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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For more information, please visit: https://www.montgomerycollege.edu/academics/programs/hospitality-management/food-and-beverage-management-aas-degree.html
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
- BSAD 101 - Introduction to Business 3 semester hours
- ENGL 101 - Introduction to College Writing 3 semester hours *
- HMSG 100 - Customer Service in the Hospitality Industry 1 semester hour
- HMSG 101 - Introduction to the Hospitality Industry 3 semester hours
- HMSG 105 - Food Service Sanitation 1 semester hour
- HLTH course 3 semester hours (GEEL)
- Mathematics foundation 3 semester hours (MATF)

Second Semester
- COMM 108 - Foundations of Human Communication 3 semester hours (GEEL)
- OR
- COMM 112 3 semester hours (GEEL)
- HMSG 107 - Food and Beverage Management 3 semester hours
- HMSG 110 - Principles of Food Production- Lecture 2 semester hours
- HMSG 111 - Principles of Food Production- Laboratory 2 semester hours
- English foundation 3 semester hours (ENGF)
- Arts or humanities distribution 3 semester hours (ARTD or HUMD)

Third Semester
- HMSG 208 - Food and Beverage Cost Controls 3 semester hours
- HMSG 211 - Supervision and Leadership in the Hospitality Industry 3 semester hours
- HMSG 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) **

Fourth Semester
- HMSG 204 - Catering and Banquets 3 semester hours
- HMSG 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.emsicareercoach.com

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