

Professional Cooking
Certificate of Proficiency

Curriculum table with 3 columns: Code, Course (lecture/lab hours), Credits. Rows include ENG 101, HOS 100, HOS 101, HOS 102, HOS 109, HOS 110, HOS 111, HOS 115, HOS 118, HOS 210, HOS 217, HOS 235, HOS 290, MAT 108, and BUS 103.

1 Students who elect to take MAT 108 may elect to take HOS 116 (Techniques of Healthy Cooking) in place of HOS 115.
2 Students planning to transfer to Culinary Arts or HRIM degree programs should take MAT 108.

Approved for Veterans
MCCC is an approved institution for veterans' training under various GI bills. For more information, call 609-570-3240.

Contact Us
We encourage you to visit the college and meet with faculty and staff. To arrange a campus tour or request additional information, contact the Admissions Office on either campus.
609-570-3795
(Monday-Friday, 9 a.m. - 5 p.m.)
www.mccc.edu

To contact Mercer's Hotel, Restaurant, Insitution Man-
agement program coordinator Doug Fee call 609-570-
3447 or email feed@mccc.edu.



Hotel, Restaurant,
Institution
Management

- A.A.S. Hotel, Restaurant, Institution Management
- A.S. Culinology
- A.A.S. Culinary Arts
- A.A.S. Pastry Arts
- Professional Baking Certificate
- Professional Cooking Certificate
- Mercer County Technical School Career Prep Program Professional Cooking

Get Academic
Solutions at Mercer



The Hotel, Restaurant and Institution Management pro-
gram prepares students for employment in various entry-level
management careers in the food service and lodging industries.
Areas of employment include assistant manager in hotel/motel
operations; club, restaurant or banquet manager of commercial
eating establishments; and assistant food service management
positions in hospitals, schools and other institutions.
Upon completion of the program, the successful graduate
will be awarded an Associate in Applied Science degree and
will be able to:
• demonstrate principles of effective human resource
management in the supervision of
employees;
• plan and develop appropriate menus which meet the
criteria of hotels, restaurants and/or institutions;
• apply cost control techniques in various operations;
• apply ability to communicate effectively through oral,
written or graphic means;
• demonstrate knowledge of various laws and regulations
affecting food service operations;
• plan and direct food production and service in a variety of
settings;
• supervise employees in the front desk operation of a
hotel;
• analyze computer data for hotel registration,
accounts receivable, billing, etc.

The program includes an internship in a hotel, restaurant
or institutional food service facility. Placement assistance is
offered by program faculty and available through cooperative
agreements with hotels, food service facilities, and restaurants
in the Mercer County area.
Students may study full-time or part-time. Most courses
are offered both day and evening; specialized courses may be
available weekends and evenings.
Most of the credits earned in acquiring the A.A.S. degree in
Hotel, Restaurant and Institution Management can be applied
to the B.S. degree offered through articulation agreements with
Fairleigh Dickinson University and the University of Delaware.
Admission to the program requires a high school diploma
or its equivalent.

Hotel, Restaurant and
Institution Management

Associate in Applied Science Degree

Curriculum table with 3 columns: Code, Course (lecture/lab hours), Credits. Rows include ENG 101, HOS 100, HOS 101, HOS 111, HOS 118, HPE 101, MAT 108, ACC 108, BUS 240, CMN 111, HOS 203, IST 101, ACC 109, HOS 115, HOS 204, HOS 290, HPE 110, and General Education elective4.

NOTE: Electives should be selected in consultation with an academic advisor
in order to assure maximum transfer of credits.
1 Or higher-level mathematics course.
2 Select course from either Social Science or Humanities
general education categories.
3 ACC 111 and 112 are acceptable alternatives.
4 Select course from the following general education categories: Social Science,
Humanities, Historical Perspective, Diversity and Global Perspective.
†HPE 111 is an acceptable alternative.



Culinology

Associate in Science Degree

Curriculum		
Code	Course (lecture/lab hours)	Credits
ENG 101	English Composition I (3/0)	3
MAT 151	Calculus I (4/0)	4
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
ENG 102	English Composition II (3/0)	3
BIO 101	General Biology I (3/3) OR <sup>1</sup>	4
CHE 101	General Chemistry I (3/3)	
HOS 102	Food Preparation II (1/4)	3
HOS 109	Advanced Culinary Arts (1/4)	3
HOS 115	Food and Culture (2/2)	3
BIO 102	General Biology II (3/3) OR <sup>1</sup>	4
CHE 102	General Chemistry II (3/3)	
CMN 112	Public Speaking (3/0)	3
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 207	Grilling, Barbecuing, and Smoking (1/4) OR	
HOS 218	Professional Baking II (1/4) OR	2-3
HOS 230	Experimental Kitchen / Flavor Sensory Perception (1/3)	
HOS 209	Garde Manger (1/4)	3
HPE 110	Concepts of Health and Fitness (1/2)†	2
PHY 101	College Physics I (3/3)	4
PSY 101	Introduction to Psychology (3/0)	3
ECO 111	Macroeconomics (3/0) OR	3
ECO 112	Microeconomics (3/0)	
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
— —	Humanities general education elective	3
		64-65

<sup>1</sup> Students may take BIO 101 and 102 or CHE 101 and 102.

†HPE 111 is an acceptable alternative.

Culinary Arts

Associate in Applied Science

Curriculum		
Culinary Arts Concentration		
Code	Course (lecture/studio hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 111	Culinary Math (1/0)	1
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
IST 101	Computer Concepts with Applications (2/2)	3
ENG 102	English Composition II (3/0)	3
HOS 102	Food Preparation II (1/4)	3
HOS 109	Advanced Culinary Arts (1/4)	3
HOS 110	Breakfast/Pantry (1/3)	2
HOS 205	Menu Planning/Costing and Design (2/0)	2
MAT 108	Topics in Mathematics (3/0)	3
HOS 291	Internship (1/0 + internship) <sup>1</sup>	2
HOS 113	Dining Room I (0/1)	1
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 203	Hospitality Purchasing (3/0)	3
HOS 209	Garde Manger (1/4)	3
HOS 210	Applied Kitchen Skills – Lunch (1/3)	2
HOS 230	Experimental Kitchen / Flavor Sensory Perception (1/3)	2
HPE 110	Concepts of Health and Fitness (1/2)†	2
HOS 115	Food and Culture (2/2)	3
HOS 213	Dining Room II / Wines (1/3)	2
HOS 231	Meat, Poultry and Fish Fabrication (0/1)	1
HOS 235	American Regional Cuisine (1/3)	2
HOS 240	Classical Cuisine / Advanced International (1/3)	2
— —	General Education elective <sup>2</sup>	3
— —	General Education elective <sup>3</sup>	3
		66

<sup>1</sup> Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

<sup>2</sup> Select course from the following general education categories: Social Science, Humanities, Historical Perspective.

<sup>3</sup> Select course from the footnote #2 categories, or from the Diversity and Global Perspective category.

†HPE 111 is an acceptable alternative.

Pastry Arts

Associate in Applied Science

Curriculum		
Pastry Arts Concentration		
Code	Course (lecture/studio hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 111	Culinary Math (1/0)	1
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
IST 101	Computer Concepts with Applications (2/2)	3
ENG 102	English Composition II (3/0)	3
HOS 102	Food Preparation II (1/4)	3
HOS 110	Breakfast/Pantry (1/3)	2
HOS 218	Professional Baking II (1/4)	3
HOS 219	Professional Baking III (1/3)	2
MAT 108	Topics in Mathematics (3/0)	3
HOS 291	Internship (1/0 + internship) <sup>1</sup>	2
HOS 116	Techniques of Healthy Cooking (1/4)	3
HOS 203	Hospitality Purchasing (3/0)	3
HOS 230	Experimental Kitchen / Flavor Sensory Perception (1/3)	2
HOS 245	Chocolates and Confections / Retail Bakeshop (1/4)	3
HOS 246	Artisanal Breads (1/3)	2
— —	General Education elective <sup>2</sup>	3
HOS 115	Food and Culture (2/2)	3
HOS 205	Menu Planning/Costing and Design (2/0)	2
HOS 247	Restaurant Desserts (1/4)	3
HOS 248	Advanced Pastry (1/4)	3
HPE 110	Concepts of Health and Fitness (1/2)†	2
— —	General Education elective <sup>3</sup>	3
		66

<sup>1</sup> Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

<sup>2</sup> Select course from the following general education categories: Social Science, Humanities, Historical Perspective.

<sup>3</sup> Select course from the footnote #2 categories, or from the Diversity and Global Perspective category.

†HPE 111 is an acceptable alternative.

Professional Baking

Certificate of Proficiency

Curriculum		
Code	Course (lecture/lab hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 110	Breakfast / Pantry (1/3)	2
HOS 111	Culinary Math (1/0)	1
HOS 115	Food and Culture (2/2)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
HOS 218	Professional Baking II (1/4)	3
HOS 219	Professional Baking III (1/3)	2
HOS 246	Artisanal Breads (1/3)	2
HOS 247	Restaurant Desserts (1/4)	3
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
MAT 108	Topics in Mathematics (3/0) OR <sup>1</sup>	3
BUS 103	Business Mathematics (3/0)	
		33

<sup>1</sup> Students planning to transfer to Culinary Arts or HRIM degree programs should take MAT 108.

