COUNTY COLLEGE OF MORRIS
CURRICULUM CHECK SHEET   **#3425**
Requirements for Graduation   **CULINARY ARTS & SCIENCE**
A.A.S. DEGREE   **Degree Program (NRAEF)**

FALL 2021

Name:_____

ID_____**Total Transfer Credits**_____

COURSE	CODE	CR	GR	TR
General Education Foundation (20 CR)				
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		
CULINARY ARTS & SCIENCE CORE (40 CR)				
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		
International Cuisines	HOS 123	3		
Introduction to Hospitality	HOS 118	3		
Food & Beverage Purchasing & Receiving	HOS 213	3		
Internship Work Experience	HOS 227	1		
Food as Art	HOS 233	3		
Food Truck Entrepreneur	HOS 250	3		
Hospitality Leader Capstone	HOS 255	1		
Choose six (6) HOS elective credits*		6		
	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.

To determine the transferability of your courses to participating NJ Colleges & Universities, access 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

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	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		3
Success in Hospitality	HOS 106	1			
	TOTAL	14		TOTAL	15

Internship Experience Course may be taken during the Summer or Winterim Semesters (1-3 credits)

SEMESTER III			SEMESTER IV		
Hospitality Electives		6	Food As Art	HOS 233	3
Food & Bev. Purchasing & Control	HOS 213	3	International Cuisines	HOS 123	3
General Education Elective		3	Food Truck Entrepreneur	HOS 250	3
Humanities/Social Science Elective		3	General Education Elective		2
			Math/Science/Technology Elective		3
			Hospitality Leader Capstone	HOS 255	1
	TOTAL	15		TOTAL	15

Your advisor (Prof. Cosgrove) suggests the following course options as listed in each category however, you may select any appropriate course that meets the requirements of General Education Electives or your individual program needs:

MATHEMATICS: MAT 120*, MAT 124** and MAT 130** are acceptable choices for graduation from CCM. MAT 110** (College Algebra) is the best option for transfer to a four-year College or University. See General Education course list for other choices.

*Requires one noncredit Basic Algebra course (passing score on Algebra Accuplacer, ACT, SAT, PARCC/NJSLA equivalencies or a review of Math courses on the High School transcript – for recent graduates only.

**Requires two noncredit Basic and Intermediate Algebra courses (or passing score on Accuplacer Algebra, ACT, SAT, PARCC/NJSLA equivalencies or a review of Math courses on the High School transcript – for recent graduates only.

SCIENCE: BIO 127 Biology of Environmental Concerns. See General Education course list for other choices.

TECHNOLOGY LITERACY: If you do not pass the Technology Literacy Placement test, CMP 101 (1 CR) is recommended.

HUMANITIES/SOCIAL SCIENCES: SPN 111, Elementary Spanish (or higher-level) is recommended. See General Education course list for other choices.

GENERAL EDUCATION: You may choose any course from the General Education course list to meet the required number of credits. Click here for the more recent General Education course list.

INTERNSHIP WORK EXPERIENCE: Is taken during the Summer or Winterim semester after your first year at CCM. There are 1, 2, and 3 credit options available but you must complete registration paperwork with Career Services at least two weeks prior to the start of the semester as you cannot register for these classes through Titans Direct.

HOSPITALITY ELECTIVES: Any HOS course not required in your degree can be taken as an elective, but HOS 121, 125, 126, 127, 128, and 129 are all suggested courses.

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)
- One additional certification elective (Customer Service HOS 210/250 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.