

# FOOD AND BEVERAGE MANAGEMENT CERTIFICATE

Total Credits: 24

Catalog Edition: 2025-2026

## Program Description

(R): 055

This curriculum is designed for students seeking employment in the food industry. It provides students with 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.

For more information, please visit <https://www.montgomerycollege.edu/academics/programs/hospitality-management/food-and-beverage-management-certificate.html>

## Program Outcomes

Upon completion of this program, a student will be able to:

- Demonstrate knowledge of the complexity of the hospitality industry as a whole.
- Explain general management theory as it applies to food and beverage management.
- Enter, with junior standing, a four-year university as a major in hospitality management.
- Enter a management training program in food and beverage management.
- Work effectively as a member of a team in a professional setting.
- Define and discuss exemplary customer service during in-class exercises.
- Demonstrate an ability to perform responsibilities in an ethical manner.
- Recognize and articulate the importance of diversity in the hospitality industry.

## Program Advisors

### Rockville

- Prof. Verhonda Sercey, 240-567-5137,  
[Verhonda.Sercey@montgomerycollege.edu](mailto:Verhonda.Sercey@montgomerycollege.edu)
- Prof. Jessica Botta, 240-567-2384,  
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2025-2026

# Program Advising Guide

An Academic Reference Tool for Students

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CERTIFICATE: 055

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## Program Requirements

A suggested course sequence for full-time students follows. All students should review this advising guide and consult an advisor.

### Program Requirements

HMGT 100 - Customer Service in the Hospitality Industry *1 semester hour*

HMGT 105 - Food Service Sanitation *1 semester hour*

HMGT 107 - Food and Beverage Management *3 semester hours*

HMGT 110 - Principles of Food Production- Lecture *2 semester hours*

HMGT 111 - Principles of Food Production- Laboratory *2 semester hours*

HMGT 204 - Catering and Banquets *3 semester hours*

HMGT 208 - Food and Beverage Cost Controls *3 semester hours*

HMGT 211 - Supervision and Leadership in the Hospitality Industry *3 semester hours*

HMGT Elective *3 semester hours*

HMGT 250 - Meeting, Conference, and Event Planning *3 semester hours ‡*

**Total Credit Hours: 24**

‡ Offered spring only.

## Transfer Opportunities

Montgomery College has partnerships with multiple four-year institutions and the tools to help you transfer. To learn more, please visit <https://www.montgomerycollege.edu/transfer> or <http://artsys.usmd.edu>.

## Get Involved at MC!

Employers and Transfer Institutions are looking for experience outside the classroom.

MC Student Clubs and Organizations: <https://www.montgomerycollege.edu/life-at-mc/student-life/>

## Related Careers

Food service managers, first-line supervisors of food preparation and serving workers.

### Career Services

Montgomery College offers a range of services to students and alumni to support the career planning process. To learn more, please visit <https://www.montgomerycollege.edu/career>

### Career Coach

A valuable online search tool that will give you the opportunity to explore hundreds of potential careers or job possibilities in Maryland and the Washington D.C. metropolitan area. Get started today on your road to a new future and give it a try. For more information, please visit <https://montgomerycollege.emsicc.com>

## Notes: