

Culinary Arts and Science

Associate in Applied Science Degree: WE BUILD CHEFS!

Enrolling in this program is more than just education—it's a calling. It's a chance to learn the profound power of nourishing others, to turn your passion for food into purpose, and to embrace the urgency and heart required to truly make a difference in this industry.

The Culinary and Hospitality Arts Institute of New Jersey (CHAI-NJ) is proud to offer this degree program that provides students the opportunity to cook professionally in production kitchens and move directly into the industry through internships and academic courses such as Food as Art and Food Truck Entrepreneur!

The entire Culinary industry is dependent on skills and innovative individuals that can take a simple product and make it into a work of art. If your aspirations are to cook professionally, own your own restaurant or Food Truck, create new and exciting foods through science, or to become a great chef, our program is your first step into this culinary world!

The curriculum is based on a solid foundation of French classical cuisine and modern American cuisine but also provides students with the opportunity to build their own career interests as they learn how to prepare and serve food that looks amazing and tastes even better! The National Restaurant Association Educational Foundation ManageFirst Program provides the core of management learning and includes the opportunity for up to ten nationally recognized certifications.

In addition, further studies can lead to special interests such as pastries, baking, food styling, food science, catering, and even an intensive internship.

The intensive internship can begin as early as your first semester with selected employers and chefs willing to educate dedicated individuals for a future in culinary arts. The college course experience (9 credits total) covers 1, 2, and 3 credit electives that can lead to a full year of work experience in a position and organization that will take the student to the next level in their career aspirations.

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

For more information, visit the [Culinary Arts and Science \(http://www.ccm.edu/culinary-arts-and-science-degree/\)](http://www.ccm.edu/culinary-arts-and-science-degree/) website.

Please visit the [Hospitality Management \(http://catalog.ccm.edu/credit/areasofstudy/hospitality/\)](http://catalog.ccm.edu/credit/areasofstudy/hospitality/) catalog page for information on that program.

Degrees

AAS Culinary Arts and Science

(P3425)

General Education Foundation

| | |
|--|----|
| Communication | 6 |
| ENG-111 English Composition I | |
| ENG-112 English Composition II | |
| Math/Science/Technology Elective (Choose 1) | 3 |
| MAT-110 College Algebra or MAT-12(Mathematics for Liberal Arts) | |
| Social Science/Humanities Elective (Choose 1) | 3 |
| SPN-111 Elementary Spanish I or FRE-111Elementary French I | |
| General Education Electives | 8 |
| SOC-108 Cultural Geography | |
| BIO-127 Biology of Environmental Concerns | |
| CMP-101 Computer Information Literacy | |
| General Education Foundation Credits | 20 |

Culinary Core Requirements

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|--|--|
| HOS-101 Introduction to Food | 3 |
| HOS-102 Food Management | 3 |
| HOS-103 Food Production & 228 | 3 |
| | Intensive Internship Option HOS 227 |
| HOS-105 Food Science and Nutrition | 3 |
| HOS-117 Introduction to Baking | 3 |
| HOS-118 Introduction to the Hospitality Industry | 3 |
| HOS-123 International Cuisines | 3 |
| | Intensive Internship HOS 229 |
| HOS-210 Dining Room Management | 3 |
| HOS-211 Human Resource Management in the Hospitality Industry | 3 |
| HOS-213 Food and Beverage Purchasing and Cost Controls | 3 |
| HOS-233 Food as Art | 3 |
| | Intensive Internship HOS 230 |
| HOS-235 Restaurant Operations | 3 |
| or HOS-229 Internship Work Experience Hospitality (135-300 Hours) | |
| HOS-250 Food Truck Entrepreneur | 3 |
| HOS-255 Hospitality Leader Capstone | 1 |
| Culinary Core Requirements Credits | 40 |
| HOS-227 Internship Work Experience Hospitality (45-100 Hours) | 1 Credit in First Semester Early 7 Week |
| HOS-228 Internship Work Experience Hospitality (90-200 Hours) | 2 Credits in First Semester Late 7 Week |
| HOS-230 Intensive Internship Work Experience Hospitality (Up to 9 Credits (800 Hours) may be substituted for HOS-103, HOS-123, HOS-233, and HOS-235) | 3 Credits Capstone to Intensive Internship 300+ hours |

Culinary Core Requirements Credits 0

Total Credits 60

Certificates of Achievement

Culinary Arts

A Culinary Arts and Science Certificate of Achievement

(P0420)

This Certificate of Achievement is designed as a resume builder for our Hospitality students and as continuing education within the industry. The coursework provides very basic skills and is not a direct path to employment.

