

COUNTY COLLEGE OF MORRIS

HOSPITALITY MANAGEMENT AND CULINARY ARTS



WHY STUDY HOSPITALITY MANAGEMENT AND CULINARY ARTS AT CCM?

County College of Morris (CCM) offers associate degrees in Hospitality Management, Restaurant and Culinary Management, Culinary Arts and Sciences, and certificates in Culinary Arts and Restaurant Management and Event Planning.

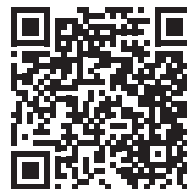
The Teaching Kitchen and Dining Room provided for the hospitality programs at CCM is one of the best in the area. It features individual work stations for each pair of students and offers a multitude of different state-of-the-art culinary learning experiences. In addition, students gain practical hands-on dining room, food and beverage management, and service experience.

The Hospitality Management and Culinary Arts department is an institutional member of the National Restaurant Association Educational Foundation, the International Council on Hotel, Restaurant, and Institutional Education, the American Culinary Federation, and the Chaine des Rotisseurs.

CONTACT INFORMATION

Professor Mark Cosgrove

Chairperson, Hospitality
Management and Culinary Arts
973-328-5629
mcosgrove@ccm.edu
SCC241A



continued on next page

HOSPITALITY MANAGEMENT CAREER OPPORTUNITIES:

- Food service operation management including restaurants, banquet halls, cafeterias and other food establishments
- Sales and marketing in the food service field
- Menu preparation
- Supply ordering and accounting
- Lodging management including luxury, casino, convention, all-suite and resort hotels
- Travel and tourism
- Recreation and leisure, entertainment, attractions, and special events management
- The support infrastructure of the hospitality industry which includes human resources, accounting, purchasing, physical plant maintenance, sales and marketing, and property management
- Senior Living Services, Health Care and Retirement Community Management

CULINARY ARTS CAREER OPPORTUNITIES:

- Professional cooking
- Professional baking
- Pastry making
- Catering services
- Food science
- Food styling

Curriculum Checksheet: www.ccm.edu/checksheets

Revised 09/21

214 Center Grove Road, Randolph, NJ 07869 • 973-328-5000 • www.ccm.edu



SOMETHING FOR EVERYONE

Culinary Arts Share Time (CAST)

A share time program designed to fulfill the needs of a student interested in Culinary Arts & Hospitality training and education.

The program is run by a partnership between Morris County Vocational School District and County College of Morris. Application is made in the Sophomore year and High school juniors and seniors, from Morris County, will have the opportunity to take career-focused, college-level courses that offer three possible pathways after graduation for career advancement.



- Direct entry into the workforce with certifications and credit
- One-year completion of associate degree at CCM
- Transfer with advanced standing to a four-year college or university

Culinary Opportunity Program (COP)



The program covers fundamental skills in culinary and baking, and is intended for students who have the physical and intellectual capacity, as well as the desire, to become a member of the workforce. This 72-hour job preparation program incorporates culinary and baking, Serv-Safe certification, resume preparation and the opportunity to meet potential employers

WHERE YOU CAN GO!

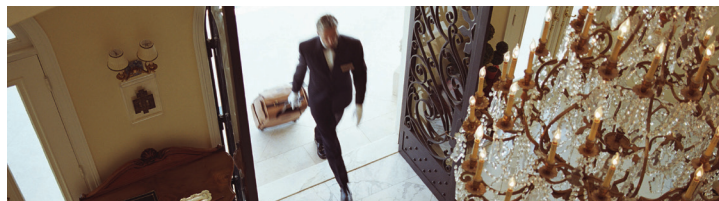
Transfer opportunities are available for students aspiring to achieve an advanced degree in hospitality management or other studies. Upon completion of the associate degree, students may transfer to a four-year institution to further their education. Academic advisors are available to discuss articulations and transfer opportunities.

The following scholarships are available:

- NRAEF ManageFirst Program Scholarship
- FDU Scholarship
- John and Mary Linda Scholarship
- ABG (Alpha Beta Gamma) Business Honor Society Scholarship (<http://abg.org/awards.asp>)
- NJSCPA Hospitality Scholarship
- Michael Marino, Sr. Scholarship

HOSPITALITY MANAGEMENT

Associate of Applied Science



The Hospitality Management program at CCM is designed to provide both academic and practical training for students interested in future management positions and for aspiring professionals already employed within the hospitality industry. The program combines specialized training and development of specific hospitality management skills. Students graduate with a relevant and contemporary education and the skillset necessary for success in the hospitality industry.

