

# 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.

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

## 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,  
240-567-5159, [jana.anderson@montgomerycollege.edu](mailto:jana.anderson@montgomerycollege.edu)
- Prof. Verhonda Sercey, 240-567-5137,  
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For more information, please visit: <https://www.montgomerycollege.edu/academics/programs/hospitality-management/food-and-beverage-management-aas-degree.html>

2024-2025

# Program Advising Guide

An Academic Reference Tool for Students

347A

FOOD AND BEVERAGE MANAGEMENT AREA OF CONCENTRATION, HOSPITALITY  
MANAGEMENT  
ASSOCIATE OF APPLIED SCIENCE: 347A

# FOOD AND BEVERAGE MANAGEMENT AREA OF CONCENTRATION, HOSPITALITY MANAGEMENT AAS

## 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 *1 semester hour*

HMGT 101 - Introduction to the Hospitality Industry *3 semester hours*

HMGT 105 - Food Service Sanitation *1 semester hour*

Any HLTH General Education Course *3 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 Distribution *3 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 Lab *4 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.

## 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: