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| JJC Logo Primary_black.jpg | **2020-2021 Completion Guide****Culinary Management, Associate in Applied Science, CA500****ICCB Approved Total Program Hours: 61** |
| Date: 2/26/2020 | *The following 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 Prerequisites |  |

**T= Traditional H = Hybrid W = Web**

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| **First Semester** |
| Course | Title | Credit Hours | Mode of Delivery | Prerequisites | Terms offered | Notes |
| CA 112 | Principles of Quantity Food Preparation | 3 | T |  | FL, SP | Co-requisite CA 152 |
| CA 152 | Principles of Quantity Food Preparation | 3 | T |  | FL, SP | Co-requisite CA 112 |
| CA 102 | Cost and Portion Management | 3 | T |  | FL, SP |  |
| CA 106 | Sanitation | 2 | H |  | FL, SP | Must be taken and passed prior to any 200 level lab classes |
| CA 215 | Nutrition | 2 | T | CA 106, CA 152 and CA 116 | FL |  |
| ENG 101 or ENG 130 | Rhetoric or Technical Writing and Communication | 3 | T, W |  | FL, SP, SM |  |
|  | Total Semester Hours | 16 |  |  |  |  |

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| **Second Semester** |
| Course | Title | Credit Hours | Mode of Delivery | Prerequisites | Terms offered | Notes |
| CA 116 | Introduction to Baking and Pastry | 3 | T |  | FL, SP | Co-requisite CA 156 |
| CA 156 | Baking and Pastry II | 3 | T |  | FL, SP | Co-requisite CA 116 |
| CA 115 | Purchasing | 3 | T |  | FL, SP |  |
| CA 213 | Culinary Supervision | 3 | T |  | SP |  |
| CIS 126 | Microsoft Office | 3 | T, W |  | FL, SP, SM |  |
|  | Total Semester Hours | 15 |  |  |  |  |

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| **Third Semester** |
| Course | Title | Credit Hours | Mode of Delivery | Prerequisites | Terms offered | Notes |
| CA 212 | Introduction to Ala Carte Cooking | 3 | T | CA 102, CA 106, CA 112 and CA 116 | FL, SP | Co-requisite CA 252 |
| CA 252 | Advanced Ala Carte Cooking | 3 | T | CA 102, CA 106, CA 112, CA 116, CA113, CA 212 | FL | Co-requisite CA 212 |
| CA 270 | Flavor Pairing Dynamics | 3 | T |  | FL, SP |  |
| CA 272 | Advanced Culinary Operations | 3 | T |  | FL, SP |  |
| HOSP 233 | Management Accounting for the Hospitality Industry | 3 | T |  | FL, SP |  |
|  | Total Semester Hours | 15 |  |  |  |  |

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| **Fourth Semester** |
| Course | Title | Credit Hours | Mode of Delivery | Prerequisites | Terms offered | Notes |
| CA 274 | Culinary Concept to Start Up | 3 | T |  | FL |  |
| MGMT 220 | Entrepreneurship/Small Business Management | 3 | T |  | FL, SP  |  |
| Gen. Ed Requirement | Social and Behavioral Science | 3 | Varies |  | FL, SP, SM |  |
| Gen. Ed Requirement | Math / Sciences | 3 | Varies |  | FL, SP, SM |  |
| Gen. Ed Requirement CIS 126 | Microsoft Office | 3 | T |  | FL, SP, SM |  |
|  | Total Semester Hours | 15 |  |  |  |  |

**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 given degree. If the student is a transfer student with coursework taken elsewhere, he/she must complete a minimum of 15 credit hours applicable to the degree at JJC. Proficiency test, CLEP and Advanced Placement does 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 the student’s anticipated last semester.)

6. Have all official transcripts from other colleges/universities on file in the Graduation Office by the graduation filing date for evaluation of credit. A delay in the process may result in a later graduation date.

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| For more information: | **Department Chairperson** | **Program Advisors** |
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