HOSPITALITY MANAGEMENT AAS
Food and Beverage Management Track: 347A
Total Credits: 60
Catalog Editions: 2017-2018

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.
2. Identify key components of exemplary customer service and explain how hospitality employees perform responsibilities in an ethical manner.
3. Explain the importance of respecting and promoting diversity, and demonstrate cultural competency in the hospitality industry.
4. 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 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.

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
- HGMT 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
### GENERAL EDUCATION: FOUNDATION COURSES

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<tr>
<th>Course</th>
<th>Hours</th>
<th>Grade</th>
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<tr>
<td>English Foundation (EN 102/ENGL 102 or EN 109/ENGL 103)</td>
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<td>Math Foundation (MATH 110, 115 (A), 117 (A), 130, 150, 165, 170, or 181)</td>
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Consult Counseling Faculty/Faculty Advisor about choice.

### GENERAL EDUCATION: DISTRIBUTION COURSES

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<td>Behavioral &amp; Social Sciences Distribution (BSSD) **</td>
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<td>Natural Sciences Distribution with Lab (NSLD)</td>
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<td>General Education Elective (GEEL)</td>
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**ECON 201 is recommended for the BSSD selection.

### PROGRAM REQUIREMENTS

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<th>Course</th>
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<td>HM 240/HMGT 240</td>
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<td>HM 210/HMGT 290</td>
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** (Offered Fall Only) ‡

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<td>HM 210/HMGT 290</td>
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**ECON 201 is recommended for the BSSD selection.

‡ Offered fall only.

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

Overall GPA of 2.0 is required to graduate.

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.

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.**

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Visit transfer planning for more information.

Hospitality Management Web Page

Last Modified: July 2017

Advising Worksheet Contact: Anthony Solano