

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

#3425

**CULINARY ARTS & SCIENCE  
Degree Program (NRAEF)**

**FALL 2020**

Name: \_\_\_\_\_

ID \_\_\_\_\_ Total Transfer Credits \_\_\_\_\_

Date \_\_\_\_\_

COURSE	CODE	CR	GR	TR
<b>General Education Foundation (20 CR )</b>				
COMMUNICATIONS (6 CR)				
English Composition I	ENG 111	3		
English Composition II	ENG 112	3		
MATH/SCIENCE/TECHNOLOGY (3 CR)*				
Math/Science/Technology Elective**		3		
SOCIAL SCIENCE OR HUMANITIES (3 CR)				
Choose from General Education course list		3		
GENERAL EDUCATION ELECTIVES (8 CR)*				
Choose from the General Education course list		8		
<b>CULINARY ARTS &amp; SCIENCE CORE (40 CR)</b>				
Serv-Safe Food Handling	HOS 100	1		
Introduction to Food	HOS 101	3		
Food Management	HOS 102	3		
Food Production	HOS 103	3		
Food Science and Nutrition	HOS 105	3		
Success in Hospitality	HOS 106	1		
Introduction to Baking	HOS 117	3		
Introduction to Hospitality	HOS 118	3		
Dining Room Management	HOS 210	3		
Human Resources in the Hospitality Industry	HOS 211	3		
Food & Beverage Purchasing & Receiving	HOS 213	3		
Internship Experience	HOS	1		
Food As Art	HOS 233	3		
Restaurant Operations	HOS 235	3		
Choose four (4) credits from the electives below:				
International Cuisines	HOS 123	3		
American Regional Cuisine	HOS 126	1		
Italian Cuisine	HOS 127	1		
Chinese Cuisine	HOS 128	1		
Latin Cuisine	HOS 129	1		
Advanced Baking	HOS 121	3		
	TOTAL	60		

**NOTES:**

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

All students are required to see their Academic Advisors 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 e-mail at [mcosgrove@ccm.edu](mailto:mcosgrove@ccm.edu).

To determine the transferability of your courses to participating NJ Colleges & Universities, access [www.njtransfer.org](http://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 more information.

\*\*Students may be required to take noncredit, developmental remedial classes in order to graduate.

**CULINARY ARTS AND SCIENCE  
W/NRA CERTIFICATIONS**

#3425

**Suggested Sequence by Semester**

<b>SEMESTER I</b>			<b>CREDITS</b>	<b>SEMESTER II</b>			<b>CREDITS</b>
English Composition I or Pre-Reqs	ENG 111	3	English Composition II or Pre-Reqs	ENG 112	3		
Serv-Safe Food Handling	HOS 100	1	Introduction to Hospitality	HOS 118	3		
Introduction to Food	HOS 101	3	Food Production	HOS 103	3		
Food Management	HOS 102	3	Food Science and Nutrition	HOS 105	3		
Introduction to Baking	HOS 117	3	General Education Elective		<u>3</u>		
Success in Hospitality	HOS 106	<u>1</u>					
	<b>TOTAL</b>	<b>14</b>		<b>TOTAL</b>	<b>15</b>		
<b>Internship Experience Course may be taken during the Summer or Winterim Semesters (1-3 credits)</b>							
<b>SEMESTER III</b>				<b>SEMESTER IV</b>			
Choose 4 Credits of Cuisine Electives		4	Food As Art	HOS 233	3		
Dining Room Management	HOS 210	3	Human Resources in Hospitality	HOS 211	3		
Food & Bev. Purchasing & Control	HOS 213	3	Restaurant Operations	HOS 235	3		
General Education Elective		3	General Education Elective		2		
Humanities/Social Science Elective		<u>3</u>	Math/Science/Technology Elective		<u>3</u>		
	<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>14</b>		

**TECHNOLOGY LITERACY:** If you do not pass the Technology Literacy Competency exam you must take a 1-4 credit General Education Technology course. You may select from the following courses: CMP 101 (1 CR), CMP 126 (4 CR), CMP 128 (3 CR) or CMP 135 (3 CR).

**MATHEMATICS:** See General Education course list. Work closely with your advisor to select the appropriate course. MAT 120, MAT 124 and MAT 130 are acceptable choices for graduation but MAT 110 (College Algebra) is the best option for transfer and for students interested in Food Science. Higher-level general education mathematics courses will also satisfy the mathematics requirement.

**SCIENCE:** If you are looking to study Culinary Science, BIO 127 Biology of Environmental Concerns is recommended. You may also use one of these science electives as a General Education elective. See General Education course list for other choices. Work closely with your advisor to select the appropriate course.

**HUMANITIES/SOCIAL SCIENCES:** SPN 111, Elementary Spanish (or higher level) is recommended. If you are looking to study Culinary Arts, choose ART 114 Contemporary Art and/or PHO 110 Photography Appreciation. See General Education course list for other choices. Work closely with your advisor to select the appropriate courses.

**GENERAL EDUCATION:** You may choose any course from any area of the General Education Course List to meet the required number of credits. Students interested in pursuing Food Science should select appropriate science classes from the General Education Course List.

**INTERNSHIP Work Experience:** Is best taken during the Summer semester after your first year at CCM. You may elect any of the Internship courses.

**HONORS COURSES:** You may be eligible to take honors courses. For more information, contact Prof. Laura Gabrielsen at 973-328-5459.

**NRAEF INFO:** As a student in the Culinary Arts & Science Program, you are eligible to receive certification in the National Restaurant Association "Managefirst" Program.

In order to receive certification you must complete the following 4 exams: Hospitality & Restaurant Management (HOS 118), Controlling Foodservice Costs (HOS 213), Human Resource Management in the Hospitality Industry (HOS 211) and Foodservice Sanitation (HOS 100)