

# COUNTY COLLEGE OF MORRIS

## CULINARY ARTS AND SCIENCE

Associate of Applied Science  
(NRAEF)



### WHY STUDY CULINARY ARTS AT CCM?

#### WE BUILD CHEFS!

The Culinary and Hospitality Arts Institute of New Jersey (CHAI-NJ) is proud to offer this degree program that provides students the opportunity to cook professionally in production kitchens and move directly into the industry through internships and academic courses such as Food as Art and Food Truck Entrepreneur!

The entire Culinary industry is dependent on skills and innovative individuals that can take a simple product and make it into a work of art. If your aspirations are to cook professionally, own your own restaurant or Food Truck, create new and exciting foods through science, or to become a great chef, our program is your first step into this culinary world!

The curriculum is based on a solid foundation of French classical cuisine and modern American cuisine but also provides students with the opportunity to build their own career interests as they learn how to prepare and serve food that looks amazing and tastes even better! The National Restaurant Association Educational Foundation ManageFirst Program provides the core of management learning and includes the opportunity for up to ten nationally recognized certifications.

In addition, further studies can lead to special interests such as pastries, baking, food styling, food science, catering, and even an intensive internship.

The intensive internship can begin as early as your first semester with selected employers and chefs willing to educate dedicated individuals for a future in culinary arts. The college course experience (9 credits total) covers 1, 2, and 3 credit electives that can lead to a full year of work experience in a position and organization that will take the student to the next level in their career aspirations.

Transfer opportunities are available for students who wish to complete a more advanced degree in Culinary Arts or other related studies.

#### 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 (www.bls.gov)

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For more information, scan the QR code.

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### 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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## 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 - 3425

### General Education Foundation (20/21 CR)

#### COMMUNICATIONS (6 CR)

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

#### MATH/SCIENCE/TECHNOLOGY (3/4 CR)

Math for Liberal Arts**	OR	MAT 120	3
College Algebra**		MAT 110	

#### SOCIAL SCIENCE OR HUMANITIES (3 CR)

Elementary Spanish I	OR	SPN 111	3
Elementary French I		FRE 111	4

#### GENERAL EDUCATION ELECTIVES (8 CR)\*

Cultural Geography	SOC 108	3
Biology of Environmental Concerns	BIO 127	4
Computer Information Literacy	CMP 101	1

### 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	HOS 118	3
International Cuisines	HOS 123	3
Dining Room Management	HOS 210	3
Human Resources	HOS 211	3
Food and Beverage Purchasing and Receiving	HOS 213	3
Internship Work Experience	OR HOS 229	3
Restaurant Operations+	HOS 235	
Food As Art	HOS 233	3
Food Truck Entrepreneur	HOS 250	3
Hospitality Leader Capstone	HOS 255	1

#### 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.*