

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

**#3434
HOSPITALITY MANAGEMENT
Restaurant & Culinary
Management Option**

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		
Human Resource Mgt. in the Hospitality Ind.	HOS 211	3		
Food & Bev Purchasing & Cost Control	HOS 213	3		
++Dining Room Management OR	HOS 210	3		
++Internship	HOS 223			
Hospitality Accounting	ACC 108	3		
Introduction to Business	BUS 112	3		
Business Law I	BUS 213	3		
Restaurant Operations	HOS 235	3		
HOS Electives***				
		4		
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.

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 your academic advisor.

*See back page for additional information.

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

***HOS 105 Food Science and Nutrition is a recommended elective course.

Discuss additional choices with your academic advisor.

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

++Students should select HOS 210 or HOS 223 Internship but not both.

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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			CREDITS	SEMESTER II			CREDITS
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		Food Production	HOS 103	3	
Introduction to Food	HOS 101	3		Hospitality Elective	HOS	3	
Food Management	HOS 102	3		Social Science/Humanities Elective		3	
Introduction to Hospitality Industry	HOS 118	3		Lab Science/Technology Elective		<u>3</u>	
Success in Hospitality	HOS 106	1					
Hospitality Elective		<u>1</u>					
	TOTAL	15			TOTAL	15	
Internship Experience Course may be taken during the Summer and Winterim Semesters (3 credits)							
SEMESTER III				SEMESTER IV			
Human Resources in Hospitality	HOS 211	3		Dining Room Management	HOS 210	3	
Food & Bev. Purchasing & Costs	HOS 213	3		Restaurant Operations	HOS 235	3	
Mathematics Elective	MAT	3		Economics 113 OR 211	ECO	3	
Introduction to Business	BUS 112	3		Business Law I	BUS 213	3	
General Education Elective		<u>3</u>		Hospitality Accounting	ACC 108	<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-level general 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. If you plan on transferring to a four year college you may wish to consider HOS 210 Dining Room Management instead of Internship courses.

HOSPITALITY ELECTIVE: Consult with your Advisor for more information on appropriate course choices. 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.

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 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.