



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.

Fall 2025 Vocational Skills Registration Form

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

Registrations are completed in the order they are received.



JOLIET
JUNIOR COLLEGE
— 1901 —

CORPORATE &
COMMUNITY SERVICES

Date: ____/____/____

JJC ID: _____

SS#: ____ - ____ - ____

Name:

First: _____ Middle: _____ Last: _____

Address: _____

City: _____

State: _____ Zip: _____

County: _____

Contact:

Primary: (____) ____ - ____

Secondary: (____) ____ - ____

Parent Email: _____

Student Personal Email: _____

Demographic Information:

Birthdate: ____/____/____

Ethnic: Please circle:

HIS- Hispanic/Latino

NHS- Non Hispanic/Latino

Race: Please Circle

AN American/Alaskan Native
AS Asian
BL Black or African American
HP Hawaiian/Pacific Islander

WH White
NR Non-Resident Alien
UN Refuse Indicate/Unknown

Gender:

Male: ____

Female ____

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: _____

Fall 2025 Class Schedule

Please note classes are offered out of Main, Romeoville (Romeo) and City Center (CC).

Unless specified, classes begin Monday, September 8th and will run through Friday, December 12th.

Confirmation emails will be sent by August 28th with semester class schedule to reflect district closures and holidays.

Term	Course	NO.	SEC	Location	Course Title	Instructor	Fee	Time	M	T	W	R	F
FL25	LLC	118	T1	Main	3D Printing	Daun	\$500	10:00AM-12:00PM	X				
FL25	LLC	121	T1	Main	Career Exploration: All Around JJC	Marciniak	\$400	9:30AM-11:30AM		X			
FL25	LLC	128	T1	Main	OSHA 9/10/2025-10/01/2025	Salvador	\$550	9:30AM-12:30AM			X		
FL25	LLC	106	T1	Main	Art and Entrepreneurship	Rotkis	\$550	9:30AM-11:30AM			X		
FL25	LLC	103	T1	Main	Computer Essentials	Marchiniak	\$400	9:30AM-11:30AM				X	
FL25	LLC	100	T1	Greenhouse /Main	Horticulture	Beach	\$500	9:30AM-11:30AM					X
FL25	LLC	134	T1	Romeo	Intro to Carpentry	Ziel	\$550	9:30AM-11:30AM	X				
FL25	LLC	135	T1	Romeo	Web Design and Development	Gallegos	\$400	9:30AM-11:30AM	X				
FL25	LLC	136	T1	Romeo	Sewing Fundamentals	Brender	\$550	9:30AM-11:30AM		X			
FL25	LLC	103	T2	Romeo	Computer Essentials	Marchiniak	\$400	9:30AM-11:30AM			X		
FL25	LLC	123	T1	Romeo	Soups, Salads, Sandwiches	Luchek	\$550	9:30AM-12:00PM			X		
FL25	LLC	137	T1	Romeo	Basic Skills: Cooking for Everyday Meals	Shworles	\$550	9:30AM-12:00PM				X	
FL25	LLC	131	T1	Romeo	Culinary Experiments	Luchek	\$550	9:30AM-12:00PM					X
FL25	LLC	138	T1	CC	Let's Make Our Restaurant Favorites	Shworles	\$550	9:30AM-12:00AM	X				
FL25	LLC	139	T1	CC	Meal Prep and Budgeting Basics	Shworles	\$550	9:30AM-12:00PM		X			
FL25	LLC	030	T1	CC	Food Handler's Certification 8 Week Class Starts 10/8 after OSHA	Ferrara	\$500	9:30AM-12:00PM			X		
FL25	LLC	129	T1	CC	Grill Master	Luchek	\$550	9:30AM-12:00AM				X	
FL25	LLC	126	T1	CC	Fast Food Industry Basics	Ferrara	\$550	9:30AM-12:00AM					X

****Important** In order to receive a refund, courses must be dropped by August 25.**

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 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 128 - OSHA 10 General Industry Safety and Health Class

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 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, Shane Rotkis, 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 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 Green House off Houbolt Road at Main Campus.

Romeoville Vocational Skills Classes

LLC 134 Introduction to Carpentry

Description:

This hands-on, introductory carpentry course teaches students foundational skills in woodworking, including safety protocols, tool handling, and basic techniques. Students will gain practical experience by constructing small projects such as birdhouses, furniture, and shelving units. The course covers project planning, measuring, cutting, assembling, and finishing wood, while also emphasizing safety and proper tool usage. By the end of the course, students will have developed the confidence to use carpentry tools and will have a portfolio of completed projects to showcase to potential employers or clients.

Pre-requisites: None.

Career Pathways: Upon completing this course, students will be equipped with the foundational skills needed for a variety of career paths in the carpentry and construction industries.

LLC 135 - Web Design and Development

Course Overview:

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.

(Continued on following page)

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 136 - Sewing Fundamentals (Safety, Hand Sewing, and Skill Building)

Description:

This course provides an introduction to sewing, focusing on essential safety practices and foundational sewing techniques. The course will cover both machine and hand sewing, teaching basic skills such as straight stitching, hemming, and slip stitching. Through hands-on projects students will gain practical experience in creating simple sewing projects while emphasizing safety and proper tool usage. Students will learn how to safely operate a sewing machine, select fabrics, and use sewing tools and equipment. In addition to building sewing skills, this course will also help students develop everyday life skills, such as mending clothes and creating personalized items. This class is ideal for students interested in starting a sewing hobby or career and gaining practical, hands-on experience that can be applied in daily life.

Pre-requisites:

This class requires a 3rd-grade reading level.

Career Pathways:

This class provides foundational skills for students interested in careers in fashion design, garment construction, textile work, home sewing, or other sewing-related fields. Additionally, it helps students gain valuable life skills that can be used for personal projects, home repairs, and more.

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 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.

LLC 137 - Basic Skills: 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:

No prior cooking experience required.

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 131 - Culinary Experiments

Description:

Get ready to mix, measure, and munch your way through this exciting class! Designed to develop both vocational and independent living skills, students will dive into a series of edible experiments that reveal the fascinating science behind their favorite foods. From making ice cream and bread in a bag to turning hard candy into lollipops, students will have fun creating delicious treats while learning important scientific concepts. This hands-on experience will help students strengthen their ability to work independently, develop social and communication skills, and prepare for potential careers in culinary fields. And yes, we'll even make edible slime! This class offers a fun and engaging way to practice skills essential for both successful employment and independent living.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This class provides foundational knowledge that can be useful for students interested in culinary arts, food science, or teaching. It also emphasizes the vocational skills necessary for future employment in food-related fields and the independent living skills essential for success outside of school.

City Center Vocational Skills Classes

LLC 138 - Let's 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.

Pre-requisites:

No prior cooking experience required.

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 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:

No prior cooking or budgeting experience required.

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 030 - Food Handler's Certification Class

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 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 126 - Fast Food Industry Basics

Description:

This course offers students an introduction to the fast-food industry, focusing on the essential skills and knowledge needed for employment. Through a combination of classroom instruction, hands-on activities, and simulated workplace experiences, students will gain a comprehensive understanding of various aspects of the fast-food industry, including working in a commercial kitchen. This class is perfect for students interested in starting a career in food service and gaining practical, real-world experience.

Pre-requisites:

This class requires a 3rd grade reading level.

Career Pathways:

This class provides foundational knowledge for students interested in working in the fast-food industry, commercial kitchens, food service, and hospitality.
