HOSPITALITY MANAGEMENT AAS
Management and Supervision Track: 347B
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 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.

Related Careers

- Front desk supervisor
- Night auditor
- Housekeeping supervisor

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 143 - Management of Front Office Operation†
  3 semester hours
- HMGT 211 Supervision and Leadership in the Hospitality Industry
  3 semester hours
- NUTR 101 – Introduction to Nutrition
  3 semester hours
- *Arts or humanities distribution*
  3 semester hours
- *Behavioral sciences distribution*
  3 semester hours

Third Semester

- HMGT 201 Lodging and Food Service Law†
  3 semester hours
- HMGT 220 – Property Security and Facilities†
  3 semester hours
- HMGT 240 – Lodging and Food Service Sales and Advertising†
  3 semester hours
- *English foundation*
  3 semester hours
- *Speech foundation*
  3 semester hours

Fourth Semester

- HMGT 207 - Legal Issues in Labor Management‡
  3 semester hours
- HMGT 212 Managing Hospitality Human Resources
  3 semester hours
- HMGT 290 - Practicum
- *Natural sciences distribution with lab††*
  4 semester hours
- *Electives ‡‡*
  2 semester hours

Total Credit Hours: 60

HOSPITALITY MANAGEMENT A.A.S. (R): 347B
MANAGEMENT/SUPERVISION

Total Credits: 60
Catalog Edition 16-17

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Name: _____ **Date:** _____ **ID #:** _____

GENERAL EDUCATION: FOUNDATION COURSES	Course	Hours	Grade
English Foundation (EN 102/ENGL 102 or EN 109/ENGL 103)		3	
Math Foundation (MA 110/MATH 110 or higher)		3 or 4	

GENERAL EDUCATION: DISTRIBUTION COURSES	Course	Hours	Grade
Arts or Humanities Distribution (ARTD or HUMD)		3	
Behavioral & Social Sciences Distribution (BSSD) ‡		3	
Natural Sciences Distribution with Lab (NSLD)		4	
General Education Elective (GEEL)		3	
General Education Elective (GEEL) Choose course from general education HLTH. Discuss appropriate course choice with counselor/advisor		3	

PROGRAM REQUIREMENTS	Course	Hours	Grade
EN 101/ENGL 101 (if needed for ENGL102/103 or general elective if not) *		3	
	BA 101/**BSAD 101**	3	
	NF 103/**NUTR 101**	3	
	HM 100/**HMGT 100**	1	
	HM 101/**HMGT 101**	3	
	FM 105/**HMGT 105**	1	
(Offered Spring Only)***	HM 143/**HMGT143**	3	
(Offered Fall Only)****	HM 201/**HMGT 201**	3	
(Offered Spring Only)***	HM 207/**HMGT 207**	3	
	HM 121/**HMGT 211**	3	
(Offered Fall Only) ****	HM 212/**HMGT 212**	3	
(Offered Fall Only)****	HM 220/**HMGT 220**	3	
(Offered Fall Only)****	HM 240/**HMGT 240**	3	
	HM 210/**HMGT 290**	3	

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

*** *Offered spring only.*

**** *Offered fall only.*

‡ *ECON 201 is recommended for the BSSD selection.*

Overall GPA of 2.0 is required to graduate

Total Credits: _____

Hospitality Management Web Page

Last Modified: June 2016

Advising Worksheet Contact: Anthony Solano

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.

This degree is a career program and may not readily transfer to four year colleges/universities (except in special cases.) Visit [transfer planning](#) *for more information.*