

**HOSPITALITY MANAGEMENT
Food and Beverage Certificate: 055**

Total Credits: 24

Catalog Editions: 2017-2018

Program Description

This curriculum is designed for students seeking employment in the food industry. It provides students with a background in food and beverage management and costs, including an updating and/or upgrading of skills for workers already holding industry jobs. Students wishing to pursue a degree may continue in the hospitality management program.

Program Outcomes

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

- Appreciate the complexity of the hospitality industry as a whole.
- Explain general management theory as it applies to hospitality supervision and leadership.
- Enter, with junior standing, a four-year university with a major in hospitality management.
- Enter a management training program in food and beverage management.
- Demonstrate an ability to work effectively as a member of a team.
- Demonstrate an ability to provide exemplary customer service.
- Demonstrate an ability to perform responsibilities in an ethical manner.
- Be sensitive to the importance of diversity in the hospitality industry.

Related Careers

- Food service managers
- First-line supervisors of food preparation and serving workers

Program Advising

- **Prof. Janet Saros, 240-567-7182 (RV)**
Janet.Saros@montgomerycollege.edu
- **Prof. Peter Stein, 240-567-7191 (RV)**
Peter.Stein@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/>

2017-2018

Program Advising Guide

An Academic Reference Tool for Students

055

HOSPITALITY MANAGEMENT Food/Beverage Certificate: 055

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/bcahm/> for more information.

FOOD AND BEVERAGE MANAGEMENT CERTIFICATE (R): 055

Total Credits: 24
Catalog Editions 09-10 through 16-17

Name: Date: ID #:

CERTIFICATE REQUIREMENTS	Course	Hours	Grade
	NF 103/ NUTR 101	3	
	HM 100/ HMGT 100	1	
	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	
	HM/HMGT ELECTIVE	3	

Overall GPA of 2.0 is required to graduate

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[Hospitality Management Website](#)

Last Modified: June 2016

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