



WHY STUDY HOSPITALITY MANAGEMENT AND CULINARY ARTS AT CCM?

The Hospitality Management program at CCM is designed to provide both academic and practical training for students interested in future management positions and for aspiring professionals already employed within the hospitality industry. The program combines specialized training and development of specific hospitality management skills. Students graduate with a relevant and contemporary education and the skillset necessary for success in the hospitality industry.

The Teaching Kitchen and Dining Room provided for the Hospitality Management program 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.

The CCM Hospitality Management and Culinary Arts department is an institutional member of the National Restaurant Association Educational Foundation, the International Council on Hotel, Restaurant, and Institutional Education, the American Culinary Federation, and the Chaine des Rôtisseurs.

CCM has been recognized as a Top 20 Best Culinary School on the East Coast and a Top 10 Best Culinary School in New Jersey.

TITANS TABLE

As part of its service-learning projects, the department manages the food insecurity program at CCM. This project provides groceries and snacks to students and employees in need. All students are encouraged to volunteer with our department at the Interfaith Food Pantry to help serve the community!

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HOSPITALITY MANAGEMENT CAREER OPPORTUNITIES:

- Food service operation management including restaurants, banquet halls, cafeterias and other food establishments
- Lodging management including luxury, casino, convention, all-suite and resort hotels
- Menu preparation
- Recreation and leisure, entertainment, attractions, and special events management
- Sales and marketing in the food service field
- Senior living services, health care and retirement community management
- Supply ordering and accounting
- The support infrastructure of the hospitality industry which includes human resources, accounting, purchasing, physical plant maintenance, sales and marketing, and property management
- Travel and tourism

CONTACT INFORMATION

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Chairperson, Hospitality Management and Culinary Arts

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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 from CCM, 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

THE CHÂÎNE DES RÔTISSEURS BAILLIAGE JOSEPH DONON AT CCM



Becoming a member the Bailliage Joseph Donon gives you access to participate in the events we plan together with industry partner members and full rights and privileges of membership in the international Chaîne des Rôtisseurs. You will be inducted at an official event and receive the decorations associated with your rank as "Rôtisseurs" which corresponds to your status as a student and future professional in our field.



CURRICULUM

General Education Foundation (21 CR)

COMMUNICATION (6 CR)

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

MATH/SCIENCE/TECHNOLOGY (6 CR)

Mathematics Elective		3
Laboratory Science/Technology Elective		3

GENERAL EDUCATION ELECTIVE (6 CR)

Elements of Economics	OR	ECO 113	3
Principles of Economics		ECO 211	
General Education Elective			3

SOCIAL SCIENCE OR HUMANITIES (3 CR) 3

Choose from Social Science/Humanities Course List

Hospitality/ Business Core (39 Cr)

Introduction to Food	HOS 101	3
Food Management	HOS 102	3
Food Production	HOS 103	3
Accounting for Hospitality	HOS 108	3
Introduction to Hospitality Industry	HOS 118	3
Human Resource Management in the Hospitality Industry	HOS 211	3
Food and Bev Purchasing and Cost Controls	HOS 213	3
Hospitality Leadership Capstone	HOS 255	1
Internship Work Experience	HOS 229	3

HOS Electives or Intensive Internship 8

Restricted HOS/BUS Electives		6
Introduction to Business	BUS 112	
Principles of Marketing I	MKT 113	
Marketing and Event Planning	HOS 201	
Hotel Operations	HOS 240	

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.