* Managing Hospitality Human Resources
3 semester hours
- HMGT 290 - Practicum
- *Natural sciences distribution with lab††*
4 semester hours
- *Electives ‡‡*
2 semester hours

Total Credit Hours: 60

HMGT 212* is only offered in the Spring Semester

HOSPITALITY MANAGEMENT AAS (R): 347B MANAGEMENT/SUPERVISION TRACK

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

Name:

Date:

ID #:

GENERAL EDUCATION: FOUNDATION COURSES	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			

GENERAL EDUCATION: DISTRIBUTION COURSES	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) <i>Choose course from general education HLTH. Discuss appropriate course choice with counselor/HMGT advisor</i>		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	
<i>(Offered Spring Only)***</i>	HM 143/ HMGT143	3	
<i>(Offered Fall Only)****</i>	HM 201/ HMGT 201	3	
<i>(Offered Spring Only)***</i>	HM 207/ HMGT 207	3	
	HM 121/ HMGT 211	3	
<i>(Offered Fall Only) ****</i>	HM 212/ HMGT 212	3	
<i>(Offered Fall Only)****</i>	HM 220/ HMGT 220	3	
<i>(Offered Fall Only)****</i>	HM 240/ HMGT 240	3	
	HM 210/ HMGT 290	3	

Overall GPA of 2.0 is required to graduate

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

** ECON 201 is recommended for the BSSD selection.

*** Offered spring only.

**** Offered fall only.

Total Credits:

[Hospitality Management Web Page](#)

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.