



The Vocational Skills Program, a collaboration between Joliet Junior College's District High School Transition Programs and community partners, provides neurodiverse learners with essential job training and independent living skills. The program helps students develop key skills needed for successful post-secondary employment. Participants will also improve their ability to live independently, enhance their social and interpersonal skills, and strengthen their communication abilities.

Each class has a prerequisite reading ability level, which is outlined in the course description. If a student is interested in a class but does not meet the required reading level, this will be addressed on a case-by-case basis with the Community Education Coordinator, Christine Costabile.

Students must be able to participate in courses independently. However, if assistance is required, a Job Coach or Aide may accompany the student. Please note that the Job Coach or Aide must be assigned by their transition program or a public agency—family members are not permitted to act as aides for their student. If a Job Coach or Aide is assigned, they must remain in the classroom to assist the students.

Vocational Skills courses are updated each semester, and we're excited to offer a combination of new classes and returning favorites. Registrations are processed in the order they are received. In partnership with local school districts and in compliance with federal law, students are welcome to attend this program through the age of 22.

For any questions about the Vocational Skills program or specific courses, please contact Christine Costabile, Community Education Coordinator, at christine.costabile@jjc.edu or (815) 280-2243.

Spring 2026 Vocational Skills Registration Form

Submit this form to Bonnie Folino at bfolino@jic.edu

Registrations are completed in the order they are received.



Date: ____ / ____ / ____

JJC ID #: _____ SS#: _____

Name:

First: _____ Middle: _____ Last: _____

Address:

City: _____

State: _____ ZIP: _____

County: _____

Contact:

Primary Phone: (____) _____ - _____

Secondary Phone: (____) _____ - _____

Parent Email: _____

Student Personal Email: _____

Demographic Information:

Birthdate: ____ / ____ / ____

Ethnicity (Circle One):

HIS – Hispanic/Latino

NHS – Non-Hispanic/Latino

Race (Circle One):

AN – American/Alaskan Native

AS – Asian

BL – Black or African American

HP – Hawaiian/Pacific Islander

NR – Non-Resident Alien

WH – White

UN – Refuse to Indicate/Unknown

Gender (Check One):

☐ Male

☐ Female

☐ Non-binary

☐ Prefer not to say

School Information

School/Transition Program: _____

School Coordinator: _____

School Billing Information (If Applicable):

Address: _____

City: _____ State: _____ Zip: _____

Work Phone: (_____) _____ - _____

____ Invoice the School

Whose Attn should the bill be sent to?

Purchase Order Number (If applicable): _____

FEIN Number: _____

Spring 2026 Class Schedule

Unless specified, classes begin the week of Monday, January 26, 2026 and will conclude the week of May 11, 2026.
Confirmation emails will be sent by January 12th with semester class schedule to reflect district closures and holidays.

Term	Course	NO.	SEC	Campus/Location	Course Title	Instructor	Fee	Time	M	T	W	R	F
SP26	LLC	118	T1	Main	3D Printing	Wilson	\$500	10:00AM-12:00PM	X				
SP26	LLC	106	T1	Main	Art and Entrepreneurship	Overman	\$550	9:30AM-11:30AM			X		
SP 26	LLC	103	T1	Main	Computer Essentials	Marchniak	\$400	9:30AM-11:30AM			X		
SP26	LLC	128	T1	Main	OSHA-10 4 Week Course 1/28/26-2/18/26	Salvador	\$550	9:30AM-12:30PM			X		
SP 26	LLC	121	T1	Main	Career Exploration: All Around JJC	Marchiniak	\$400	9:30AM-11:30AM				X	
SP26	LLC	120	T1	Main	Money Basics and Personal Finance	Ruffin	\$400	9:30AM-11:30AM					X
SP26	LLC	144	T1	Romeoville	Build Independence: Hands-On Life Skills	Gallegos	\$550	9:30AM-11:30AM	X				
SP26	LLC	103	T2	Romeoville	Computer Essentials	Marchiniak	\$400	9:30AM-11:30AM		X			
SP26	LLC	139	T1	Romeoville	Meal Prep and Budgeting Basics	Shworles	\$550	9:30AM-12:00PM		X			
SP26	LLC	145	T1	Romeoville	Intro to Fashion	Brender	\$550	9:30AM-11:30AM			X		
SP26	LLC	146	T1	Romeoville	Textile Upcycling	Brender	\$550	9:30AM-11:30AM				X	
SP26	LLC	129	T1	Romeoville	Grill Master	Luchek	\$550	9:30AM-12:00PM				X	
SP26	LLC	135	T1	Romeoville	Web Design and Development	Gallegos	\$400	9:30AM-11:30AM					X
SP26	LLC	009	T1	Romeoville	Basic Food Service Prep	Shworles	\$550	9:30AM-12:00PM					X
SP26	LLC	147	T1	Romeoville	Acting and Self Expression	Fruits- Esparaza	\$400	9:30AM-11:30AM					X
SP26	LLC	138	T1	City Center	Restaurant Favorites	Shworles	\$550	9:30AM-12:00PM	X				
SP26	LLC	030	T1	City Center	Food Handler's Certification 2/24/26-5/5/2026	Gallegos	\$500	9:30AM-12:00PM		X			
SP26	LLC	016	T1	City Center	Baking Basics	Luchek	\$550	9:30AM-12:00PM			X		
SP26	LLC	137	T1	City Center	Cooking for Everyday Meals	Shworles	\$550	9:30AM-12:00PM				X	
SP26	LLC	123	T1	City Center	Soups, Salads, Sandwiches	Luchek	\$550	9:30AM-12:00PM					X
SP26	LLC	100	T1	Sunshine Garden Center (off site) <u>2850 E Division St, Diamond, IL 60416</u>	Plant Propagation Horticulture	Beach	\$500	10:00AM-12:00PM		X			

