



Culinary Arts and Science

Associate in Applied Science

The Culinary Arts and Science program addresses the needs of students who wish to learn how to cook professionally and those who have more specialized culinary interests. The curriculum is based on a solid foundation of classical and modern American cuisine, but gives students the opportunity to build skillsets toward their own career interests while they learn how to prepare and serve food in a safe manner.

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 hospitality industry.

Examples of possible careers are professional cooking, professional baking and pastry making, catering services, food science, and food styling.

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 articulation and transfer opportunities.

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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



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.

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.

Curriculum

General Education Foundation (20-21 CR)

Communication (6 CR)

English Composition I	3
English Composition II	3

Math-Science-Technology (3-4 CR)

Math/Science/Technology Elective	3-4
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Social Science or Humanities (3 CR)

See your advisor	3
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General Education Electives (8 CR)

Choose from General Education Course List	8
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Total General Education Credits	20-21
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Culinary Arts and Science Core (43-45 CR)

Serv-Safe Food Handling	1
Introduction to Food	3
Food Management	3
Food Production	3
Food Science and Nutrition	3
Success in Hospitality	1
Introduction to Baking	3
Introduction to the Hospitality Industry	3
Advanced Baking	3
Dining Room Management	3
Human Resource Management in the Hospitality Industry	3
Food and Beverage Purchasing and Cost Controls	3
Food as Art	3
Restaurant Operations	3

Choose four credits from following electives

International Cuisines	3
American Regional Cuisine	1
Italian Cuisine	1
Chinese Cuisine	1
Latin Cuisines	1

Hospitality Co-op/Internship

(Select One of the Following Courses)

Cooperative Work Experience Hospitality (45-100 Hours)	1
Cooperative Work Experience Hospitality (90-200 Hours)	2
Cooperative Work Experience Hospitality (135-300 Hours)	3
Internship Work Experience Hospitality (45-100 Hours)	1
Internship Work Experience Hospitality (90-200 Hours)	2
Internship Work Experience Hospitality (135-300 Hours)	3

Total Core Credits	43-45
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Total Credits	63-66
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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/>.