COUNTY COLLEGE OF MORRIS

CULINARY ARTS AND SCIENCE

Associate of Applied Science (NRAEF)

BEST CHOICE SCHOOLS
TOP CULINARY SCHOOLS

WHY STUDY CULINARY ARTS AT CCM?

WE BUILD CHEFS!

CCM's Culinary and Hospitality Arts Institute of New Jersey (CHAI-NJ) is proud to offer this degree program that allows students to cook professionally in production kitchens and move directly into the industry through internships and academic courses such as Food as Art.

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!

"Enrolling in this program is more than just education—it's a calling. It's a chance to learn the profound power of nourishing others, to turn your passion for food into purpose, and to embrace the urgency and heart required to truly make a difference in this industry." - Professor Mark Cosgrove

The curriculum is based on a solid foundation of French classical and modern American cuisine, and lets students build their own career interests as they prepare and serve food that looks amazing and tastes even better! The National Restaurant Association Educational Foundation (NRAEF) 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 that the intensive internship can begin as early as first semester. 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 taking the student to the next level in their career aspirations.

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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

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

Chefs and Head Cooks (www.bls.gov)

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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WHERE YOU CAN GO!

Associate of Applied Science (AAS) degrees are designed primarily for students entering the workforce after graduation. However, many students choose to continue their education at a four-year institution. If you're considering transfer, it's important to plan ahead. Be sure to connect with your academic advisor and visit https://njtransfer.org.

CCM Culinary Arts & Science students frequently transfer to the following colleges and universities to pursue an advanced degree.

- Fairleigh Dickinson University, NJ
- Montclair State University, NJ
- Johnson & Wales University, RI

Students may pursue the following scholarships to aid in affordability:

- ABG (Alpha Beta Gamma) Business Honor Society Scholarship
- 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	4
College Algebra**		MAT 110	3

SOCIAL SCIENCE OR HUMANITIES (3 CR)

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

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.