

## 2017-2018 Degree Term Guide

Culinary Arts, Associate in Applied Science CA100

DATE

ICCB Approved Total Program Hours: 69 Semester Hours

## 6/24/2015

The following suggested schedule is based on full-time enrollment. Students planning to transfer to a senior institution should check with that institution for specific transfer requirements.

Courses that are approved for the AA/AS degrees are **bolded**.

Mode of Deli	ivery:
T = Tradition	al classroom
W = Online	
Q = Blended	
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First Semest	er					
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term Offered	Notes
	Cost and Portion				FL, SP,	
CA 102	Management	3	Т		SM	
						Must be taken and passed prior to any 200
CA 106	Sanitation	2	Q		FL, SP	level lab classes
	Principles of Quanty Food				FL, SP,	
CA 112	Preperation	3	Т		SM	Co-requisite CA 152
	Quantity Food				FL, SP,	
CA 152	Preparation II	3	Т		SM	Co-requisite CA 112
	Introduction to Product				FL, SP,	
CA 113	Fabrication	2	Q		SM	
	Rhetoric or Technical					
ENG 101 or	Writing and				FL, SP,	
ENG 130	Communication	3	тw		SM	
	Total Semester Hours:	16				

Second Sem	ester					
Course	Title		Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 116	Introduction to Baking and Pastry	3	Т	CA-112 and CA-152	FL, SP	Co-requisite CA 156
CA 156	Baking and Pastry II	3	т	CA-112 and CA-152	FL, SP	Co-requisite CA 116
CA 115	Purchasing Remarkable Dining	3	т		FL, SP	
CA 107	Service	3	т	CA-112 and CA-152	FL, SP, SM	
Major Core	Choose from: CA 101, 103, 105, 140, 150,160, 165, HOSP 271. Major Core Elective offerings				EL SD	Any one pastry certificate course with a maximum of 4 hours can be used as a major core elective with advisor or department chair
Major Core Elective	vary from semester to semester	3	т, w		FL, SP, SM	department chair approval

Total Semester Hours: 15	Total Semester Hour	5: 15				
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Third Semester (Summer)						
(Summer) Course	– Title	Credit Hours	Mode of Delivery	Pre Requisites	Term Offered	Notes
General Education	Take one course from groups I-V: General	3	Varies	Varies	SM,FL,SP	
Math/Science General Education	Select one course from Group IV: Math/Sciences	3	T, Q, W	Varies	FL, SP, SM	
	Total Semester Hours:	6				

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Course	Title		Mode of Delivery	Pre Requisites	Term(s) Offered	
		nours	Derivery		oncrea	Notes
	Introduction to Ala Carte	3	т	CA 102, CA 106, CA 112, CA 152,		
CA 212	Cooking		<u> </u>	CA 116, CA 156	FL SP	Co-requisite CA 252
	Advanced Ala Carte	3	т	CA 102, CA 106, CA 112, CA 152,		
CA 252	Cooking	5		CA 116, CA 156	FL SP	Co-requisite CA 212
CA 215	Nutrition	2	T, Q	CA 106, CA 152, CA 156	SP FL	
	Resume/Portfolio				FL, SP,	
CA 190	Development for Culinary	2	ΤQ		SM	Offered every semester
						Any one pastry
	Choose from: CA 101,					certificate course with a
	103, 105, 140, 150,160,					maximum of 4 hours car
	165, HOSP 271. Major					be used as a major core
	Core Elective offerings					elective with advisor or
Major Core	vary from semester to					department chair
Elective	semester.	3	Varies	Varies	FL,SP,SM	approval
FIN 100	Consumer Economics	3	T, Q, W	Varies	Varies	
	Total Semester Hours:	16				

Fifth Seme	ester					
Course	Title		Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 216	Professional Cooking	3	Т	CA 102, CA 106, CA 212, CA-252	SP FL	Co-requisite CA-216
CA 256	Advanced Professional Cooking	3	т	CA 102, CA 106, CA 212, CA-252		Co-requisite CA-256
CA 213	Culinary Supervision	3	т		FL	
CA 218	Garde Manger and International Cuisine	2	T, Q	CA 102, CA 106, CA 212, CA-252	SP	

	Total Semester Hours:	16				
Major Core Elective	vary from semester to semester	2	Varies	Varies	SM,FL,SP	department chair approval
	Choose from: CA 101, 103, 105, 140, 150,160, 165, HOSP 271. Major Core Elective offerings					Any one pastry certificate course with a maximum of 4 hours can be used as a major core elective with advisor or
Social Science General Elective	Select one course from Group II: Social and Behavioral Sciences	3	T, Q, W	Varies	Varies	

## **Graduation Requirements**

To be awarded an Associate degree at Joliet Junior College, each student must meet the following requirements:

1. Satisfy all admission requirements.

2. Complete the courses required to earn the chosen degree. If the student is a transfer student with coursework taken elsewhere, he/she must complete a minimum of 60 credit hours of which the last 15 credit hours applicable to the degree are earned at Joliet Junior College. If the student has not taken the last 15 hours at JJC, then a total of 30 credit hours applicable to the degree must be earned at Joliet Junior college. Proficiency test, CLEP and Advanced Placement do not meet this requirement.

3. Earn a cumulative grade point average of at least 2.0.

4. Discharge all financial obligations to the college; have no restrictions.

5. File an application for graduation (An application should be filed at the time of registration for student's anticipated last semester).

6. Have on file in the Graduation office by the graduation filing date all transcripts from other colleges/universities that are to be evaluated for credit, to be applied toward a degree. A delay in the process may result in a later graduation date.

## For more

information	Counseling & Advising Main Campus room A-	Department Chairperson	Program Coordinators
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