



## WHY STUDY HOSPITALITY MANAGEMENT AND CULINARY ARTS AT CCM?

### WE BUILD MANAGERS!

The Culinary and Hospitality Arts Institute of New Jersey (CHAI-NJ) proudly offers this degree program. The hospitality industry is one of the largest industries in the world. It includes all hotels, resorts, timeshares, restaurants, food services, cruises, travel destinations, traditional and discovery tours, and the entire field of leisure and entertainment management (theme parks, sports arenas, etc...) and the exciting field of event planning!

Our Hospitality Management program provides innovative academic and fun practical experience for students interested and engaged in pursuing an exciting career with entrepreneur and management potential. The curriculum is based on the National Restaurant Association Educational Foundation ManageFirst Program. It includes the opportunity for up to ten nationally recognized certifications ranging from Customer Service to Bar & Beverage Management. This degree is also fully available through the Virtual Campus of the County College of Morris. You can earn your Hospitality Management degree without ever being on the CCM campus!

Internships are always available in our field, and we support students in their desires to learn both in the classroom and in the industry with opportunities for up to 800 hours in work experience and college credit.

Transfer opportunities are available for students who wish to complete a more advanced degree in Hospitality Arts and Management or other related studies.

CCM has been recognized as a Top 20 Best Culinary School on the East Coast and a Top 10 Best Culinary School in New Jersey.

### TITANS TABLE

As part of its service-learning projects, the department manages the food insecurity program at CCM. This project provides groceries and snacks to students and employees in need. All students are encouraged to volunteer with our department at the Interfaith Food Pantry to help serve the community!

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### HOSPITALITY MANAGEMENT CAREER OPPORTUNITIES:

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

### CONTACT INFORMATION

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Chairperson, Hospitality Management and Culinary Arts

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For more information, scan the QR code.

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## 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 from CCM, 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:

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

## THE CHAÎNE DES RÔTISEURS BAILLIAGE JOSEPH DONON AT CCM

Becoming a member the Bailliage Joseph Donon gives you access to participate in the events we plan together with industry partner members and full rights and privileges of membership in the international Chaîne des Rotisseurs. You will be inducted at an official event and receive the decorations associated with your rank as "Rôtisseurs" which corresponds to your status as a student and future professional in our field.



## CURRICULUM - 3420

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

#### COMMUNICATION (6 CR)

English Composition I	ENG 111	3
English Composition II	ENG 112	3

#### MATH/SCIENCE/TECHNOLOGY (3/4 CR)

Math for the Liberal Arts*	OR	MAT 120	4
College Algebra*		MAT 110	3

#### GENERAL EDUCATION ELECTIVE (9/10 CR)

Elementary Spanish I	OR	SPN 111	3
Elementary French I		FRE 111	
Biology of Environmental Concerns OR		BIO 127	4
Computer Concepts with Applications TL		CMP 135	3
Cultural Geography		SOC 108	3

#### SOCIAL SCIENCE OR HUMANITIES (3 CR)

Elements of Economics	OR	ECO 113	3
Principles of Economics+		ECO 211	

### Hospitality/ Business Core (39 Cr)

Introduction to Food	HOS 101	3
Food Management	HOS 102	3
Food Production	HOS 103	3
Introduction to Hospitality Industry	HOS 118	3
Marketing & Event Planning	HOS 201	3
Human Resource Management in the Hospitality Industry	HOS 211	3
Food and Bev Purchasing and Cost Controls	HOS 213	3
Hotel Operations	HOS 240	3
Hospitality Leadership Capstone	HOS 255	1
Internship Work Experience**	HOS 229	3
Hospitality Accounting	ACC 108	3

#### RESTRICTED HOSPITALITY ELECTIVES\*\* (8 CR) 8

Dining Room Management <sup>REC</sup>	HOS 210	3
Restaurant Operations <sup>REC</sup>	HOS 235	3
Restricted HOS Electives		2

#### 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.*