

CULINARY ARTS AND SCIENCE
NRAEF Managefirst
#3425

Suggested Sequence by Semester

SEMESTER I			SEMESTER II		
CREDITS			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.