



Restaurant Management and Event Planning

Certificate of Achievement

The Restaurant Management and Event Planning certificate provides a concise and accelerated approach to restaurant 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 an imagination and creativity to business and social events in an entrepreneurial setting.

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
- Event planning including banquets, catering and weddings

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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



Curriculum

Serv-Safe Food Handling	1
Introduction to the Hospitality Industry	3
Human Resources Management in the Hospitality Industry	3
Food and Beverage Purchasing and Cost Controls	3

Choose one of the Following Options

Event Planning

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

Restaurant Management

Food Management	3
Restaurant Operations	3

Total Certificate Credits	16
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ManageFirst Program

The ManageFirst Program, created by the 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.

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.