

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

#3420
HOSPITALITY MANAGEMENT

Name: _____
 ID _____ Total Transfer Credits _____
 Date _____

FALL 2020

COURSE	CODE	CR	GR	TR
General Education Foundation (21 CR)				
COMMUNICATION (6 CR)				
English Composition I	ENG 111	3		
English Composition II	ENG 112	3		
MATH/SCIENCE/TECHNOLOGY (6 CR)*				
Mathematics Elective**		3		
Laboratory Science/Technology Elective**		3		
GENERAL EDUCATION ELECTIVE (6 CR)				
Elements of Economics+ OR	ECO 113	3		
Principles of Economics+	ECO 211			
General Education Elective*		3		
SOCIAL SCIENCE OR HUMANITIES (3 CR)*				
Choose from Social Science/Humanities Course List				
HOSPITALITY/ BUSINESS CORE (39 CR)				
Serv-Safe Food Handling	HOS 100	1		
Introduction to Food	HOS 101	3		
Food Management	HOS 102	3		
Food Production	HOS 103	3		
Success in Hospitality	HOS 106	1		
Introduction to Hospitality Industry	HOS 118	3		
Hotel & Hospitality Management	HOS 120	3		
Human Resource Mgt. in the Hospitality Ind.	HOS 211	3		
Food & Beverage Purchasing & Cost Control	HOS 213	3		
Hotel Operations	HOS 240	3		
Internship Work Experience*	HOS	1		
Hospitality Accounting	ACC 108	3		
Introduction to Business	BUS 112	3		
Business Law I	BUS 213	3		
HOSPITALITY ELECTIVES*				
		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.

Contact the Hospitality Management & Culinary Arts Department, mcosgrove@ccm.edu, 973-328-5679, SCC 241A.

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

*See back page for additional information.

**Students may be required to take remedial classes in order to graduate.

+ECO 211 Principles of Economics and ACC 111 Principles of Accounting are recommended for transfer to 4 year colleges and universities.

Although the A.A.S. degree is a career-oriented program, selected four-year institutions may provide graduates of this program opportunities for transfer. For more information contact the Transfer Coordinator and/or your academic advisor.

HOSPITALITY MANAGEMENT

#3420

Suggested Sequence by Semester

This suggested sequence does not include any required developmental courses.

Degree completion time may vary depending upon the number of credits taken each semester.

SEMESTER I			SEMESTER II		
CREDITS			CREDITS		
English Composition I or Pre-Req	ENG 111	3	English Composition II or Pre-Req	ENG 112	3
Serv-Safe Food Handling	HOS 100	1	Food Management	HOS 102	3
Introduction to Food	HOS 101	3	Food Production	HOS 103	3
Introduction to Hospitality Industry	HOS 118	3	Hotel & Hospitality Management	HOS 120	3
Success in Hospitality	HOS 106	1	General Education Elective		<u>3</u>
Math Elective or Pre-Req		<u>4</u>			
	TOTAL	15		TOTAL	15
Internship Experience may be taken during the Summer and Winterim Semesters (1-3 credits)					
SEMESTER III			SEMESTER IV		
Human Resources in Hospitality	HOS 211	3	Hotel Operations	HOS 240	3
Food & Bev. Purchasing & Costs	HOS 213	3	Economics 113 OR 211	ECO	3
Hospitality Elective	HOS	3	Hospitality Accounting	ACC 108	3
Humanities/Social Science Elective		3	Business Law I	BUS 213	3
Introduction to Business	BUS 112	3	Science/Tech Elective		<u>3</u>
	TOTAL	15		TOTAL	15

MATH/SCIENCE/TECHNOLOGY

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. Higher education mathematics courses will also satisfy the mathematics requirement.

SCIENCE: BIO 127 Biology of Environmental Concerns is recommended. See General Education course list for other choices. Work closely with your advisor to select the appropriate course.

TECHNOLOGY LITERACY: If you pass the Technology Literacy Competency Placement test, you are not required to take a Technology course although you may do so if you choose. If you do not pass the test, you must take 1-4 credits of General Education Technology. Select from these courses: CMP 101 (1 CR), CMP 126 (4 CR), CMP 128 (3 CR) or CMP 135 (3 CR).

HUMANITIES/SOCIAL SCIENCES: SPN 111, Elementary Spanish (or higher level) is recommended. 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. This includes using one of your recommended science elective choices, or any other of the recommended Humanities courses.

INTERNSHIP WORK EXPERIENCE: Is taken during the Summer semester after your first year at CCM. Internship experiences should be completed during the Summer Semesters. There are one, two, and three credit options available for each but you must complete the intern registration paperwork at least two weeks prior to the start of the Summer I semester.

Students not choosing a concentration: Hospitality Electives may be fulfilled with any HOS course that is not required for your degree. Suitable courses would be Baking, International Cuisines, Marketing and Event Planning, Travel and Tourism, Meeting and Event Sales, Food Science and Nutrition, Food as Art, and Spanish for Hospitality.

NRAEF INFO: As a student in the Hospitality Management Program, you may be eligible to receive NRAEF “Managefirst” Certification. 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) You must also complete 1 exam in the following areas: Bar and Beverage Management, Customer Service, Hospitality and Restaurant Marketing, Hospitality Accounting, Purchasing, Nutrition, Principles of Food and Beverage Management, or ServSafe Alcohol™ Responsible Alcohol Service. In addition you must complete 800 hours of documented work experience (co-op may be included) in order to be eligible to receive the certification from National Restaurant Association Educational Foundation.

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