MEETING, CONFERENCE, AND EVENT PLANNING CERTIFICATE: 237
Total Credits: 22
Catalog Edition: 2022-2023

Program Description

(R): 237

This program of study is designed for individuals working in the hospitality or related industry who wish to enhance their college degree in the field of meeting, conference, and event planning. The certificate focuses on all major aspects involved with planning a meeting, conference, or event, including courses in catering and banquets, food and beverage cost control, lodging and food service law, and sales and advertising of lodging and food services.

Program Outcomes

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

- Describe the complexity of the hospitality industry as a whole.
- Explain general management theory as it applies to hospitality management.
- Manage all major aspects of meeting, conference, or event planning, including catering and banquets, food and beverage cost control, lodging and food service law, and sales and advertising.
- Demonstrate an ability to work effectively as a member of a team, provide exemplary customer service, and perform responsibilities in an ethical manner.
- Explain the importance of diversity in the hospitality industry.

Program Advisors

Rockville

- Prof. Jana Anderson, 240-567-5159, Jana.Anderson@montgomerycollege.edu
- Prof. Verhonda Sercey, 240-567-5137, Verhonda.Sercey@montgomerycollege.edu

For more information, please visit https://www.montgomerycollege.edu/academics/programs/hospitality-management/meeting-conference-and-event-planning-certificate.html

To view the Advising Worksheet, please visit https://www.montgomerycollege.edu/_documents/counseling-and-advising/advising-worksheets/current-catalog/237.pdf

2022-2023

Program Advising Guide
An Academic Reference Tool for Students

237

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Program Requirements

A suggested course sequence for full-time students follows. All students should review this advising guide and consult an advisor.

Program Requirements

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- Laboratory *2 semester hours*

HMGT 201 - Lodging and Food Service Law *3 semester hours* *

HMGT 204 - Catering and Banquets *3 semester hours*

HMGT 211 - Supervision and Leadership in the Hospitality Industry *3 semester hours*

HMGT 240 - Lodging and Food Service Sales and Advertising *3 semester hours* *

HMGT 250 - Meeting, Conference, and Event Planning *3 semester hours*

Total Credit Hours: 22

* Offered Spring only.

Transfer Opportunities

Montgomery College has partnerships with multiple four-year institutions and the tools to help you transfer. To learn more, please visit https://www.montgomerycollege.edu/transfer or http://artsys.usmd.edu .

Get Involved at MC!

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

MC Student Clubs and Organizations: https://www.montgomerycollege.edu/life-at-mc/student-life/

Related Careers

Food Service Managers, First-line Supervisors of Food Preparation and Serving Workers.

Career Services

Montgomery College offers a range of services to students and alumni to support the career planning process. To learn more, please visit https://www.montgomerycollege.edu/career

Career Coach

A valuable online search tool that will give you the opportunity to explore hundreds of potential careers or job possibilities in Maryland and the Washington D.C. metropolitan area. Get started today on your road to a new future and give it a try. For more information, please visit https://montgomerycollege.emsicc.com

Notes: