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**HOSPITALITY MANAGEMENT - EVENT MANAGEMENT CERTIFICATE**


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**PROGRAM OVERVIEW**


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 Gateway Center  
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This certificate program will allow students to be prepared to design, plan, and execute successful events for any sized group. Students will learn how to market their services, conduct needs assessments and site analyses, prepare budgets, and effectively assess event success. The Event Management industry is a growing field, and includes seminars, conventions, conferences, expositions, trade shows, and special events such as weddings and other celebrations. An on-site internship will develop skills in the best practices to create successful events and meetings for groups from ten to hundreds.

Event 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 sanitation.

This is a career program and is designed to enable students to seek employment at the program's completion.

Successful completion of this program qualifies a student to apply for a Certificate in Event Management.

**COURSE REQUIREMENTS**


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**REQUIRED HOSPITALITY COURSES**


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HRMG-165	Catering Operations
HRMG-204	Menu Planning and Food Merchandising
HRMG-205	Food and Beverage Cost Control
HRMG-207	Principles of Event Management
HRMG-211	Hospitality Supervision
HRMG-218	Hospitality Marketing
HRMG-219	Mechanics of Event Management
HRMG-230	Event Production Internship

**PROGRAM PATH**


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**HOSPITALITY MANAGEMENT**
**EVENT MANAGEMENT CERTIFICATE**
**ONE-YEAR CAREER PROGRAM**
**PREPARATION FOR EMPLOYMENT**
**FIRST SEMESTER**

	<u>Credit Hours</u>
Hospitality Management 204 (Menu Planning and Food Merchandising)	3
Hospitality Management 207 (Principles of Event Management)	3
Hospitality Management 211 (Hospitality Supervision)	3
Hospitality Management 219 (Mechanics of Event Management )	4
<b>Total:</b>	<b>13</b>

**SECOND SEMESTER**

Hospitality Management 165 (Catering Operations)	3
Hospitality Management 205 (Food and Beverage Cost Control)	3
Hospitality Management 218 (Hospitality Marketing)	3
Hospitality Management 230 ( Event Production Internship)	5
<b>Total:</b>	<b>14</b>
<b>Total Credit Hours:</b>	<b>27</b>

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