

**CULINARY ARTS AND FOOD SERVICE MANAGEMENT B.S.  
JOHNSON & WALES UNIVERSITY**

Students from County College of Morris who receive an **Associate of Applied Science Degree in Culinary Arts & Science** will be eligible to enter the Culinary Arts and Food Service Management Bachelor's Degree program at Johnson & Wales University with **junior standing**.

- Students must complete their Culinary Arts A.A.S. degree at County College of Morris with a minimum of **63 credits**
- Students must submit an original copy of one of the following three approved certifications:
  - The National Restaurant Association Certification (NRAEF),
  - The National Registry of Food Safety Professionals Certificate
  - Thomsen Prometric
- Students should choose a mathematics course at level 110 or higher to fulfill their general education requirement at County College of Morris.

**CULINARY ARTS EQUIVALENCY LIST**

COUNTY COLLEGE OF MORRIS CULINARY ARTS & SCIENCE A.A.S.		JOHNSON & WALES UNIVERSITY CULINARY ARTS & FOOD SERVICE MANAGEMENT B.S.	
	Sem Cr		Qtr Cr
<b>General Education Foundation</b>			
HOS 101 Introduction to Food and HOS 103 Food Production <i>*both courses must be completed to earn credit</i>	3 3	CUL1315 Stocks, Sauces and Soups and CUL1385 Fundamentals of Food Service Production	3 3
HOS 210 Dining Room Management	3	CUL1325 Essentials of Dining Room	3
A.A.S Degree		CUL1335 Traditional European Cuisine	3
HOS 117 Introduction to Baking	3	CUL1345 Introduction to Baking & Pastry	3
A.A.S. Degree -		CUL1355 New World Cuisine	3
A.A.S. Degree		CUL1365 Principles of Beverage Service	3
HOS 105 Food Science and Nutrition		CUL1375 Nutrition & Sensory Analysis	3
A.A.S. Degree		CUL1395 Purchasing & Product Identification	3
A.A.S. Degree		CUL1405 Skills of Meatcutting	3
A.A.S. Degree		CUL2215 Garde Manger	3
A.A.S. Degree		CUL2225 Classical French Cuisine	3
A.A.S. Degree		CUL2235 Advanced Dining Room Procedures	3
HOS 123 International Cuisines	3	CUL2245 International Cuisine	3
HOS 121 Advanced Baking	3	CUL2255 Advanced Patisserie/Desserts	3
HOS 211 Human Resources in the Hospitality Industry	3	FSM3001 Food Service Management Systems & Human Resource Applications	4.5
		<b>Culinary Arts Applications</b>	
HOS 221, 222 and/or 223 Coop Work Experience and A.A.S. degree	2/3	CUL2626 Culinary Arts Internship	13.5

<b>Related Professional Studies</b>			
HOS 100 Serv-Safe Handling (student must present national exam certificate recognized by the Conference for Food Protection)	1	FSM1065 Food Safety and Sanitation Management	1.5
HOS 213 Food & Beverage Purchasing & Receiving	3	FSM2045 Introduction to Menu Planning & Cost Controls	4.5
<b>General Studies</b>			
ENG 112 English Composition II	3	ENG1020 English Composition	4.5
<b>Mathematics/Science Technology elective:</b> *MAT 110 or higher	3	MATH designated course	4.5
<b>Social Science or Humanities elective:</b> *PSY 113 General Psychology	3	PSYC2001 Introductory Psychology	4.5
<b>General Education electives:</b> *Any 3-4 credit General Education Science course and *COM 109 Speech Fundamentals	3-4 3	One SCI designated course and ENG1030 Communication Skills	9.0
ENG 111 English Composition I	3	Arts & Sciences elective	4.5
<b>Total – A.A.S Degree</b>	<b>63</b>	<b>Total</b>	<b>96</b>

Students from **County College of Morris** with an A.A.S degree in **Culinary Arts & Science** will be required to complete the following courses at Johnson & Wales University to receive their **B.S. degree in Culinary Arts and Food Service Management**.

<b>JOHNSON &amp; WALES UNIVERSITY Culinary Arts &amp; Food Service Management B.S.</b>		
<b>Major Courses:</b>		<b>Qtr. Cr.</b>
FSM4061 Advanced Food Service Operations Management		4.5
HOSP3050 Hospitality Strategic Marketing		4.5
HOSP4060 Hospitality Management Seminar		4.5
Cul/Hosp Concentration		13.5-15
<b>Choose one of the following options:</b> Cul/Hosp electives- Three to Five courses with an EHSP, ECUL or EBPA attribute selected from offerings within the Hospitality College or the College of Culinary Arts <b>or</b> Second Hospitality or Culinary concentration <b>or</b> Study Abroad <b>or</b> Internship		13.5-15
<b>Related Professional Studies:</b>		
ACCT2003 Hospitality Accounting I		4.5
ACCT2004 Hospitality Accounting II		4.5
ACCT3025 Hospitality Financial Management		4.5

CAR0010 Career Capstone	1.0
LAW2010 Hospitality Law	4.5
<b>General Studies</b>	
ENG1021 Advanced Composition & Communication	4.5
LEAD2001 Foundations in Leadership Studies	4.5
NUTR2001 Introduction to Nutrition	4.5
ECON1001 Macroeconomics	4.5
SPAN1011 Conversational Spanish: Specialized Vocabulary	
One Arts & Sciences electives	4.5
<b>*Choose <u>two</u> from the following:</b> MATH2001 Statistics or PHIL3040 Ethics of Business Leadership or SOC2001 Sociology History: One Hist-designated course Literature: Eng1001 or one LIT designated class	9
<b>Total</b>	<b>95.5-98.5</b>

**\*Students may not use a combination of MATH2001 and SOC2001 to fulfill this requirement**