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 and Bev Purchasing and Cost Control	HOS 213	3
Hospitality Leadership Capstone	HOS 255	1
Internship Work Experience	HOS 227	1
Hospitality Accounting	ACC 108	3
Introduction to Business	BUS 112	3
Principles of Marketing	MKT 113	3
HOSPITALITY ELECTIVES		3

TOTAL

60

RESTAURANT AND CULINARY MANAGEMENT

Associate of Applied Science



The Restaurant and Culinary Management option at CCM provides students with a focused approach to the largest segment of the hospitality industry. It also allows individual interest to drive the field of study. In this curriculum, students have the opportunity to explore different areas of the hospitality industry.

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) 3

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 and Bev Purchasing and Cost Control	HOS 213	3	
Dining Room Management	OR	HOS 210	3
Internship		HOS 229	
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

CULINARY ARTS AND SCIENCE

Associate of Applied Science (NRAEF)

The Culinary Arts and Science Program at CCM addresses the needs of students who aspire to cook professionally and have more specialized culinary interests. The curriculum is based on classical and modern American cuisine, but gives students the opportunity to build skillsets toward their own career interests, and the guidelines for safe food preparation and service.

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 and 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
Introduction to Hospitality	HOS 118	3
Food and Bev Purchasing and Receiving	HOS 213	3
Internship Experience	HOS 227	1
Food As Art	HOS 233	3
Food Truck Entrepreneur	HOS 250	3
Hospitality Leader Capstone	HOS 255	1
International Cuisines	HOS 123	3

Choose six (6) credits

See list on back page		6
-----------------------	--	---

TOTAL 60



Note: You must see a faculty advisor to plan your sequence of courses. For the most up-to-date listing of courses, see the Curriculum Checklist for this program on the CCM website at www.ccm.edu/checksheets.

CULINARY ARTS

Certificate of Achievement



The Culinary Arts certificate program at CCM is designed for students who aspire to pursue a career in culinary arts. These courses provide basic training for entry level opportunities, or the foundation for advanced studies, including ServSafe food handling certification.

CORE REQUIREMENTS

Serv-Safe Food Handling	HOS 100	1
Introduction to Food	HOS 101	3
Food Management	HOS 102	3

Choose 3 credits from the following:

Food Production	HOS 103	3
Introduction to Baking	HOS 117	3
International Cuisines	HOS 123	3
Chocolates	HOS 125	1
American Regional Cuisines	HOS 126	1
Chinese Cuisines	HOS 127	1
Italian Cuisine	HOS 128	1
Latin Cuisine	HOS 129	1
Food Truck Entrepreneur	HOS 250	3

TOTAL **10**

HOSPITALITY & CULINARY ARTS ELECTIVES

Food Science and Nutrition w/Lab	HOS 105	3
Conversational Spanish in Hospitality	HOS 111	1
Hotel/Hospitality Management	HOS 120	3
Advanced Baking w/Lab	HOS 121	3
International Cuisines w/Lab	HOS 123	3
Chocolates w/lab	HOS 125	1
American Regional Cuisine w/Lab	HOS 126	1
Italian Cuisine w/Lab	HOS 127	1
Chinese Cuisine w/Lab	HOS 128	1
Latin Cuisines w/Lab	HOS 129	1

HOSPITALITY MANAGEMENT AND EVENT PLANNING

Certificate of Achievement



The Hospitality Management and Event Planning certificate at CCM provides a concise and accelerated approach to hospitality management. It is offered primarily to current and future industry professionals seeking national certification from the National Restaurant Association Educational Foundation (NRAEF) ManageFirst Program. In addition, this combination of skills provides the perfect basis for an individual interested in the event planning field. Event planning brings imagination and creativity to business and social events in an entrepreneurial setting.

CORE REQUIREMENTS

Serv-Safe Food Handling	HOS 100	1
Intro to Hospitality	HOS 118	3
Human Resources in the Hospitality Industry	HOS 211	3
Food and Bev Purchasing and Cost Controls	HOS 213	3

Choose 6 credits from the following:

Food Management	HOS 102	3
Marketing and Event Planning	HOS 201	3
Hospitality Leader Capstone	HOS 255	1
Food Truck Entrepreneur	HOS 250	3

TOTAL **16**

Note: You must see a faculty advisor to plan your sequence of courses. For the most up-to-date listing of courses, see the Curriculum Checklist for this program on the CCM website at www.ccm.edu/checksheets.