

**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 _____

FALL 2021

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			
Hospitality Accounting	ACC 108	3		
Principles of Marketing	MKT 113	3		
Food Truck Entrepreneur	HOS 250	3		
Hospitality Leader Capstone	HOS 255	1		
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
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.

HOSPITALITY MANAGEMENT
Restaurant and Culinary Management Option

#3434

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					
	TOTAL	14			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		Food Truck Entrepreneur	HOS 255	3	
Mathematics Elective	MAT	3		Economics 113 OR 211	ECO	3	
Principles of Marketing	MKT 113	3		Hospitality Leader Capstone	HOS 250	1	
General Education Elective		<u>3</u>		Hospitality Accounting	ACC 108	<u>3</u>	
	TOTAL	15			TOTAL	13	

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. Business electives may be selected from the following courses; BUS 112, ACC 105, ACC 111, MKT 113, BUS 119, MKT 208, and MKT 210 as they are recommended by the Business Department.

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.