



2023-2024 Completion Guide
Culinary Arts Management, Associate in Applied Science, CA100
ICCB Approved Total Program Hours: 70 Semester Hours

Effective 1/26/2023

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 112	Principles of Quantity Food Preparation	3	T		FL, SP	-8 Week Course -Co-requisite CA 152
CA 152	Principles of Quantity Food Preparation	3	T	CA112	FL, SP	-8 Week Course -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 113	Introduction to Product Fabrication	2	H		FL, SP	
ENG 101 or ENG 130	Rhetoric or Technical Writing and Communication	3	T, W		FL, SP, SM	
Major Core Elective	Choose from: CA 101, 103, 140, 150, 160, 165. Major Core Elective offerings vary from semester to semester	2	Varies		FL, SP, SM	Any one pastry certificate course (max 4 hours) can be used as a major core elective with advisor or department chair approval
Total Semester Hours		18				

Second Semester						
Course	Title	Credit Hours	Mode of Delivery	Prerequisites	Terms offered	Notes
CA 116	Introduction to Baking and Pastry	3	T		FL, SP	-8 Week Course -Co-requisite CA 156
CA 156	Baking and Pastry II	3	T	CA116	FL, SP	-8 Week Course -Co-requisite CA 116
CA 107	Remarkable Dining Service	3	T		FL, SP	
CA 115	Purchasing	3	T		FL, SP	
Major Core Elective	Choose from: CA 101, 103, 140, 150, 160, 165. Major Core Elective offerings vary from semester to semester	3	T, W		FL, SP, SM	Any one pastry certificate course (max 4 hours) can be used as a major core elective with advisor or department chair approval
Gen. Ed Requirement	Choose any 3-credit course from Groups I-V	3	Varies		FL, SP, SM	
Total Semester Hours		18				

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 152 and CA 156	FL	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 215	Nutrition	2	T	CA 106, CA 152 and CA 156	FL	
Major Core Elective	Choose from: CA 101, 103, 140, 150, 160, 165. Major Core Elective offerings vary from semester to semester	3	T, W		FL, SP, SM	Any one pastry certificate course (max 4 hours) can be used as a major core elective with advisor or department chair approval
Gen. Ed Requirement	Social and Behavioral Sciences	3	Varies		FL, SP, SM	
Gen. Ed Requirement CIS 126	Microsoft Office	3	T		FL, SP	
	Total Semester Hours	17				

Fourth Semester						
Course	Title	Credit Hours	Mode of Delivery	Prerequisites	Terms offered	Notes
CA 216	Professional Cooking	3	T	CA 102, CA 106, CA 152 and CA 156	SP	Co-requisite CA 256
CA 256	Advanced Professional Cooking	3	T	CA 102, CA 106, CA 152, CA 156, CA 212, CA 252	SP	Co-requisite CA 216
CA 213	Culinary Supervision	3	T		SP	
CA 218	Garde Manger/International Cuisine	2	T		SP	
CA 272	Advanced Culinary Operations	3	T	CA 107	FL, SP	
Gen. Ed Requirement	Math / Sciences	3	Varies		FL, SP, SM	
	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 given degree. If the student is a transfer student with coursework taken elsewhere, he/she must complete a minimum of 60 credit hours of which 15 credit hours applicable to the degree are earned 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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