

Montgomery College Hospitality Tech Prep Program

<http://www.mc.cc.md.us/Departments/mcmcps/techprep/intro.htm>

The demand for trained professionals in the hospitality industry continues to explode. In the United States, tourism is currently the third largest retail industry, behind automotive and food stores. Travel and tourism is the nation's largest services export industry and one of America's largest employers. The tourism industry includes more than 15 interrelated businesses, from lodging, airlines and restaurants to cruise lines, car rental firms, travel agents, and tour operators.

The accommodation and food service industry is expected to grow faster than the US average of 13%. By 2014, this industry is expected to grow by 16.5%, or by 1,755,000 employees. The hospitality and lodging career cluster prepares students for careers in the management, marketing and operations of restaurants and other food services, in lodging, attractions, recreation events, as well as, travel-related services.

Montgomery Public Schools Rockville, Maryland offers two pathways to employment in occupations in the accommodation and food services industry.

1. Hotel/ travel students learn to perform tasks related to the operation of lodging facilities and the care of guests who use these facilities, either through direct guest contact or the provision of background services that enhance the guest experience.
2. Restaurant management students learn to perform a variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

Both pathway programs contain advanced level course work and qualify for college rigorous and tech prep credit by requiring credits in foreign languages, advanced technology and math courses beyond algebra.

Both programs have industrial certification. The hotel/travel pathway meets the requirements for ServeSafe certification. And, the restaurant management pathway meets the ServeSafe and Prostart certification requirements.

These pathway programs have articulation agreements with the Hospitality AAS Program at Montgomery College. It has three campuses in Montgomery County, Maryland.

During the junior year, high school students in the hotel program must take three hotel/travel credits. Restaurant management students must take restaurant management courses during both the junior and senior years. Internships are required of seniors in each program. The programs have partners in the hospitality industry within the County.

Upon entry in the Hospitality Management program at Montgomery College the students work toward an AAS. The program prepares students 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 courses. The core courses in the AAS program include accounting, nutrition, food service sanitation, customer service, introduction to the hospitality industry, supervision and leadership in the industry, and a hospitality practicum.

Students can customize their studies by taking one of three concentrations. The concentrations are:

1. Food and Beverage Management -- Students interested in food and beverage management provides a background in food and beverage management and costs, including an updating and/or upgrading of skills for workers already holding industry jobs. Students wishing to pursue a degree may continue in the hospitality management program.
2. Supervision and Management, and Meeting -- This concentration is designed for individuals in a lodging or food service operation who wish to supplement or enhance their college degree and receive supervisory/leadership training. Students can customize the program by choosing courses in lodging or food service specialties.
3. Conference and Event Planning -- Is a program of study designed for the individuals working in the hospitality industry or related industry who want to enhance their college degree in the field of meeting, conference and event planning. The certificate focuses on all major aspects involved with

planning a meeting, conference or event, including courses in catering and banquets, food and beverage cost control, lodging and food service law, and sales and advertising of lodging and food services.

Each concentration offers students stop points to further their careers with either a certificate for completing the concentration or a letter of recognition for completing a shorter list of requirements.