

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

Code	Title	Hours
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

Code	Title	Hours
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

Code	Title	Hours
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

Code	Title	Hours
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

Code	Title	Hours
HMG 223	Fundamentals of Baking	3
HMG 226	Garde Manger*	3
HMG 277	Seminar in Hospitality Management: Menu Design & Planning*	3
HMG 286	Culinary Arts Practicum IV*	2
Total Hours		11

Fifth Semester

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

Sixth Semester

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

Total Program Hours: 75

Program Electives

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

* This course has registration requirements.

^ See all AAS general education electives (<https://catalog.jccc.edu/archives/2024-25/degree/requirements/associate-applied-science/>).