

Chef Apprenticeship, AAS

The hospitality management program at JCCC is a comprehensive study of the food service and public lodging industries. The program is accredited by the American Culinary Federation Educational Institute Accrediting Commission.

The chef apprenticeship program at the college is sponsored by the American Culinary Federation and the U.S. Department of Labor. The three-year program has special admission requirements. You must be 18 years old and have a high school diploma or the equivalent.

The career program features formal course work along with the opportunity to actually practice such skills as baking, menu planning, food purchasing, beverage control and food preparation. After job placement, you join the American Culinary Federation Educational Institute for registered apprentice membership. Likewise, you register with the Department of Labor and will be officially indentured to supervising chefs and the sponsoring American Culinary Federation affiliate chapter for 6,000 hours. The program consists of 75 credit hours and leads to an associate of applied science degree.

(Major Code 2440; CIP Code 12.0503)

Chef Apprenticeship Program web page (<http://www.jccc.edu/academics/credit/hospitality-culinary/chef-apprenticeship/>)

Associate of Applied Science Degree

First Semester

HMGT 120	Food Service Sanitation	1
HMGT 121	Perspectives of Hospitality Management	3
HMGT 123	Professional Cooking I*	3
HMGT 281	Culinary Arts Practicum I*	2
MATH 120	Business Mathematics* (or higher)	3
Total Hours		12

Second Semester

Computer Elective (any CSS course)		1
DIET 151	Nutrition and Meal Planning	3
HMGT 230	Professional Cooking II*	3
HMGT 273	Hospitality Cost Accounting*	3
HMGT 282	Culinary Arts Practicum II*	2
Total Hours		12

Summer

ENGL 121	Composition I*	3
COMS 120	Interpersonal Communication	3
or COMS 121	Public Speaking	
or COMS 125	Personal Communication	
Total Hours		6

Third Semester

HMGT 220	American Regional Cuisine*	3
HMGT 271	Seminar in Hospitality Management: Purchasing	3
HMGT 285	Culinary Arts Practicum III*	2
Humanities Elective ^		3
Total Hours		11

Fourth Semester

HMGT 223	Fundamentals of Baking	3
HMGT 226	Garde Manger*	3
HMGT 277	Seminar in Hospitality Management: Menu Design & Planning*	3

HMGT 286	Culinary Arts Practicum IV*	2
Total Hours		11

Fifth Semester

HMGT 231	Advanced Food Preparation*	4
HMGT 279	Beverage Control	3
HMGT 287	Culinary Arts Practicum V*	2
PSYC 121 or PSYC 130	Applied Psychology Introduction to Psychology	3
Total Hours		12

Sixth Semester

Hospitality Program Elective (see list below)		3
HMGT 128	Supervisory Management	3
HMGT 228	Advanced Hospitality Management*	3
HMGT 288	Culinary Arts Practicum VI*	2
Total Hours		11

Total Program Hours: 75

Hospitality Program Electives

FL 135	Basic Spanish for Hospitality Management	3
HMGT 100	ACF Junior Culinarian	3
HMGT 130	Hospitality Law	3
HMGT 167 or SAG 167	Local Food Production Local Food Production	3
HMGT 170 or SAG 170	Value-Added Production Value-Added Production	3
HMGT 207	Hospitality Human Resource Management*	3
HMGT 238	Advanced Garde Manger*	3
HMGT 240	Advanced Baking*	4
HMGT 245	Travel for Credit*	3
HMGT 248	Confectionery Arts	3
HMGT 250	Introduction to Catering	3
HMGT 268	Hospitality Managerial Accounting*	3
HMGT 270	Meat and Fish Identification and Fabrication*	3
HMGT 292	Special Topics:*	3
SAG 165	Farm Producer Food Safety	3

* This course has registration requirements.

^ See all AAS general education electives (<http://catalog.jccc.edu/degreerequirements/associate-applied-science/>).