



CULINARY ARTS CAREER OPPORTUNITIES:

- Catering services
- Food science
- Food styling
- Pastry making
- Professional baking
- Professional cooking

CULINARY ARTS CERTIFICATE OF ACHIEVEMENT

The Culinary Arts certificate program at CCM is designed for students who aspire to pursue a career in culinary arts. These courses provide basic training for entry level opportunities, or the foundation for advanced studies, including ServSafe food handling certification.

The Teaching Kitchen and Dining Room provided for the hospitality programs at CCM is one of the best in the area. It features individual work stations for each pair of students and offers a multitude of different state-of-the-art culinary learning experiences. In addition, students gain practical hands-on dining room, food and beverage management, and service experience.

CURRICULUM

CORE REQUIREMENTS

Serv-Safe Food Handling	HOS 100	1
Introduction to Food	HOS 101	3
Food Management	HOS 102	3

Choose 3 credits from the following:

Food Production	HOS 103	3
Introduction to Baking	HOS 117	3
International Cuisines	HOS 123	3
Internship Work Experience (135-300 Hrs.)	HOS 229	3
Food Truck Entrepreneur	HOS 250	3

TOTAL **10**



CONTACT INFORMATION

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