



### Hospitality Management

Associate in Applied Science

The Hospitality Management program 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 imparting of specific hospitality management skills to provide graduates with a relevant and contemporary education and skillset necessary for success in the hospitality industry.

### Facilities

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.

### Career Opportunities

During the past 20 years, the world has experienced phenomenal growth in the realm of hospitality. The need for well-trained managers in this vast and diverse field has never been greater. Successful companies actively recruit hospitality graduates with credentials that rest upon a strong foundation of business studies, as well as the technical skills and practical experience necessary to excel in the industry.

Examples of possible careers are:

- Lodging management, including luxury, casino, convention, all-suite and resort hotels
- Travel and tourism
- Recreation and leisure, entertainment, attractions, and special events management

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### Contact Information

- **Hospitality Management and Culinary Arts Department**  
973-328-5629  
Student Community Center,  
Room 240
- **Professor Mark P. Cosgrove**  
Chairperson  
mcosgrove@ccm.edu



COUNTY COLLEGE of MORRIS

- Senior living services, health care and retirement community management
- The support infrastructure of the hospitality industry which includes human resources, accounting, purchasing, physical plant maintenance, sales and marketing, and property management

## Transfer Opportunities

Transfer opportunities are available for students who wish to complete a more advanced degree in hospitality management or other studies. Upon completion of the associate degree, students may elect to transfer to a four-year institution to further their education. Students should check with an academic advisor in order to further discuss articulations and transfer opportunities.

## Scholarship Opportunities

The following scholarships are available. For eligibility criteria, contact Professor Mark Cosgrove:

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

## Associations

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, and the American Culinary Federation.

## ManageFirst Program

The ManageFirst Program, created by the National Restaurant Association Educational Foundation (NRAEF) and managed nationally by National Restaurant Association Solutions, is a management development program that equips students with the key competencies they need to begin or advance their management careers in this demanding industry.

The ManageFirst Program was created to address the needs voiced by industry members and educators. The ManageFirst Program is relevant, comprehensive and flexible.

## Curriculum

### General Education Foundation (21-23 CR)

#### Communication (6 CR)

English Composition I	3
English Composition II	3

#### Math-Science-Technology (6-8 CR)

Math Elective	3-4
Laboratory Science/Technology Elective	3-4

### Social Science or Humanities (3 CR)

Choose from General Education course list	3
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### General Education Electives (6 CR)

Elements of Economics or Principles of Economics	3
General Education Elective	3

Total General Education Credits	21-23
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### Hospitality Management Core (39-41 CR)

Serv-Safe Food Handling	1
Introduction to Food	3
Food Management	3
Success in Hospitality	1
Introduction to the Hospitality Industry	3
Hotel/Hospitality Management	3
Human Resource Management in the Hospitality Industry	3
Food and Beverage Purchasing and Cost Controls	3
Hotel Operations	3
Co-op/Internship Work Experience	1-3
Hospitality Accounting ACC 108	3
Introduction to Business	3
Business Law I	3

### Choose one of the Following Concentrations

#### Hotel

Meeting and Event Sales, Planning, and Management	3
Restaurant Operations	3

#### Restaurant

Bar and Beverage Service Management	3
Restaurant Operations	3

#### Event Planning

Marketing and Event Planning	3
Meeting and Event Sales, Planning, and Management	3

#### Travel and Tourism

International Cuisines	3
Principles of Travel and Tourism	3

#### Hospitality

Hospitality 100 level course	3
Hospitality 200 level course	3

Total Core Credits	39-41
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### Total Program Credits

**60-64**

*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 <https://www.ccm.edu/student-life/campus-services/academic-advisement/curriculum-checksheets/>.*