****Important**** In order to receive a refund, courses must be dropped by Jan 6th.

Total: _____

Main Campus Vocational Skills Classes

LLC 118 - 3D Printing

Description:

In this hands-on class, students will dive into the world of 3D printing, learning how to use basic 3D printers, digital models, and related software. Students will create and print various products, while also being encouraged to think critically about designing a new product that could solve a common problem. Additionally, they will explore how 3D printing is utilized across different industries, from healthcare to manufacturing.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course offers a foundational understanding of 3D printing, which can be applied in industries like engineering, product design, architecture, and manufacturing.

LLC 106 - Art and Entrepreneurship

Description:

This course is designed for aspiring artists who want to explore the world of art while developing essential entrepreneurial skills. Throughout the semester, students will engage in various forms of artistic expression and work together to plan and execute an end-of-semester art fair. The class is led by local artist and entrepreneur, Jillianne Overman, who will share valuable tips and insights from her own experience as both an artist and business owner.

Pre-requisites:

This class requires a 2nd grade reading level.

Career Pathways:

This class is ideal for students interested in combining their passion for art with entrepreneurial skills, preparing them for careers as freelance artists, gallery owners, or art-based business owners.

LLC 103 – Computer Essentials: Office Skills

Description:

In today's fast-paced digital world, being proficient with software tools is crucial for success. This project-based course offers a comprehensive introduction to Microsoft Office and Canva essentials. Students will work with Microsoft Word, Outlook, Excel, and PowerPoint to create professional documents, master spreadsheet functions, and design engaging presentations. Additionally, students will learn basic marketing skills and how to design eye-catching flyers and invitations using Canva. This class will equip students with fundamental office skills and provide valuable hands-on experience that they can add to their resumes. The class is designed to be progressive, allowing students to build on their skills each semester.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course provides foundational office skills that are applicable in a wide range of industries, including administrative roles, marketing, business management, and customer service.

LLC 128 – OSHA-10 Industry Safety and Health

Description:

This class prepares students for jobs in various industries, focusing on the essential safety and health practices needed in maintenance, manufacturing, or warehouse environments. Students will learn about safety hazards and health risks that can be encountered in the workplace. Upon successful completion of the course, students will receive an OSHA-10 Course Completion Card, which is recognized in many industries.

Pre-requisites:

Students must be 18 years old to attend and should have a 3rd grade reading level. This class is offered to individuals whose disabilities do not preclude them from working in maintenance, manufacturing, or warehouse environments.

Career Pathways:

This certification is beneficial for students seeking employment in fields such as maintenance, manufacturing, warehouse operations, construction, and other industries that prioritize safety.

