

DATE

ICCB Approved Total Program Hours: 72 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 Delivery:
 T = Traditional classroom
 W = Online
 Q = Blended

First Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term Offered	Notes
CA 102	Cost and Portion Management	3	T	COMPASS placement into Math 094 or Minimum Grade "C" in math 090, 091 or equivalent.	FL, SP, SM	Co-requisite for CA 112 and CA 113
CA 106	Sanitation	2	Q	COMPASS placement into ENG 021 and ENG 099, or the EAP course sequence ENG 078 and ENG 088, or ENG 096; or minimum grade C in one of the following: ENG 020 and ENG 098, or the EAP course sequence ENG 077 and ENG 087.	FL, SP	Must be taken and passed prior to any 200 level lab classes
CA 112	Introduction to Food Preparation	6	T	COMPASS placement into ENG 021 and ENG 099, or the EAP course sequence ENG 078 and ENG 088, or ENG 096; or minimum grade C in one of the following: ENG 020 and ENG 098, or the EAP course sequence ENG 077 and ENG 087. Co-requisite CA 102 and CA 113	FL, SP, SM	Co-requisite for CA 102 and CA 113
CA 113	Introduction to Product Fabrication	2	Q	Co-requisite CA 112	FL, SP, SM	Co-requisite for CA 112 and CA 102
ENG 101 or ENG 130	Rhetoric or Technical Writing and Communication	3	T W	Appropriate COMPASS placement score or minimum grade C in one of the following: ENG 021 and ENG 099, or the EAP course sequence ENG 078 and ENG 088, or ENG 096.	FL, SP, SM	
Total Semester Hours:		16				

Second Semester

Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 116	Introduction to Baking and Pastry	6	T	COMPASS placement into ENG 101 or minimum grade C in one of the following: ENG 021 and ENG 099, or the EAP course sequence ENG 079 and ENG 089, or ENG 096. Successful completion of CA 102 and CA 106 or taken as co-requisite	FL, SP	Co-requisite CA 115
CA 115	Purchasing	3	T	COMPASS placement into ENG 101 or minimum grade C in one of the following: ENG 021 and ENG 099, or the EAP course sequence ENG 079 and ENG 089, or ENG 096.	FL, SP	Co-requisite CA 116
CA 190	Resume/Portfolio Development for Culinary Students	2	T Q	101 or minimum grade C in one of the following: ENG 021 and ENG 099, or the EAP course sequence ENG 079 and ENG 089, or ENG 096.	FL, SP, SM	Offered every semester but recommended to be completed within first year
Major Core Elective	Choose from: CA 101, 103, 105, 140, 150,160, 165, HOSP 120, 250, or CIS 126. Major Core Elective offerings vary from semester to semester	3	T, W		FL, SP, SM	Any one pastry certificate course with a maximum of 4 hours can be used as a major core elective with advisor or department chair approval
Math/Science General Education	Select one course from Group IV: Math/Sciences	3	T, Q, W	Varies	FL, SP, SM	
Total Semester Hours:		17				

Semester (Summer)

Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term Offered	Notes
General Education	Take one course from groups I-V: General Education	3	Varies	Varies	SM,FL,SP	

Major Core Elective	Choose from: CA 101, 103, 105, 140, 150,160, 165, HOSP 120, 250, or CIS 126. Major Core Elective offerings vary from semester to semester	2	Varies	Varies	SM,FL,SP	Any one pastry certificate course with a maximum of 4 hours can be used as a major core elective with advisor or department chair approval
Total Semester Hours:		5				

Fourth Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 212	Advanced Ala Carte Cooking	6	T	CA 102, CA 106, CA 112, CA 116	FL	
CA 213	Culinary Supervision	3	T	COMPASS placement into ENG 101 or minimum grade C in one of the following: ENG 021 and ENG 099, or the EAP course sequence ENG 079 and ENG 089, or ENG 096.	FL	
CA 217	International Cuisine	2	Q	CA 102, CA 106, CA 112, CA 116	FL	
Major Core Elective	Choose from: CA 101, 103, 105, 140, 150,160, 165, HOSP 120, 250, or CIS 126. Major Core Elective offerings vary from semester to semester.	3	Varies	Varies	FL,SP,SM	Any one pastry certificate course with a maximum of 4 hours can be used as a major core elective with advisor or department chair approval
HOSP 233	Management Accounting for the Hospitality Industry	3	T, Q, W		FL, SP, SM	Will accept ACCY 101 as a substitution with advisor or department chair approval.
Total Semester Hours:		17				

Fifth Semester

Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 216	Advanced Professional Cooking	6	T	CA 102, CA 106, CA 112, CA 116	SP	CA 214 and CA 215 are co-requisites.
CA 215	Nutrition	3	T, Q	CA 106, CA 112, CA 116	SP	CA 214 and CA 215 are co-requisites.
CA 214	Garde Manger	2	T, Q	CA 106, CA 112, CA 116	SP	
Social Science General Elective	Select one course from Group II: Social and Behavioral Sciences	3	T, Q, W	Varies	Varies	
General Education	Select one course from Groups I-V: General Education	3	T, Q, W	Varies	Varies	
Total Semester Hours:		17				

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

For more information

Counseling & Advising
Main Campus room A-1155

Department Chairperson

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