

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

#3420
HOSPITALITY MANAGEMENT

FALL 2023

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)				
Introduction to Food	HOS 101	3		
Food Management	HOS 102	3		
Food Production	HOS 103	3		
Introduction to Hospitality Industry	HOS 118	3		
Human Resource Mgt. in the Hospitality Ind.	HOS 211	3		
Food & Beverage Purchasing & Cost Control	HOS 213	3		
Hospitality Leader Capstone	HOS 255	1		
Internship Work Experience*	HOS 229	3		
Hospitality Accounting	ACC 108	3		
HOS Electives OR Intensive Internship* – see advisor		8		
RESTRICTED HOSPITALITY ELECTIVES (6 CR)*				
Choose two courses from the list below:				
Principles of Marketing	MKT 113			
Introduction to Business	BUS 112			
Marketing & Event Planning	HOS 201			
Hotel Operations	HOS 240			
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. **Consult with the Hospitality Management Advisor for more information on these requirements.**

**Students may be required to take remedial classes 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

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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	TERM	CREDITS	SEMESTER II	TERM	CREDITS		
Intro to Food	E7	HOS 101	3	Restricted Elective	E7	HOS	3
Food Management	E7	HOS 102	3	Restricted Elective	15	HOS	3
Hospitality Accounting	L7	ACC 108	3	Elements of Economics	15	ECO 113	3
Food Production	L7	HOS 103	3	Elective (SPN 111)	15	Gen Ed	3
Intro to Hospitality	L7	HOS 118	3	English Composition I	15	ENG 111	3
Total			15	Total			15
SEMESTER III				SEMESTER IV			
F & B Purchasing	E7	HOS 213	3	Human Resources	E7	HOS 211	3
HOS Internship	15	HOS 229	3	Hospitality Leader	E7	HOS 255	1
Sci/Tech Elective (BIO 127)	15	SCI/TEC	3	Hum/SS Elective (SOC 108)	15	SOC/ HUM	3
English Composition II	15	ENG 112	3	Electives	15	HOS	8
Math Elective (MAT 120)	15	MATH	3				
Total			15	Total			15

MATHEMATICS: MAT 120, Math for the Liberal Arts, is recommended. Consult your advisor for other course choices.

GENERAL EDUCATION ELECTIVE: SPN 111, Elementary Spanish (or higher-level) is recommended. Consult your advisor for other course choices.

HUMANITIES/SOCIAL SCIENCES: SOC 108, Cultural Geography is recommended. Consult your advisor for other course choices.

SCIENCE: BIO 127 Biology of Environmental Concerns is recommended. Consult your advisor for other course choices.

GENERAL EDUCATION: [Click here for the most recent General Education course list.](#)

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

INTERNSHIP WORK EXPERIENCE: Should begin the Winterim or Summer session 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 ELECTIVE CHOICES:

- HOS 210 Dining Room Management
- HOS 232 Principles of Travel and Tourism
- HOS 233 Food as Art
- HOS 235 Restaurant Operations
- HOS 250 Food Truck Entrepreneur
- HOS 230 Intensive Internship

NRAEF “Managefirst” Certification. You must take and pass the certification exams in these courses:

- Hospitality & Restaurant Management (HOS 118)
- HOS 255 Hospitality Leader Capstone
- Controlling Foodservice Costs (HOS 102)
- Human Resource Management in the Hospitality Industry (HOS 211)
- One additional certification elective (Customer Service HOS 210 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.