Culinary Arts – Certificate and Options

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| HOS-101 | Introduction to Food | 3 |
| HOS-102 | Food Management | 3 |
| Culinary Arts – Certificate and Options Credits | | 6 |
| Certificate Options: Choose four credits from below: | | 4 |
| HOS-103 | Food Production | |
| HOS-125 | Chocolates | |
| HOS-126 | American Regional Cuisine | |
| HOS-127 | Italian Cuisine | |
| HOS-128 | Chinese Cuisine | |
| HOS-129 | Latin Cuisines | |
| HOS-123 | International Cuisines | |
| HOS-229 | Internship Work Experience Hospitality (135-300 Hours) | |
| HOS-250 | Food Truck Entrepreneur | |
| Certificate Options: Choose four credits from below: Credits | | 0 |
| Total Credits | | 10 |

Faculty

Mark Cosgrove, CHE
 Chairperson, Culinary and Hospitality Arts Institute of New Jersey
 Professor, CHAI-NJ
 MALS, Monmouth University
 B.S., LaSalle College
 A.O.S., Culinary Institute of America
 A.A.S., CTE Brookdale CC
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Courses

HOS-100. Serv-Safe Food Handling. 1 Credit.

LECT 15 hrs

Students are introduced to the basic principles and guidelines of sanitation and food safety in a professional food service environment. Topics include foodborne illness, microbiology, food allergens, and facility sanitation. This course provides the benchmark to begin work in a safe food production environment. Included in the course is the opportunity to receive one NRAEF Certificate (Serv-Safe Food Handling). CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

HOS-101. Introduction to Food. 3 Credits.

LECT 30 hrs LAB 30 hrs

The modern kitchen offers a multitude of opportunities to explore the world of food. From the equipment available to the bounty of fresh and processed foods that can be obtained and prepared by both the novice and the more experienced cook, this course presents an introduction to the culinary arts. While the topics are basic, the course is also a foundation to more advanced studies in food. Included in the course is the opportunity to receive one NRAEF Certificate (Serv-Safe Food Handling). CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Additional Fees: Course fee applies.

HOS-102. Food Management. 3 Credits.

LECT 45 hrs

The management of food and related costs in the professional environment is an underlying factor throughout the hospitality industry. This course provides the framework from which to examine any organization and understand the principles by which they operate and manage food production. Included in the course is the opportunity to receive one NRAEF certificate in Controlling Costs towards the ManageFirst Certification.

Additional Fees: Course fee applies.

HOS-103. Food Production. 3 Credits.

LECT 30 hrs LAB 30 hrs

The production of food in the professional environment is a demanding and time-consuming process which requires great skill. This course provides the framework from which to examine any organization and understand the principles and processes by which they prepare and manage food production. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Prerequisites: HOS-101 or equivalent

Additional Fees: Course fee applies.

HOS-105. Food Science and Nutrition. 3 Credits.

LECT 30 hrs LAB 30 hrs

This course covers the role of nutrition in food and health and the impact nutrition has on the food service industry. Students learn basic nutrition concepts and discuss current findings and controversies. Topics include foods, labels, recipes and menus for nutritional benefits, and plan diets. In laboratory sessions, students apply their knowledge of nutritional concepts to make healthier food. Included in the course is the opportunity to receive one NRAEF Certificate (Nutrition) toward the ManageFirst Certification. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Prerequisites: HOS-100 or equivalent

Additional Fees: Course fee applies.

HOS-106. Success in Hospitality. 1 Credit.

