



## Suggested Transfer Pathway

Montgomery College A.A. in General Studies to University of Maryland Eastern Shore-Shady Grove's B.S. in Hotel & Restaurant Management



### Year One – Montgomery College

Fall Semester	Cr
ENGL101 Introduction to College Writing	3
HMG101 Intro to the Hospitality Industry	3
BSAD101 Introduction to Business	3
HMG105 Food Service Sanitation	1
Health Foundation (HLTH125 recommended)	3
<b>Total Credits</b>	<b>13</b>

Spring Semester	Cr
ENGL102 or ENGL103 (ENGL102 recomm.)	3
MATH110 (or higher) Math Foundation	3-4
NUTR101 Introduction to Nutrition	3
HMG110 Principles of Food Production	2
HMG111 Principles of Food Production Lab	2
Arts Dist. (Art theory course recommended)	3
<b>Total Credits</b>	<b>16-17</b>

### Year Two – Montgomery College

Fall Semester	Cr
COMM108 or COMM112 (COMM108 recomm.)	3
PSYC102 General Psychology	3
Natural Sciences Lab Distribution	4
HMG107 Food & Beverage Management	3
Arts or Humanities Distribution *	3
<b>Total Credits</b>	<b>16</b>

Spring Semester	Cr
Humanities Distribution	3
ECON201 Principles of Economics	3
HMG204 Catering & Banquets	3
HMG208 Food & Beverage Costs Control	3
HMG240 Lodging & Food Service Sales	3
<b>Total Credits</b>	<b>15</b>

\* Choose course from MC's [Gen Ed List](#) to fulfill the Global & Cultural Perspectives Requirement

**REQUIRED:** Within the 60 credits of this General Studies A.A. Degree, 15 credits must be 200-level courses.

*Apply to graduate from Montgomery College with an Associate of Arts in [General Studies](#)*

### Year Three – UMES @ Shady Grove

Fall Semester	Cr
HMG300A Professional Development	.5
ENGL305 or ENGL310	3
HMG220 Technology Mgmt. in Hosp. Industry	4
HMG305 Business & Entrepreneurship	3
HMG Elective	3
Hosp. Facilities Operations & Management	3
<b>Total Credits</b>	<b>16.5</b>

Spring Semester	Cr
HMG300B Professional Development	.5
HMG340 Hospitality Industry Accounting	3
EPE Exam	0
FMGT371 Hospitality Purchasing & Lab	3
FMGT350 Commercial Food Production	3
HRM Elective	3
<b>Total Credits</b>	<b>12.5</b>

### Year Four – UMES @ Shady Grove

Fall Semester	Cr
HMG497 Professional Development	1
HMG490 Hospitality Research I	3
HMG350 Marketing Hosp. & Leisure Services	3
HMG304 Hospitality Facilities Design Project	3
HMG301 Front Office Management	3
HMG402 Human Resource Management	3
<b>Total Credits</b>	<b>16</b>

Spring Semester	Cr
TMGT306 Eco & Cultural Tourism	3
HMG401 Law & the Hospitality Industry	3
HMG498 Professional Development	1
HRM Elective	3
HMG440 Financial Analysis for the Hosp. Industry	3
HMG491 Hospitality Research II	3
<b>Total Credits</b>	<b>16</b>

**HMG110, 120 and 130 Hospitality Experience Credit 0** – Students are required to obtain a total of 1000 hours of acceptable hospitality experience. It is recommended that the student works a minimum of nine weeks per summer. The 1000-hour hospitality experience requirement may be obtained prior to enrollment, during studies or after completion of course work, but must be completed before graduation.

[www.shadygrove.umd.edu/academics/undergraduate/hotel-restaurant](http://www.shadygrove.umd.edu/academics/undergraduate/hotel-restaurant)

## GENERAL STUDIES A.A. to UMES-USG Hotel & Restaurant Management

Total Credits: 60 – 61

Name:	Date:	ID#
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### GENERAL EDUCATION FOUNDATION & DISTRIBUTION COURSES

Foundation Courses	COURSE	HRS	GRADE
ENGL101	ENGL101	3	
English Foundation (ENGL102 or ENGL103, ENGL102 recommended)	ENGL	3	
Math Foundation (MATH110 or higher)	MATH	3-4	
Speech Foundation (COMM108 or COMM112, COMM108 recomm.)	COMM	3	
Health Foundation (HLTH125 recommended) #	HLTH	3	
Distribution Courses	COURSE	HRS	GRADE
Arts Distribution (Art theory recommended)		3	
Humanities Distribution		3	
Arts or Humanities Distribution *		3	
Behavioral & Social Science Distribution, Principles of Economics	ECON201	3	
Behavioral & Social Science Distribution, General Psychology	PSYC102	3	
Natural Sciences Distribution with Lab		4	
Natural Sciences Distribution, Introduction to Nutrition	NUTR101	3	
General Electives #	COURSE	HRS	GRADE
Introduction to Business	BSAD101	3	
Introduction to the Hospitality Industry	HMGT101	3	
Food Service Sanitation	HMGT105	1	
Food & Beverage Management	HMGT107	3	
Principles of Food Production – Lecture	HMGT110	2	
Principles of Food Production – Lab	HMGT111	2	
Catering & Banquets	HMGT204	3	
Food & Beverage Cost Controls	HMGT208	3	
Lodging & Food Service Sales & Advertising	HMGT240	3	

#### Global & Cultural Perspectives Requirement:

**Required:** Within the 60 credits of this General Studies A.A. Degree, 15 credits must be 200-level courses

\* Choose course from MC's [Gen Ed List](#) to fulfill the Global & Cultural Perspectives Requirement

# One credit from the Health Foundation will go into the General Electives, bringing the total of General Elective credits to 24.

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