LLC 121 - Career Exploration: All Around JJC

Description:

This immersive and interactive class is designed to explore a wide range of career options across various fields. Through engaging workshops, campus tours, and insightful discussions, participants will gain valuable insights into professions such as architecture, welding, automotive, veterinary technology, construction management, nursing, electrical, culinary arts, and more! Tours and workshops vary each semester, giving students a hands-on opportunity to learn about different career paths and industries.

Pre-requisites:

There is no required reading level for this course.

Career Pathways:

This class is ideal for students interested in exploring multiple career options and gaining practical knowledge to guide their future career decisions.

LLC 120 - Money Basics and Personal Finance Class

Description:

This course is designed to provide students a comprehensive overview of fundamental concepts and practical strategies for effective money management and personal finance. Over the course of the class students will work on a budgeting project while learning how to write checks, balance a checkbook, how money is handled in the workplace, as well as some basic budgeting, saving and investing education. This class is designed for individuals who want to strengthen their understanding of everyday financial skills and money management.

Pre-requisites:

Students should have at least a 3rd grade reading level.

Career Pathways:

The knowledge gained in this course supports students pursuing greater independence and success in both personal and professional settings. It is especially helpful for those preparing to enter the workforce, manage their own income, or take on increased financial responsibilities.

Romeoville Vocational Skills Classes

LLC 144- Building Independence: Hands-On Life Skills

Description:

In this engaging, hands-on class, students will explore a wide range of real-world skills designed to build confidence, creativity, and independence. Each week offers new projects in areas such as basic tool use, crafting, digital design, and organization. Students will create tangible items—like simple electronics, wood working, 3D-printed projects, or handmade crafts—while learning important life skills such as problem-solving, teamwork, and following directions. Through these experiences, students will discover their personal strengths and gain a better understanding of potential career and training paths that match their interests.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course helps students build essential life and work-readiness skills. It introduces foundational abilities useful in technical trades, creative arts, and service-oriented careers, while also fostering self-sufficiency and confidence for independent living.

LLC 103 - Computer Essentials: Office Skills

Description:

In today's fast-paced digital world, being proficient with software tools is crucial for success. This project-based course offers a comprehensive introduction to Microsoft Office and Canva essentials. Students will work with Microsoft Word, Outlook, Excel, and PowerPoint to create professional documents, master spreadsheet functions, and design engaging presentations. Additionally, students will learn basic marketing skills and how to design eye-catching flyers and invitations using Canva. This class will equip students with fundamental office skills and provide valuable hands-on experience that they can add to their resumes. The class is designed to be progressive, allowing students to build on their skills each semester.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course provides foundational office skills that are applicable in a wide range of industries, including administrative roles, marketing, business management, and customer service.

LLC 139 - Meal Prep and Budgeting Basics

Description:

In this practical and hands-on class, students will learn how to manage a budget while planning and preparing meals. They will work within a set budget to create a recipe and build a shopping list, focusing on cost-effective

ingredients and meal planning. Students will take turns creating their recipe the following week, gaining experience in recipe management, grocery shopping, and understanding how to balance nutrition with affordability. This class will help students develop critical skills in budgeting, meal planning, and shopping, while also emphasizing the importance of being resourceful in the kitchen. By the end of the course, students will be able to confidently manage their food budget and plan meals that are both delicious and affordable.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course provides valuable skills for students interested in careers in food service, catering, and hospitality management, as well as equipping them with essential personal life skills for effective budgeting and meal planning.

LLC 145- Intro to Fashion

Description:

Love fashion or just curious to learn more? Join us for a fun and creative introduction to the world of fashion! We'll start with hands-on projects to explore the basic elements of design. Then, we'll learn about textiles—how fabrics are made, what they're used for, and how they feel. Next, we'll take a trip through fashion history, exploring styles and clothing from different times. Finally, we'll look at some of the most influential fashion designers. Throughout the course, students will create a textile portfolio and a personal look-book to showcase their own designs and ideas.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course introduces students to potential careers in fashion design, retail, merchandising, costume design, and textile production. It also helps students develop creativity, visual presentation skills, and an understanding of personal style—foundations that can be applied in both personal expression and future vocational opportunities.

LLC 146- Textile Upcycling

Description:

Get ready to turn everyday items into something fresh and fun! In this class, we'll use creativity to transform old t-shirts, worn-out sweaters, empty cans, cereal boxes, and other odds and ends into useful and stylish projects—like reusable grocery bags and cozy home décor. Along the way, you'll learn how to use tools such as fabric shears, foam brushes, hot glue, rotary cutters, and simple hand-sewing supplies. Each class will also explore ideas about recycling, caring for the environment, and how small changes can help reduce waste.

