



**2021-2022 Completion Guide**  
**Baking and Pastry Certificate, Certificate of Completion CA150**  
**ICCB Approved Total Program Hours: 17 Semester Hours**

Date: 10/1/2020

*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**

First Semester						
Course	Title	Credit Hours	Mode of Delivery	Prerequisites	Terms offered	Notes
CA 116	Baking and Pastry, I	3	T		FL, SP	
CA 156	Baking and Pastry II	3	T		FL, SP	
	Baking or Pastry Concentration Elective 1	3	T		FL,SP	
	Baking or Pastry Concentration Elective 2	3	T		FL,SP	
	<b>Total Semester Hours</b>	<b>12</b>				

Second Semester						
Course	Title	Credit Hours	Mode of Delivery	Prerequisites	Terms offered	Notes
CA106	Applied Foodservice Sanitation	2	H		FL,SP	
	Baking or Pastry Concentration Elective 3	3	T		FL, SP	
	<b>Total Semester Hours</b>	<b>5</b>				

**Baking and Pastry Certificate**

Students pursuing this certificate of completion will complete Baking and Pastry I & II and Applied Food Service Sanitation. Students can select three courses from Baking Concentration or Pastry Concentration to complete their certificate. Advisors will be able to assist students identify courses that meet the goals of their education.

Students will take 6 hours of core required Baking and Pastry courses that will give them a well-rounded background in introductory baking and pastry skills, kitchen safety, and sanitation. Students can then tailor their certificate by taking 9 hours of courses specific to their field of interest.

Baking Concentration

For students interested in a baking concentration, complete 3 courses from the following baking specialties courses

CA 221 Breads I

CA 222 Breads II

CA 224 Pies and Tarts

CA 225 Cakes I

CA 226 Cakes II

CA 299 Special Topics in Culinary Arts

Pastry Concentration

For students interested in a pastry concentration, complete 3 courses from the following pastry specialties courses

CA 229 Desserts I

CA 230 Desserts II

CA 232 Petit Fours/Small Pastries

CA 236 Cookies

CA 237 Showpieces

CA 238 French Pastry

CA 239 Custards and Frozen Desserts

CA 299 Special Topics in Culinary Arts

### 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 semester).
6. Have on file in the Graduation office by the graduation filing date all transcripts from other colleges/universities that are to be evaluated for credit, to be applied toward a degree. A delay in the process may result in a later graduation date.

For more information:	<b>Department Chairperson</b>	<b>Program Advisors</b>
	Name: Michael McGreal	Name: Kyle Richardson
	E-mail: mmcgreal@jjc.edu	E-mail: krichard@jjc.edu
	Phone: 815-280-1239	Phone: 815-280-1240
		Name: Mark Muszynski
		E-mail: mmuszyns@jjc.edu
		Phone: 815-280-1237
		Name: Paul Bringas
		E-mail: pbringas@jjc.edu
		Phone: 815-280-1241
	Name: Francisco Javier Reyes	
	E-mail: frreyes@jjc.edu	
	Phone: 815-280-1248	