LECT 15 hrs

This course is designed to offer first-year students in Hospitality a comprehensive approach to success at CCM and in future career endeavors in the Hospitality Industry. An introduction to academic responsibility and personal growth will lead to thoughtful consideration of career goals. The planning, defining and organizing for success will be addressed on an individual basis in relation to the educational and career goals at CCM and in the future.

HOS-117. Introduction to Baking. 3 Credits.

LECT 30 hrs LAB 30 hrs

This is an introductory course in baking. This class introduces the student to the fundamental principles within a bakeshop and pastry kitchen. The student learns the basic baking ingredients and how they are used; weights, measurements, equipment and importance of accuracy; and basic procedure common to bakery formulas. Student create and bake breads, quick breads, muffins and assorted pies.

Additional Fees: Course fee applies.**HOS-118. Introduction to the Hospitality Industry. 3 Credits.**

LECT 45 hrs

A survey course of the Hospitality Industry which provides students with an overview of the role of management within the profession. The four primary areas of the Hospitality Industry (Food services, accommodations, recreation, and entertainment sectors) are all introduced. Also studied are basic concepts of event planning, ownership, human resources, marketing, cost controls, facilities management, and customer service.

Additional Fees: Course fee applies.**HOS-121. Advanced Baking. 3 Credits.**

LECT 30 hrs LAB 30 hrs

This course is a continuation of the baking methods and formulas presented in Introduction to Baking. Students prepare a variety of cakes and icings and learn to apply a variety of decorating styles and techniques. In addition, students create advanced yeast bread, pies, tarts, mousses and chocolates. Emphasis is also placed on dessert plating and presentation which will be covered during the combined lecture and laboratory classes. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Prerequisites: HOS-117**Additional Fees:** Course fee applies.**HOS-123. International Cuisines. 3 Credits.**

LECT 30 hrs LAB 30 hrs

The study of the world of food and the cuisines of different cultures is one of the growing trends in the United States. Our modern culture brings together a multitude of different possibilities in the kitchen and is a fascinating and wide-ranging study of both practice and theory. This class will prepare menu items from around the world to delight the mind and expand the individuals cooking experience in a production kitchen. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Additional Fees: Course fee applies.**HOS-125. Chocolates. 1 Credit.**

LECT 30 hrs

The art of working with chocolate is the emphasis of this class. This course will cover the theoretical, practical and artistic aspect of chocolate and confections. The students will apply tempering techniques to create a variety of truffles, hand dipped and molded chocolates. The course will also build on sugar cooking skills for the students to create brittle and toffee.

Additional Fees: Course fee applies.**HOS-126. American Regional Cuisine. 1 Credit.**

LAB 30 hrs

American Regional Cuisine celebrates the diversity, distinction and delectable essences of American cooking. Organized by region, these recipes are drawn from every part of the menu, offering a range of complete meals for each culinary style. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Additional Fees: Course fee applies.**HOS-127. Italian Cuisine. 1 Credit.**

LAB 30 hrs

From savory soups to sweet desserts, students study Italian cooking in the same manner as a typical menu. Recipes are drawn from every part of the meal and offer a wide range of culinary styles. The course provides a fascinating introduction to the widely diverse cuisine of Italy. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Additional Fees: Course fee applies.**HOS-128. Chinese Cuisine. 1 Credit.**

LAB 30 hrs

Chinese cooking is one of the world's oldest continuous culinary traditions, developed over the course of 4,000 years. A subject of profound importance for countless generations of Chinese philosophers, scholars, poets and ordinary people, the selection, preparation and consumption of food is much more than a matter of sustenance in Chinese tradition. This course examines several of these factors while preparing and sampling traditional Chinese dishes.