Pre-requisites:

This class requires a 2nd grade reading level.

Career Pathways:

This course introduces students to career possibilities in sustainable fashion, textile arts, and creative reuse industries. It also builds practical skills in crafting, design, and environmental awareness—valuable foundations for future work in fashion design, retail, or green business initiatives.

LLC 129 - Grill Master

Description:

Do you enjoy the sound and smell of something sizzling on the grill? In this class, students will learn the basics of grilling, including preparation techniques, grilling methods, and how to tell when food is cooked to perfection. Whether you're new to grilling or want to improve your skills, this class will help you become a grill master. Recipes will include visual aids to support emergent and intermediate learners, making it easier to follow along and perfect your grilling technique.

Pre-requisites:

This class requires a 2nd grade reading level.

Career Pathways:

This class provides foundational grilling skills that can be applied to careers in the culinary arts, catering, and food service.

LLC 135 - Web Design and Development

Description:

This hands-on, vocational skills course provides students with essential knowledge and practical skills in web

design and development. By the end of the course, students will have the foundational skills needed to start working in web design and development, with real-world applications and the opportunity to build a portfolio. Students will learn how to create functional, user-friendly websites using HTML (HyperText Markup Language), CSS (Cascading Style Sheets), and JavaScript. These tools will allow students to structure, style, and add interactivity to websites. The course emphasizes the principles of design, layout, and user experience to ensure students can create attractive and effective websites.

Prerequisites:

This class requires a 3rd grade reading level.

Basic computer skills and familiarity with using web browsers and text editors. No prior experience in web design or programming is required.

Career Pathways:

This course provides a strong foundation for those looking to build dynamic, interactive websites or pursue a career in the tech industry. Upon completion, students will be prepared to explore freelance opportunities or enter entry-level web design and development roles.

LLC 009- Basic Food Service Prep: Food Preparation and Kitchen Safety

Description:

This course is designed to help students develop essential life skills related to food preparation and safe kitchen practices. Students will learn the importance of personal hygiene, cleanliness, and organization in the kitchen. The class will cover basic measurement techniques, safe knife handling, and the preparation of simple cold dishes. Students will also gain hands-on experience safely cooking hot foods using a stove and common electrical appliances. By the end of the course, participants will build confidence in completing everyday kitchen tasks and preparing basic meals independently.

Pre-requisites:

This class is recommended for low- to mid-level functioning students.

A 2nd grade reading level is required.

Career Pathways:

This course provides foundational skills for students interested in pursuing entry-level roles in food service, hospitality, or culinary arts. It also supports personal independence by teaching everyday kitchen and meal preparation skills that can be applied at home or in community living settings.

LLC 147 – Acting and Self-Expression

Description:

This course provides a warm, fun, and supportive environment for students to explore the art of acting while developing essential communication and self-expression skills. Students will learn acting technique and method, including speech, movement, emotional expression, and individual investment in a role. Through age-appropriate materials and scene work, students will discover the importance of character—both on the stage and in everyday life.

Whether beginning with mild curiosity or natural ability, each student will have the opportunity to grow in confidence and creativity. As the class works toward an end-of-semester performance, students will be guided in developing the discipline, teamwork, and self-awareness that acting requires. These skills will not only prepare them for the stage but also provide valuable tools for success in future vocational and social settings. Students will work toward presenting a final performance scene or collaborative group project.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course introduces students to potential careers in the performing arts, theater production, entertainment, and communication fields. Beyond performance, it helps students strengthen critical life skills such as confidence, self-awareness, emotional regulation, and effective interpersonal communication skills. These skills translate to success in customer service, education, hospitality, and community engagement roles. By developing creativity and professionalism in a supportive setting, students gain tools for personal expression, social connection, and workplace readiness.

City Center Vocational Skills Classes

LLC 138 - Make Our Restaurant Favorites

Description:

In this fun and interactive class, students will have the opportunity to recreate some of their favorite restaurant

dishes from scratch—or semi-scratch! Students will pick from a selection of popular items such as deep-dish pizza, crispy french fries, crunchwraps, and chicken fingers. Through hands-on practice, they will learn essential cooking techniques including dough preparation, frying, seasoning, and assembling complex dishes. The class will also focus on ingredient substitutions and how to recreate restaurant flavors at home. By the end of the course, students will have the skills to make their favorite restaurant meals right in their own kitchen. No prior cooking experience required.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course provides foundational skills for students interested in pursuing careers in food service, catering, or the restaurant industry. It also equips students with practical, real-world culinary skills that can be applied to home cooking and meal preparation.

