FOOD AND BEVERAGE MANAGEMENT AREA OF CONCENTRATION, HOSPITALITY MANAGEMENT AAS

Total Credits: 60 Catalog Edition: 2024-2025

Program Description

(R): 347A

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 area of concentrations: 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.

Program Advisors

Rockville

- Prof. Jana Anderson,
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- Prof. Verhonda Sercey, 240-567-5137, <u>Verhonda.Sercey@montgomerycollege.edu</u>

For more information, please visit: https://www.montgomerycollege.edu/academics/programs/hospitality-management/food-and-beverage-management-aas-degree.html

To view the Advising Worksheet, please visit https://www.montgomerycollege.edu/_documents/counseling-and-advising/advising-worksheets/current-catalog/347a.pdf

2024-2025

Program Advising Guide

An Academic Reference Tool for Students

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Suggested Course Sequence

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

First Semester

ENGL 101 - Introduction to College Writing 3 semester hours *

Mathematics Foundation 3 semester hours (MATF)

BSAD 101 - Introduction to Business 3 semester hours

HMGT 100 - Customer Service in the Hospitality Industry *I* semester hour

HMGT 101 - Introduction to the Hospitality Industry 3 semester hours

HMGT 105 - Food Service Sanitation 1 semester hour

Any HLTH General Education Course3 semester hours (GEEL)

Third Semester

HMGT 208 - Food and Beverage Cost Controls 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* ***

NUTR 101 - Introduction to Nutrition 3 semester hours

Behavioral and Social Sciences Distribution 3 semester hours (BSSD) **

Second Semester

English Foundation 3 semester hours (ENGF)

COMM 108 - Foundations of Human Communication *3* semester hours (GEEL)

OR

COMM 112 - Business and Professional Speech Communication 3 semester hours (GEEL)

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

Arts or Humanities Distribution3 semester hours (ARTD or HUMD)

Fourth Semester

HMGT 204 - Catering and Banquets 3 semester hours

HMGT 290 - Hospitality Practicum 3 semester hours

Elective 2 semester hours

Natural Sciences Distribution with Lab4 semester hours (NSLD)

Total Credit Hours: 60

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

** ECON 201 is recommended for the BSSD selection.

*** Offered Fall only.

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ASSOCIATE OF APPLIED SCIENCE: 347A

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://www.montgomerycollege.edu/transfer or <a href="http://www.montgomerycollege.edu/transfer] or <a href="http://www.montgomerycollege.edu/transfer] or <a href="http://www.montgomerycollege.edu/transfer] or <a href="http

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

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