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

#3425 CULINARY ARTS & SCIENCE Degree Program (NRAEF)

FALL 2023

COURSE	CODE	CR	GR	TR	NOTES:			
General Education Foundation (20 CR)					This is an unofficial document and			
COMMUNICATIONS (6 CR)					should be used for academic			
English Composition I	ENG 111	3			planning purposes only. All students are required to see their			
English Composition II	ENG 112	3			Academic Advisors each semester to			
					discuss and approve their selection of			
MATH/SCIENCE/TECHNOLOGY (3 CR)*					courses before they register.			
Math/Science/Technology Elective**		3			Due to continual program revisions mandated by accrediting agencies			
					and/or changes in state mandated			
SOCIAL SCIENCE OR HUMANITIES (3 CR)					requirements, students should consult			
Choose from General Education course list		3			their academic advisor when selecting			
					courses.			
GENERAL EDUCATION ELECTIVES (8 CR)*					For advisement, please contact			
Choose from the General Education course list		8			Prof. Mark Cosgrove in SCC 241A			
					or arrange a meeting via e-mail at			
CULINARY ARTS & SCIENCE CORE (40	CR)				mcosgrove@ccm.edu.			
Introduction to Food	HOS 101	3			To determine the transferability of			
Food Management	HOS 102	3			your courses to participating NJ			
Food Production	HOS 103	3			Colleges & Universities, access			
Food Science and Nutrition	HOS 105	3			www.njtransfer.org			
Introduction to Baking	HOS 117	3			Although the A.A.S. degree option in			
Introduction to Hospitality	HOS 118	3			Culinary Arts is a career-oriented			
International Cuisines	HOS 123	3			program articulation agreements with			
Human Resources	HOS 211	3			selected four-year institutions may provide graduates of this program			
Food & Beverage Purchasing & Receiving	HOS 213	3			opportunities for transfer.			
Internship Work Experience	HOS 229	3			opportunities for transfer.			
Food as Art	HOS 233	3						
Food Truck Entrepreneur	HOS 250	3			*See back page for additional			
Hospitality Leader Capstone HOS 255		1			information. Consult with the Hospitality Management Advisor for			
Hospitality Electives or Intensive Internship*		3			more information on these			
					requirements.			
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					**Students may be required to take noncredit, developmental remedial			
	TOTAL	60			classes to graduate.			

CULINARY ARTS AND SCIENCE W/NRAEF CERTIFICATIONS #3425

Suggested Sequence by Semester											
SEMESTER I TERM		CREDITS	SEMESTER II	TERM		CREDITS					
Intro to Food	E7	HOS 101	3	HOS Internship	L7	HOS 229	3				
Food Management	E7	HOS 102	3	HOS Electives	15	HOS	3				
Intro to Baking	15	HOS 117	3	International Cuisines	15	HOS 123	3				
Food Production	L7	HOS 103	3	Food Science and Nutrition	15	HOS 105	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				
Food As Art	15	HOS 233	3	Hospitality Leader	E7	HOS 255	1				
Elective (SPN 111)	15	GEN ED	3	Social Science (SOC 108)	15	SOC/	3				
English Comp. II	15	ENG 112	3	OR Humanities Elective		HUM					
Math, Science, Tech	15	MST Elec	3	Electives (BIO 127)	15	GEN ED	4				
Elective (MAT 120)				Food Truck Entrepreneur	15	HOS 250	3				
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		Total	15			Total	15				

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

**GENERAL EDUCATION:** BIO 127, Biology of Environmental Concerns is recommended, SPN 111, Elementary Spanish (or higher-level) and CMP 101 (1CR) are recommended. Consult your advisor for other course choices.

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

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

## GENERAL EDUCATION: Click here for the most recent General Education course list.

**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 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)
- HOS 255 Hospitality Leader Capstone
- 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.