Additional Fees: Course fee applies.**HOS-129. Latin Cuisines. 1 Credit.**

LAB 30 hrs

Latin Cuisines investigates the origins of modern Iberian, Caribbean, Central, and South American cooking and develops the student knowledge of these areas. The many similarities are only a starting point for the incredible diversity that is modern Latin Cuisine. The class will produce full Latin menus based on different periods and areas of the global community. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

Additional Fees: Course fee applies.**HOS-201. Marketing and Event Planning. 3 Credits.**

LECT 45 hrs

The field of event planning is one of the most exciting and dynamic aspects of the hospitality industry. In order to be successful, the marketing of not just the business but also the individual is of primary importance. This course offers the opportunity to experience actual event planning while also studying menu, restaurant and personal marketing in relation to the hospitality industry. CCM dining room shirt, bow tie, black dress slacks, and black non-skid work shoes required for class.

Additional Fees: Course fee applies.

HOS-210. Dining Room Management. 3 Credits.

LECT 30 hrs LAB 30 hrs

Practical training in the operations and practices of a modern dining room. Students will learn the techniques needed to work and succeed as a management professional in the dining environment. The importance of customer service will culminate with the operation of a theoretical restaurant and individual catering experiences as Dining Room staff and management. CCM dining room shirt, Bow tie, Black dress slacks, and black non-skid work shoes required for class.

Additional Fees: Course fee applies.

HOS-211. Human Resource Management in the Hospitality Industry. 3 Credits.

LECT 45 hrs

This course applies human resource management principles to the hotel and restaurant industry. Topics covered include recruitment, training, motivation, job descriptions and alternative personnel policies. The course emphasizes the vital role of the diversity within the industry. Students will consider human resources in the context of a complete operating business. Included in the course is the opportunity to receive one NRAEF Certificate in Human Resources towards the ManageFirst Certification.

Additional Fees: Course fee applies.

HOS-213. Food and Beverage Purchasing and Cost Controls. 3 Credits.

LECT 45 hrs

A more advanced course dealing with the concepts of selection and procurement in the hospitality industry. Special emphasis is given to food cost, the purchasing function, and procurement and inventory controls. In addition, forecasting, budgeting, cash management, and profit and loss statements also are studied. Included in the course is the opportunity to receive one NRAEF certificate (Purchasing) towards the ManageFirst Certification.

HOS-215. Bar and Beverage Service Management. 3 Credits.

LECT 45 hrs

A comprehensive study of food and beverage managerial principles, with an emphasis on alcoholic beverages. The manufacture, distribution, control procedures, legal aspects, integrity issues and the responsible service of alcoholic beverages are studied. Students gain product knowledge of distilled spirits, wines and beers, including an examination of contemporary non-alcoholic beverage alternatives. The opportunity for two NRAEF certificates is included in the course (Serv-Safe Alcohol and Bar & Beverage Management). CCM dining room shirt, bow tie, black dress slacks, and black non-skid work shoes are required for this course.

HOS-227. Internship Work Experience Hospitality (45-100 Hours). 1 Credit.

COOP 15 hrs

This course provides students enrolled in the Hospitality Management and Culinary Arts Programs with job-oriented training and practical work experience in a work environment prior to permanent employment and amounting to between 45 and 100 hours in duration. The course may be taken in fulfillment of a requirement or an elective in the Hospitality curricula. Students desiring to participate in this experience should make their intention known to the department chair at the beginning of their second semester.

Prerequisites: Permission of department chair.

HOS-228. Internship Work Experience Hospitality (90-200 Hours). 2 Credits.

COOP 30 hrs

This course provides students enrolled in the Hospitality Management and Culinary Arts Programs with job-oriented training and practical work experience in a work environment prior to permanent employment and amounting to between 90 and 200 hours in duration. The course may be taken in fulfillment of a requirement or an elective in the Hospitality curricula. Students desiring to participate in this experience should make their intention known to the department chair at the beginning of their second semester.

Prerequisites: Permission of department chair.

HOS-229. Internship Work Experience Hospitality (135-300 Hours). 3 Credits.

COOP 135 hrs

This course provides students enrolled in the Hospitality Management and Culinary Arts Programs with job-oriented training and practical work experience in a work environment prior to permanent employment and amounting to between 135 and 300 hours in duration. The course may be taken in fulfillment of a requirement or an elective in the Hospitality curricula. Students desiring to participate in this experience should make their intention known to the department chair at the beginning of their second semester.

