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/
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.
### FOOD AND BEVERAGE MANAGEMENT CERTIFICATE (R): 055

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

<table>
<thead>
<tr>
<th>CERTIFICATE REQUIREMENTS</th>
<th>Course</th>
<th>Hours</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>NF 103/ NUTR 101</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HM 100/ HMG 100</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 105/ HMG 105</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 107/ HMG 107</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 110/ HMG 110</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 111/ HMG 111</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 204/ HMG 204</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td>FM 208/ HMG 208</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HM 121/ HMG 211</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HM/HMG ELECTIVE</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

*Overall GPA of 2.0 is required to graduate*

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.

| Total Credits: | 24 |

*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.