

COUNTY COLLEGE OF MORRIS

CULINARY ARTS Certificate of Achievement



WHY STUDY CULINARY ARTS AT CCM?

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.

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.



CULINARY ARTS CAREER OPPORTUNITIES:

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

CURRICULUM - 0420

CORE REQUIREMENTS

Introduction to Food	HOS 101	3
Food Management	HOS 102	3

Choose 3 credits from the following:

Food Production	HOS 103	3
International Cuisines	HOS 123	3
Chocolates	HOS 125	1
American Regional Cuisine	HOS 126	1
Italian Cuisine	HOS 127	1
Chinese Cuisine	HOS 128	1
Latin Cuisines	HOS 129	1
Food Truck Entrepreneur	HOS 250	3
Internship Work Experience (Hospitality)	HOS 229	3

TOTAL 10

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CONTACT INFORMATION

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For more information, scan the QR code.

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COUNTY COLLEGE OF MORRIS

HOSPITALITY MANAGEMENT & EVENT PLANNING Certificate of Achievement



WHY STUDY HOSPITALITY MANAGEMENT AND EVENT PLANNING AT CCM?

The Hospitality Management and Event Planning certificate at CCM provides a concise and accelerated approach to hospitality management. It is offered primarily to current and future industry professionals seeking national certification from the National Restaurant Association Educational Foundation (NRAEF) ManageFirst Program. In addition, this combination of skills provides the perfect basis for an individual interested in the event planning field. Event planning brings imagination and creativity to business and social events in an entrepreneurial setting.

CURRICULUM - 0421

CORE REQUIREMENTS

Food Management	HOS 102	3
Intro to the Hospitality	HOS 118	3
Food and Beverage Purchasing and Cost Controls	HOS 213	3
Human Resources in the Hospitality Industry	HOS 211	3
Marketing and Event Planning	HOS 201	3
OR		
Food Truck Entrepreneur	HOS 250	3
Hospitality Leader Capstone	HOS 255	1

TOTAL

16

HOSPITALITY MANAGEMENT & EVENT PLANNING 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
- Senior living services, health care and retirement community management
- Support services of the hospitality industry including accounting, human resources, physical plant maintenance, property management, purchasing, sales and marketing and supply ordering
- Travel and tourism

CONTACT INFORMATION

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