

COUNTY COLLEGE OF MORRIS

CULINARY ARTS AND SCIENCE

Associate of Applied Science (NRAEF)



WHY STUDY CULINARY ARTS AT CCM? WE BUILD CHEFS!

The mission of the Culinary Arts and Science Program at CCM has taken on new meaning in the past years. We have always trained individuals to be successful and energetic leaders in an ever-changing and dynamic industry that has become central to the social purpose of a modern community. The skills and knowledge acquired at CCM are necessary to succeed in a satisfying career and serve the basic need of the many areas of social justice that can be addressed by the simple act of feeding the hungry.

In 2022, the CCM program was recognized as a Top 20 Best Culinary School on the East Coast by Best Choice Schools. Currently, the college is anticipating a new groundbreaking on campus for The Entrepreneurship and Culinary Science Center which includes enhanced learning space. According to the National Restaurant Association, there are over 350,000 food service and restaurant jobs in the state, and that number is expected to rise by 6.9% by 2029.

The Culinary Arts and Science Program (P3425) and the Culinary Arts Certificate (C0420) provide training in culinary skills and knowledge in the diverse opportunities that are currently available in this ever changing and dynamic field.

Highest paying states for Chefs and Head Cooks:

State	Employment	Employment per thousand jobs	Location quotient	Hourly mean wage	Annual mean wage
New Jersey	2,380	0.63	0.86	\$ 40.24	\$ 83,700
Hawaii	610	1.06	1.45	\$ 35.65	\$ 74,150
Rhode Island	230	0.51	0.70	\$ 35.55	\$ 73,950
California	15,960	0.97	1.33	\$ 32.41	\$ 67,400
Massachusetts	3,250	0.97	1.33	\$ 31.66	\$ 65,850

Largest job market in the Nation:

Metropolitan area	Employment	Employment per thousand jobs	Location quotient	Hourly mean wage	Annual mean wage
New York-Newark-Jersey City, NY-NJ-PA	549,100	62.15	0.77	\$ 16.77	\$ 34,880
Los Angeles-Long Beach-Anaheim, CA	482,270	82.83	1.02	\$ 15.45	\$ 32,140
Chicago-Naperville-Elgin, IL-IN-WI	318,650	73.05	0.90	\$ 12.83	\$ 26,680

Chefs and Head Cooks (bls.gov)

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Curriculum Checklist: www.ccm.edu/checksheets

Revised 07/23

CULINARY ARTS CAREER OPPORTUNITIES:

- Catering services
- Culinary operations
- Food science
- Food styling
- Kitchen management
- Pastry making
- Professional baking
- Professional cooking



CONTACT INFORMATION

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Chairperson, Hospitality Management and Culinary Arts

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SOMETHING FOR EVERYONE

Culinary Arts Share Time (CAST)

A share time program designed to fulfill the needs of a student interested in Culinary Arts and Hospitality training and education is run by a partnership between Morris County Vocational School District and CCM. Application is made in the sophomore year and high school juniors and seniors, from Morris County, have the opportunity to take career-focused, college-level courses that offer three possible pathways after graduation for career advancement.

- Direct entry into workforce with certifications and credit
- One-year completion of an associate degree at CCM
- Transfer with advanced standing to a four-year college or university

Culinary Opportunity Program

The program covers fundamental skills in culinary and baking and is intended for students who have the physical and intellectual capacity, as well as the desire, to become a member of the workforce. This 72-hour job preparation program incorporates culinary and baking, Serv-Safe certification, resume preparation and the opportunity to meet potential employers.

WHERE YOU CAN GO!

Transfer opportunities are available for students aspiring to achieve an advanced degree in hospitality management or other studies. Upon completion of the associate degree, students may transfer to a four-year institution to further their education. Academic advisors are available to discuss articulations and transfer opportunities.

The following scholarships are available:

- ABG (Alpha Beta Gamma) Business Honor Society Scholarship (<http://abg.org/awards.asp>)
- FDU Scholarship
- John and Mary Linda Scholarship
- Michael Marino, Sr. Scholarship
- NJSCPA Hospitality Scholarship
- NRAEF ManageFirst Program Scholarship



CURRICULUM

General Education Foundation (20 CR)

COMMUNICATIONS (6 CR)

English Composition I	ENG 111	3
English Composition II	ENG 112	3

MATH/SCIENCE/TECHNOLOGY (3 CR)

Math/Science/Technology Elective		3
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SOCIAL SCIENCE OR HUMANITIES (3 CR)

Choose from General Education course list		3
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GENERAL EDUCATION ELECTIVES (8 CR)

Choose from the General Education course list		8
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CULINARY ARTS and SCIENCE CORE (40 CR)

Introduction to Food	HOS 101	3
Food Management	HOS 102	3
Food Production	HOS 103	3
Food Science and Nutrition	HOS 105	3
Introduction to Baking	HOS 117	3
Introduction to Hospitality Industry	HOS 118	3
International Cuisines	HOS 123	3
Human Resources	HOS 211	3
Food and Beverage Purchasing and Cost Controls	HOS 213	3
Internship Work Experience Hospitality (45-100 Hrs.)	HOS 229	3
Food As Art	HOS 233	3
Food Truck Entrepreneur	HOS 250	3
Hospitality Leader Capstone	HOS 255	1
HOS Electives or Internship		3

TOTAL

60

Note: You must see a faculty advisor to plan your sequence of courses. For the most up-to-date listing of courses, see the Curriculum Checklist for this program on the CCM website at www.ccm.edu/checksheets.