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

#3425 CULINARY ARTS & SCIENCE Degree Program (NRAEF) FALL 2022

ID   Total Transfer Credits	Name:	<b>FALL 2022</b>					
General Education Foundation (20 CR)   This is an unofficial document and should be used for academic planting purposes only.     English Composition I   ENG 111   3   All students are required to see their Academic planting purposes only.     AntH/SCIENCE/TECHNOLOGY (3 CR)*   Image: constraint of the program revisions and/or constraint selection of courses before they register.   Out constraint selection of courses before they register.     Math/Science/Technology Elective**   3   Image: constraint selection of courses before they register.     SOCIAL SCIENCE OR HUMANITIES (3 CR)   Image: constraint course is and/or changes in state mandated are courses.     GENERAL EDUCATION ELECTIVES (8 CR)*   Image: constraint course is the constraint program revisions mandated for courses.     GENERAL EDUCATION ELECTIVES (8 CR)*   Image: constraint course.     CULINARY ARTS & SCIENCE CORE (40 CR)   Image: constraint course.     Serv-Safe Food Handling   HOS 100   Image: constraint course.     Food Management   HOS 100   Image: constraint course.     Food Science and Nutrition   HOS 103   Image: constraint course.     International Cuisines   HOS 103   Image: constraint course.     Food As Art   HOS 233   Image: constraint course.     International Cuisines   HOS 103   Image: constraint course. <	IDTotal Transfer C				_		
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Food as Art   HOS 233   3   *See back page for additional information. Consult with the Hospitality Management Advisor for more information on these requirements.     Hospitality Electives or Intensive Internship*   6   **Students may be required to take noncredit, developmental remedial	Food & Beverage Purchasing & Receiving	HOS 213	3			opportunities for transfer.	
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## CULINARY ARTS AND SCIENCE W/NRAEF CERTIFICATIONS #3425

	Sug	gested Seque	nce by Semester		
SEMESTER I		CREDITS	SEMESTER II		CREDITS
Serv-Safe Food Handling	HOS 100	1	Math Pre-Reqs		
Introduction to Food	HOS 101	3	Food Management	HOS 102	3
Food Management	HOS 102	3	Food Production	HOS 103	3
Introduction to Baking	HOS 117	3	HOS Elecs. – see advisor	HOS	6
Success in Hospitality	HOS 106	1	General Education Elective		<u>3</u>
International Cuisines	HOS 123	<u>3</u>			
	TOTAL	14		TOTAL	15
Internship Expe	erience should	d begin duri	ng the first Summer Semester (see	advisor)	
SEMESTER III			SEMESTER IV		
Gen Ed Electives		3	English Composition II	ENG 112	3
Food & Bev. Purchasing & Control	HOS 213	3	HOS Elec. (see advisor)	HOS	3
Food as Art	HOS 233	3	Food Truck Entrepreneur	HOS 250	3
Humanities/Social Science Elective		3	General Education Elective		2
English Composition I	ENG 111	3	Math/Science/Technology Elective		3
Internship Work Experience	HOS 227	<u>1</u>	Hospitality Leader Capstone	HOS 255	<u>1</u>
	TOTAL	16		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, 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, NJSLA equivalencies or a review of Math courses on the High School transcript – for recent graduates only.

SCIENCE: BIO 127 Biology of Environmental Concerns is recommended. 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. <u>Click here for the most recent General Education course list.</u>

**INTERNSHIP WORK EXPERIENCE:** Is taken during the Winterim or Summer semesters after your first semester at CCM. There are 1, 2, and 3 credit options available 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. **INTENSIVE INTERSHIP OPTION**: Students can take up to 9 credits of a related work experience toward their degree; consult your Hospitality Advisor for more information.

HOSPITALITY ELECTIVES: Choose from the following:

- HOS 121 Advanced Baking
- HOS 201 Marketing & Event Planning
- HOS 210, Dining Room Operations
- HOS 211 Human Resources
- HOS 230 Intensive Internship
- HOS 235 Restaurant Operations

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.