LLC 030 - Food Handler's Certification

Description:

This class prepares students to complete the Illinois Food Handler License Exam, which will be administered online at the end of the semester. Students will learn and apply basic food handling and sanitation practices required to work in the food service industry. The course combines hands-on activities with computer-based learning, ensuring students develop the practical and theoretical knowledge necessary for certification.

Pre-requisites:

Students in this class must be able to work completely independently and must have the ability to read and write at a 3rd grade level.

Career Pathways:

This certification is ideal for students pursuing careers in the food service industry, including roles such as kitchen staff, servers, and food safety managers.

LLC 016 – Baking Basics: Mixing, Measuring & Kitchen Independence

Description:

In this hands-on class, students will learn the fundamentals of baking while developing confidence and independence in the kitchen. The course will focus on essential skills such as accurate measuring, mixing, and following recipes. Students will prepare a variety of baked goods including muffins, cookies, bread pudding, pretzels, and more. Emphasis will be placed on understanding ingredients, baking safety, and working as a team in a supportive environment. Visual recipe guides will be provided to support emergent and intermediate learners. By the end of the course, students will have a solid foundation in basic baking techniques and the ability to prepare simple baked treats independently.

Pre-requisites:

This class requires a 2nd grade reading level.

Career Pathways:

This course provides introductory skills for students interested in exploring careers in baking, culinary arts, or food service. It also helps students build essential kitchen and life skills that promote personal independence and workplace readiness.

LLC 137 -Cooking for Everyday Meals

Description:

In this hands-on class, students will start with the basics of cooking, learning essential skills for preparing day-to-day meals. The course will focus on foundational techniques such as chopping, peeling, and boiling ingredients, allowing students to build confidence in the kitchen. Along with mastering basic cooking skills, students will also learn about kitchen safety and sanitation practices to ensure a clean and safe cooking environment. By the end of the semester, students will be able to prepare simple, delicious meals and feel comfortable handling everyday cooking tasks. This class is perfect for beginners looking to build a strong culinary foundation.

Pre-requisites:

This class requires a 2nd grade reading level.

Career Pathways:

This course provides foundational skills for students interested in pursuing careers in food service, catering, or hospitality. Additionally, it equips students with everyday cooking skills that can be applied to personal meal preparation and home cooking.

LLC 123 - Soups, Salads, and Sandwiches

Description:

Order's up! In this hands-on class, students will learn to create their favorite sandwich shop classics. They will explore the art of making soups, salads, and sandwiches, while developing essential culinary skills such as chopping, slicing, mixing, and seasoning. The course will also emphasize the importance of nutrition and meal planning. From hearty soups to vibrant salads and flavorful sandwiches, students will experiment with diverse ingredients, flavors, and textures. By the end of the course, students will gain the confidence to craft delicious, balanced meals and foster independence in the kitchen, all while appreciating the culinary creativity behind their favorite deli dishes.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This course provides foundational culinary skills for students interested in pursuing careers in food service, catering, or hospitality, as well as helping students develop practical skills for everyday meal preparation and meal planning.

Off Site Vocational Skills Classes

LLC 100 - Introduction to Plant Propagation and Horticulture

Description:

This hands-on class is designed to introduce students to the basics of horticulture and plant care in addition to various careers in horticulture and landscape management. Through a variety of practical activities, students will learn how to propagate houseplants, prepare flower baskets, and fill pots with soil. Students will also gain experience in harvesting hydroponic vegetables. In addition to working in the garden, students will participate in lessons about the parts of plants and the role of bees in pollination. Other tasks include assisting the greenhouse manager with weeding front gardens, cleaning out greenhouses, preparing raised beds, and prepping for plant sales.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

Students will gain practical skills applicable to a range of careers, including horticulturist, greenhouse manager, landscape technician, agricultural technician, and floral designer. They will also acquire valuable knowledge in nursery operations, including plant care and sales.

*This class will meet at the Sunshine Garden Center located at 2850 E. Division St, Diamond, IL 60416.
