



Restaurant and Culinary Management

Associate in Applied Science

The hospitality industry is constantly changing, opening a multitude of opportunities for careers in this field. The Restaurant and Culinary Management option 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 select courses toward exploring different areas of the hospitality industry.

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:

- 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

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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

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.

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.

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)

See your advisor	3
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General Education Electives (6 CR)

Elements of Economics	3
or	
Principles of Economics I - Macroeconomics	3
General Education Elective	3

Total General Education Credits	21-23
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Restaurant and Culinary Management Core (41 CR)

Serv-Safe Food Handling	1
Introduction to Food	3
Food Management	3
Food Production	3
Success in Hospitality	1
Introduction to the Hospitality Industry	3
Dining Room Management	3
or	
Cooperative Work Experience Hospitality (135-300 Hours)	3
Human Resource Management in the Hospitality Industry	3
Food and Beverage Purchasing and Cost Controls	3
Restaurant Operations	3
Hospitality Accounting	3
Introduction to Business	3
Business Law I	3
HOS Electives	6

Total Core Credits	41
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Total Program Credits 62-64

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/>.