

COLLEGE: Montgomery College

HIGH SCHOOLS: Clarksburg, Damascus, Einstein, Gaithersburg, Johnson, Kennedy,

CLUSTER: Human & Consumer Services, Hospitality, & Tourism

Magruder, Montgomery, Northwest, Paint Branch, Quince Orchard,

MCPS PROGRAM: Hospitality Management

Rockville, Sherwood, Springbrook, Watkins Mill, Wheaton,

MC PROGRAM: Hospitality Management A.A.S.

Whitman, Wootton

The Hospitality Management program offers students opportunities to gain knowledge and skills in many aspects of the food industry. Nutrition, food safety, sanitation, and management are emphasized. Students study in a laboratory environment and explore emerging technologies as they relate to specific dietary and consumer needs. ProStart®, a nationally recognized curriculum from the Restaurant Association of American, take the ProStart® and ServSafe® exams for certification.

STUDENT ENTRY POINTS

GRADE	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	REQUIRED COURSES					
					RECOMMENDED ELECTIVE COURSES	OTHER ELECTIVE COURSES	CAREER AND TECHNICAL EDUCATION COURSES			
SECONDARY	9	English	Algebra I or Geometry	Matter & Energy	US History A/B	Foreign Language	Physical Education	Technology Education Credit		
	Accounting and Software Applications by Design A/B are highly recommended courses.									
	10	English	Geometry Algebra 2	Biology	NSL	Foreign Language	Health (.5) Elective (.5)	International Cultures & Cuisines A/B		
	11	English	Algebra 2 Precalculus	Chemistry	Modern World History A/B	Fine Arts	Elective	Culinary Essentials A/B		
	Students work with partners from the food industry and from local hospitals.									
12	English	Precalculus Calculus	Physics		Entrepreneurship A/B	Human & Consumer Services, Hospitality & Tourism Internship	Accounting			
This program is being phased out. It may be in effect until June, 2010 at some high schools.										
POSTSECONDARY	Year 1 1st Semester	EN 101 Techniques of Reading & Writing	Mathematics Foundation			MG 101 Principles of Management	Health Foundation	HM 101 Introduction to the Hospitality Industry	Speech Foundation	
	Year 1 2nd Semester	English Foundation		Natural Sciences Lab Distribution		FM 103 Introduction to Nutrition	FM 107 Food & Beverage Management	HM 143 Management of Front Office Operations	FM 105 Food Service Sanitation	
	Year 2 1st Semester		AC 201 Principles of Accounting		Behavioral & Social Sciences Distribution	MG 121 Introduction to Marketing	FM 110 Principles of Food Production-Lecture	FM 111 Principles of Food Production-Lab		
	Year 2 2nd Semester				Arts or Humanities Distribution	FM 204 Catering and Banquets	FM 208 Food & Beverage Cost Controls	HM 240 Lodging and Food Service Sales	HM 207 Legal Issues in Labor Management	



This MCPS CTE program is approved by the Maryland State Department of Education for graduates in 2012.

Required Courses
Recommended Elective Courses
Career and Technical Education Courses
Credit-Based Transition Programs (e.g. Dual/Concurrent Enrollment, Articulated Courses) (◆=High School to Com. College)(●=Com. College to 4-Yr Institution)



Human and Consumer Services, Hospitality, and Tourism

2009–2010

Hospitality Management (OASIS Code = HM) CIP 52.0905			
Requirements for Program Completion (3 credits A) + (1 credit B)			
Code	Course #	Course Title	Credit
A	4630/4640	International Cultures and Cuisine A/B	1.0
	4825/4826	Culinary Essentials A/B	1.0
	5450/5452	Entrepreneurship and Business Management A/B	1.0
B	4816	Human and Consumer Services, Hospitality and Tourism Internship (Unlimited Repeats)	.5

For more information, go to:

http://www.montgomeryschoolsmd.org/departments/cte/toolkit/ClusterInfo/Hospitality/prog_hosp_mgt.pdf