

Hospitality Management: AAS, Food and Beverage Management Track (347A)

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. Completion of all requirements for this curriculum will lead to the award of the AAS degree in Hospitality Management.

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 Advisor(s)

Rockville

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All students should review the Program Advising Guide and consult an advisor. 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

Suggested Course Sequence for Part-Time Students

A suggested course sequence for part-time students follows. It is recommended that student take courses in the order stated.

Course Code	Course Name	Hours
HMG101	Introduction to Hospitality	3
HMG100	Customer Service in the Hospitality Industry	1
ENGL 101	Introduction to College Writing *	3
MATF	Mathematics foundation †	3
BSSD	Behavioral and social sciences distribution **	3
BSAD 101	Introduction to Business	3
HMG105	Food Sanitation	1
HMG107	Food and Beverage Management	3
COMM 108	Foundations of Human Communication <i>or</i> COMM 112 Business and Professional Speech Communication	3
NUTR 101	Introduction to Nutrition	3
ENGF	English foundation	3
ARTD/HUMD	Arts/ Humanities distribution ‡	3
HMG110	Principles of Food Production Lecture	2
HMG111	Principles of Food Production Lab	2
NSLD	Natural science distribution with lab	4
HMG1208	Food and Beverage Cost Control	3
HMG1204	Catering and Banquets	3
HLTH	HLTH health course ***	3
HMG1211	Supervision and Leadership	3
HMG1240	Lodging and Foodservice Sales and Advertising	3
HMG1290	Hospitality Practicum	3
Elective	Elective ††	2

Total Credit Hours: 60

- * ENGL 101/ENGL 101A, if needed for ENGL 102/ENGL 103, or general elective. Please consult an advisor or transfer institution for assistance with course selection.
- ** Behavioral and Social Science Distribution (BSSD) courses must come from different disciplines. Many, but not all four-year institutions require PSYC 102. Students should consult with an adviser regarding the requirements of transfer institutions.
- *** Many, but not all four-year institutions require HLTH 125. Students should consult with an adviser regarding the requirements of transfer institutions.

- † MATH 117, MATH 120 or higher are required for Hospitality Management AAS degree completion. Students should consult with an adviser regarding the requirements of transfer institutions.
- †† Students should consult an adviser regarding the requirements of transfer institutions.
- ‡ Students must complete one Global or Cultural Perspectives designated course as part of their General Education Program to graduate.

