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## HOSPITALITY MANAGEMENT - HOTEL AND RESTAURANT MANAGEMENT (AOC)

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### PROGRAM OVERVIEW

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The Hospitality Management curriculum prepares individuals to seek employment in a variety of hospitality and recreation businesses. Successful completion of the degree program will qualify a person to be employed in hotels, restaurants, resorts, and other businesses that provide lodging, recreation, and/or food service.

Students choosing the Hotel and Restaurant Management Area of Concentration will take courses that are intended to provide them with the skill set to enable them to function as first-line managers. In a partnership with the Culinary Arts program, students will have the opportunity to operate and manage a college-owned restaurant in the Gateway Center building in downtown Cumberland. Program specific courses include a practicum component that will provide valuable hands-on experience in all aspects of restaurant management. In addition, students will complete one of their internships at an area lodging facility to round-out their training.

The Hospitality Management Curriculum at Allegany College of Maryland has been designated as a Statewide Program by the Maryland Higher Education Commission. Maryland residents from counties other than Allegany County who register in this eligible program will be charged the out-of-county tuition rate. However, these students may be eligible to receive reimbursement for a portion of the cost difference between the in-county and out-of-county tuition rates. Funding availability for this program is based on funding from the State of Maryland and is thus subject to change each semester. Some restrictions apply. More information can be obtained by contacting the Admissions Office.

Hospitality Management students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management and Culinary Arts course. Students are expected to be well-groomed in compliance with standards of the industry. This is a career program and is designed to enable students to seek employment at the program's completion. Students planning to transfer should consult with their advisor or the Advising Center staff regarding specific program and course transfer issues.

Successful completion of this program qualifies a student to apply for an Associate of Applied Science degree in Hospitality Management - Area of Concentration in Hotel and Restaurant Management.

Program graduates are eligible to take the national certification examination to become a CDM/CFPP (Certified Dietary Manager/Certified Food Protection Professional). Contact the Certifying Board for Dietary Managers for additional information.

### COURSE REQUIREMENTS

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#### REQUIRED HOSPITALITY COURSES

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HRMG-101	Introduction to Hospitality
HRMG-110	Food Service Sanitation
CULA-216	Dining Room Management
CULA-217	Beverage Management
HRMG-165 or	Catering Operations or
CULA-150	Culinary Techniques I
HRMG-203	Hospitality Purchasing, Inventory, and Cost Control
HRMG-204	Menu Planning and Food Merchandising
HRMG-205	Food and Beverage Cost Control
HRMG-209	Front Office Management
HRMG-210 or	Internship I or
CULA-250	On-Site Practicum
HRMG-211	Hospitality Supervision
HRMG-218	Hospitality Marketing
HRMG-220	Internship II

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#### REQUIRED GENERAL COURSES

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BIO-114	Fundamentals of Nutrition
BUAD-110	Business Professionalism and Ethics
ENG-101	English Composition I
SPCH-101	Speech Communication

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#### REQUIRED ELECTIVE COURSES

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Please consult with your advisor or the Advising Center staff for selecting appropriate elective courses for graduation.

Humanities Elective or Social and Behavioral Science Elective - 3 credits

Mathematic Elective - 3 credits

Social and Behavioral Science Elective - 3 credits

**PROGRAM PATH**

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**HOSPITALITY MANAGEMENT**

**HOTEL AND RESTAURANT MANAGEMENT AREA OF CONCENTRATION**

**TWO-YEAR CAREER PROGRAM**

**PREPARATION FOR EMPLOYMENT**

FIRST SEMESTER

	<u>Credit Hours</u>
English 101 (English Composition I)	3
Hospitality Management 101 (Introduction to Hospitality)	3
Hospitality Management 110 (Food Service Sanitation)	1
Mathematics Elective	3
Speech 101 (Speech Communication)	3
Total:	13

SECOND SEMESTER

Biological Science 114 (Fundamentals of Nutrition)	3
Culinary Arts 216 (Dining Room Management)	3
Hospitality Management 165 or Culinary Arts 150 (Catering Operations or Culinary Techniques I)	3
Social and Behavioral Science Elective	3
Total:	12

Summer Session (following second semester)

Hospitality Management 210 (Internship I) or Culinary Arts 250 ( On Site Practicum)	5
Total:	5

THIRD SEMESTER

Business Administration 110 (Business Professionalism and Ethics)	2
Hospitality Management 204 (Menu Planning and Food Merchandising)	3
Hospitality Management 209 (Front Office Management)	3
Hospitality Management 211 (Hospitality Supervision)	3
Humanities or Social and Behavioral Science Elective	3
Total:	14

FOURTH SEMESTER

Culinary Arts 217 (Beverage Management)	2
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control)	3
Hospitality Management 205 (Food and Beverage Cost Control)	3
Hospitality Management 218 (Hospitality Marketing)	3
Hospitality Management 220 (Internship II)	5
Total:	16
<b>Total Credit Hours:</b>	<b>60</b>

*NOTE: All courses specifically identified by course number are graduation requirements for this program.*