

COLLEGE: Montgomery College

HIGH SCHOOLS: Damascus, Paint Branch, Thomas Edison High School of

CLUSTER: Human & Consumer Services, Hospitality, & Tourism

Technology

MCPS PROGRAM: Professional Restaurant Management

MC PROGRAM: Hospitality Management, A.A.S.

The Professional Restaurant Management career pathway program provides students with knowledge and skills about the food service industry. The program includes food preparation and service experiences in commercial and institutional operations related to restaurants, catering, and banquets. The American Culinary Federation (ACF) has certified this program, and ACT outcomes have been infused into the curriculum.

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, Geometry, Geometry (H)	Matter & Energy	US History A/B	Foreign Language	Physical Education	Technology Education Credit	
	Software Applications by Design A/B, Accounting A/B, and Web Site Development are highly recommended courses.								
	10	English	Algebra 1 Algebra 2 w/ Analysis	Biology	NSL	Foreign Language	Health (.5) Elective (.5)	International Cultures & Cuisines A/B	
	11	English	Algebra 2 Precalculus w/ Analysis	Chemistry	Modern World History A/B	Fine Arts	Entrepreneurship and Business Management A/B	◆ Professional Restaurant Management 1A/B	
	Students work with professional partners in local food service establishments.								
12	English	Precalculus AP Calculus	Science Elective Physics	Accounting A/B	Professional Restaurant Management 2A/B	Human & Consumer Services, Hospitality & Tourism Internship			
Students can articulate up to 1 college tech prep credit for a tuition savings of \$166.									
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	◆ 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

Students who complete the MCPS program (courses in red) in high school do not have to repeat the courses in red at MC.



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)



2009–2010

Professional Restaurant Management (OASIS Code = RM) CIP 20.0401.4			
Requirements for Program Completion (4 credits A) or (3 credits A + (1 credit B)			
Code	Course #	Course Title	Credit
A	4821/4822	Professional Restaurant Management 1A/1B	1.0
	4823	Professional Restaurant Management 1A (DP)	1.0
	4824	Professional Restaurant Management 1B (DP)	1.0
	4831/4832	Professional Restaurant Management 2A/2B	1.0
	4841	Professional Restaurant Management 2A (DP)	1.0
	4842	Professional Restaurant Management 2B (DP)	1.0
	4834	Professional Restaurant Management 1A (TP)	1.5
	4835	Professional Restaurant Management 1B (TP)	1.5
	4837	Professional Restaurant Management 2A (TP)	1.5
	4838	Professional Restaurant Management 2B (TP)	1.5
B	4820	Human and Consumer Services, Hospitality and Tourism Internship (Unlimited Repeats)	.5

Articulation Agreements with Montgomery College (MC):

Students can articulate up to **1** credit at Montgomery College for a savings of **\$166** (including fees).

For more information, go to:

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