Prerequisites: Permission of department chair.

HOS-230. Intensive Internship Work Experience Hospitality. 3 Credits.

COOP 300 hrs

This course provides students enrolled in the Hospitality Management and Culinary Arts Programs with an intensive work experience of 300 hours in duration. The course is meant to be taken in the last semester at CCM and prior to fulfillment of the program curricula. Students desiring to participate in this experience should make their intention known to the department chair at the beginning of their second year at CCM.

Prerequisites: HOS-227 or HOS-228 or HOS-229.

HOS-232. Principles of Travel and Tourism. 3 Credits.

LECT 45 hrs

Principles of travel and tourism offer Hospitality Management majors, other students, and aspiring travel and tourism professionals a comprehensive overview of the principles, practices and philosophies of this interdisciplinary segment of the hospitality industry. Major concepts, including the economics, history, career opportunities, global perspective, worldwide organizations, modes of travel and related services, providers and destination pursuits, are studied.

HOS-233. Food as Art. 3 Credits.

LECT 30 hrs LAB 30 hrs

This course introduces students to the art of food styling, food photography, garde manger and cake decoration. Topics covered include how to prepare, arrange, and preserve food for a photo shoot; techniques on how to prepare p t s, terrines and fresh cheese. This course also covers the art and science of cake preparation, assembly and decoration. Students have the opportunity to create a portfolio of work. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.

Prerequisites: HOS-101 HOS-117

Additional Fees: Course fee applies.

HOS-235. Restaurant Operations. 3 Credits.

LECT 30 hrs LAB 30 hrs

This course is the culmination of the student studies in Restaurant Management. The class will develop and market a restaurant concept that will be used to serve the CCM public during the semester. The operations and organization of the restaurant will be managed by the students as an experiential learning module of their overall studies in the course. One certificate from NRAEF (Food and Beverage Management) will be offered for certification. CCM dining room shirt, bow tie, black dress slacks, and black non-skid work shoes required for class.

Additional Fees: Course fee applies.

HOS-239. Independent Study-Hospitality Industry. 3 Credits.

LECT 45 hrs

This course is an independent work/study designed for the student on a topic that is selected in accordance with academic standards and dependent upon department chair approval.

Prerequisites: Permission of department chair.

HOS-240. Hotel Operations. 3 Credits.

LECT 45 hrs

In the modern Hospitality Industry managers and hotel executives must plan for a variety of business conditions that are constantly changing and developing. This course offers students the opportunity to operate a theoretical hotel property while studying the diverse elements of an ever changing environment. This course is a capstone for the Hospitality Management Program and should be taken in the last semester of studies at CCM.

HOS-250. Food Truck Entrepreneur. 3 Credits.

LECT 30 hrs LAB 30 hrs

Food trucks have become a popular and important part of the hospitality industry. This course introduces the fundamentals of owning and operating a food trailer or truck. The relatively low cost of entry combined with free and low-cost ways to market via social media are just two of the reasons that budding entrepreneurs are joining this exciting field. The basics of food vending, business plans, menu planning, production design, location selection, federal/state/local regulations, licenses and permits will all be covered in the coursework. Students will develop the necessary skills to succeed in this exciting and growing industry while experiencing practical experience in customer service and food trailer operations. CCM dining room shirt, bow tie, black dress slacks, and black non-skid work shoes are required.

Additional Fees: Course fee applies.

HOS-255. Hospitality Leader Capstone. 1 Credit.

LECT 15 hrs

The Hospitality Leader Capstone completes your HOS experience at CCM by offering the final certifications towards the ManageFirst program. The primary aim is certification in the Serv-Safe Manager program and verification of the other certificates required (Hospitality and Restaurant Management, Controlling Costs, Hospitality Human Resources, and at least one ManageFirst elective). These certificates are the final step at CCM and prepare the student for the 800 hours of required work experience as detailed by the NRAEF. CCM dining room shirt, bow tie, black dress slacks, and black non-skid work shoes are required.