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Total Program Hours: 61 Semester Hours

10/13/2016

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.

Program Prerequisite:

Successful Completion of CA 216

First Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 102	Cost and Portion Management	3	lecture		S/F/SU	Must be taken and passed prior to any 200 level lab classes
CA 106	Sanitation and Safety	2	lecture		S/F/SU	
CA 112	Principles of Quantity Food Service	3	Lab / Lecture		S/F/SU	Co-requisite CA 152
CA 152	Quantity Food Preparation II	3	Lecture		S/F/SU	Co-requisite CA 112
CA 215	Nutrition	2	Lab / Lecture	Waived with signature of Department Chair	S/F/SU	Signature of Department Chair required
ENG 101 or ENG 130	Rhetoric or Technical Writing	3	Lecture	Placement scores	S/F/SU	Satisfies the General Education Group I: Communications. Students may substitute ENG 102 or 230 for this requirement.
Total Semester Hours:		16				

Second Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 115	Purchasing	3	Lecture		S/F/SU	
CA 116	Introduction to Baking and Pastry	3	Lab / Lecture	CA-112 and CA-152	FL, SP	Co-requisite CA 156
CA 156	Baking and Pastry II	3	Lab / Lecture	CA-112 and CA-152	FL, SP	Co-requisite CA 116
CA 213	Culinary Supervision	3	Lecture		S/F/SU	
FIN 100	Consumer Economics General Education Soc Science	3	Lecture		S/F/SU	Satisfies the General Education Group II: Social and Behavioral Sciences.
Total Semester Hours:		15				

Third Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 270	Flavor Pairing Dynamics	3	Lab / Lecture		S/F/SU	
CA 272	Advanced Culinary Operations	3	Lab / Lecture		S/F/SU	
Hosp 233	Management Accounting for the Hosp Industry	3	Lecture		S/F/SU	
CA 212	Introduction to A la Carte Cooking	3	Lab / Lecture	CA 102, CA 106, CA 112, CA 152, CA 116, CA 156	FL SP	Co-requisite CA 252
CA 252	Advanced A la Carte Cooking	3	Lab / Lecture	CA 102, CA 106, CA 112, CA 152, CA 116, CA 156	FL SP	Co-requisite CA 212
Total Semester Hours:		15				

Fourth Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 274	Culinary Concept to Start up	3	Lab / Lecture		S/F SU	
MGMT 220	Entrepreneurship / Small Business Management	3	Lecture		S/F SU	
MATH/Sciences	Select one course from Group IV: Math/Sciences	3	Lecture	Varies by course	S/F SU	Satisfies General Education Group IV: Math/Sciences.
Social and Behavioral Sci	Select one course from Group II: Social and Behavioral Sciences	3	Lecture		S/F SU	Satisfies General Education Group II: Social and Behavioral Sciences
Gen Ed	Take one course from Groups I-V: General Education	3	Lecture		S/F SU	
Total Semester Hours:		15				

For more information

Counseling & Advising
Main Campus room A-1155
815-280-2673

Department Chairperson
Mike McGreal
mmgreal@jic.edu