

COUNTY COLLEGE OF MORRIS
CURRICULUM CHECK SHEET
Requirements for Graduation
A.A.S. DEGREE

#3425
CULINARY ARTS & SCIENCE
NRAEF Managefirst

FALL 2025

COURSE	CODE	CR	GR	TR
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 & 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 & Beverage Purchasing & Receiving	HOS 213	3		
Internship Work Experience ^{ITN} 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		60/61		

NOTES:

This is an unofficial document and should be used for academic planning purposes only.

All students are required to see their Academic Advisor each semester to discuss and approve their selection of courses before they register.

Due to continual program revisions mandated by accrediting agencies and/or changes in state mandated requirements, students should consult their academic advisor when selecting courses.

For advisement, please contact **Prof. Mark Cosgrove in SCC 241A or arrange a meeting via email at mcosgrove@ccm.edu.**

To determine the transferability of your courses to participating NJ Colleges & Universities, access www.njtransfer.org

Although the A.A.S. degree option in Culinary Arts is a career-oriented program articulation agreements with selected four-year institutions may provide graduates of this program opportunities for transfer.

***See back page for additional information. Consult with the Culinary Arts & Science Advisor for more information on these requirements; substitutions may be made with department permission.**

****Students may be required to take one or more noncredit, developmental classes to graduate.**

+See back page for substituting these four courses for an intensive internship work experience in Culinary Arts.

^{ITN} This course must be taken as part of the intensive internship sequence. See your Academic Advisor for more information.

CULINARY ARTS AND SCIENCE
NRAEF Managefirst
#3425

Suggested Sequence by Semester

SEMESTER I			CREDITS	SEMESTER II			CREDITS
Intro to Food	HOS 101		3	Elementary Spanish I OR	SPN 111		3
Food Management	HOS 102		3	Elementary French I	FRE 111		
Math for the Liberal Arts	MAT 120		4	Dining Room Management	HOS 210		3
Intro to Hospitality	HOS 118		3	Food Science and Nutrition	HOS 105		3
International Cuisines	HOS 123		<u>3</u>	English Composition I	ENG 111		3
				Food Production	HOS 103		<u>3</u>
Total			16	Total			15
SEMESTER III				SEMESTER IV			
Food & Bev. Purchasing	HOS 213		3	Food As Art	HOS 233		3
Human Resources	HOS 211		3	Hospitality Leader Capstone	HOS 255		1
Internship Work Exp. OR	HOS 229		3	Cultural Geography	SOC 108		3
Restaurant Operations	HOS 235			Biology of Environment Concerns	BIO 127		4
English Comp. II	ENG 112		3	Food Truck Entrepreneur	HOS 250		3
Intro to Baking	HOS 117		<u>3</u>	Comp Information Literacy	CMP 101		<u>1</u>
Total			15	Total			15

GENERAL EDUCATION FOUNDATION COURSES:

For suitable course substitutions, please speak with your Academic Advisor, Prof. Mark Cosgrove or email mcosgrove@ccm.edu.
[Click here for the most recent General Education course list.](#)

HOSPITALITY INTERNSHIP WORK EXPERIENCE:

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. Speak to your Academic Advisor, Prof. Cosgrove, or email mcosgrove@ccm.edu for further information.

- HOS 227 Internship Work Exp. (45-100hr) – 1 CR
- HOS 228 Internship Work Exp. (90-200hr) – 2 CR
- HOS 229 Internship Work Exp.(135-300hr) – 3 CR
- HOS 230 Intensive Internship Work Exp. (800 hours) – up to 9 CR may be substituted for HOS 103, HOS 123 & HOS 235

NRAEF “Managefirst” Certification. You must take and pass the certification exams in these courses:

- Hospitality & Restaurant Management (HOS 118)
- Controlling Foodservice Costs (HOS 102)
- Human Resource Management in the Hospitality Industry (HOS 211)
- HOS 255 Hospitality Leader Capstone
- One additional certification elective (Customer Service HOS 210 is suggested).
- You must also complete 800 hours of documented work experience in a Hospitality Organization during your studies or after your graduation from CCM.

HONORS COURSES: You may be eligible to take honors courses. Discuss this option with your Academic Advisor.