



Associate of Applied Science in Culinary Arts to Bachelor of Applied Science in Culinology

Courses taken at JJC

ENG 101	Rhetoric I
CHEM 100	Fundamentals fo Chemistry*
MATH 131	College Algebra*
GEN ED	Humanities and Fine Arts course (3 credit hours - consult an advisor)
PSYC 101	General Psychology*
CIS 126	Microsoft Office
CA 102	Cost and Portion Management
CA 106	Applied Food Service Sanitation
CA 113	Introduction to Product Fabrication
CA 115	Production ID/Food Service Purchasing
CA 213	Culinary Supervision
CA 215	Nutrition
CA 112	Principles of Food Preparation
CA 152	Quantity of Food Preparation II
CA 116	Baking and Pastry I
CA 156	Baking and Pastry II
CA 212	A La Carte Cooking I
CA 252	Advanced A La Carte Cooking
CA 216	Professional Cooking I
CA 256	Advanced Professional Cooking
CA 218	Garde Manger & International Cuisine
CA 107	Remarkable Dining Service
CA 272	Advanced Culinary Operations
Electives	Choose Up to 8 credit hours: CA 101, 103, 105, 140, 150, 160, 165 (consult an advisor)
Electives	Students may select one Baking/Pastry course to be applied to the 8 total credit hours of electives. Students may choose one course from the following: CA 221, 222, 224, 225, 226, 229, 230, 236, 237, 238, 239, 299 (consult an advisor)

Courses taken at DU

ENG 102	Information Literacy Workshop - Please note: The Intermediate Composition exam may allow JJC transfers to be waived from this course.
GEN ED	Fine Arts or Humanities Theology (6 credit hours - consult an advisor)
GEN ED	Junior Seminar and Senior Seminar (6 credit hours - consult an advisor)
NUTR 220	Sensory Evaluation
NUTR 240	Food Chemistry
NUTR 251	Advanced Nutrition
NUTR 350	Food Analysis & Quality Assurance
NUTR 370	Food Processing
NUTR 390	Experimental Foods
NUTR 410	Food Product Development
NUTR 440	Seminar in Food Science (Capstone)
NUTR 455	Internship (4-8 credit hours)
BIO 160	Elementary Microbiology
CHEM 104	Survey of Organic Chemistry
MATH 211	Principles of Statistics

Total JJC Credits: 70 credit hours. Maximum transferable hours to DU = 64 credit hours

Total Minimum DU Credits: 60 credit hours

Total Degree Credits: 124

* = Recommended courses specifically for eventual degree completion at DU.

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*This transfer guide is a sample curriculum. Additional courses may be required based on placement test scores. Please work with your faculty advisor or success coach prior to course registration.

Note: Students may apply to DU at any time during their attendance at JJC; it is recommended that students apply for admission to DU at least one semester prior to completing the AAS degree at JJC. Students must meet applicable admission requirements at DU to remain eligible for this degree completion program; a minimum cumulative GPA of 2.75/4.0 is required for admission to DU.

\$2,000 DU Star Scholarship may be awarded upon admission to DU once the JJC student provides proof of completion of the aforementioned AAS degree. The scholarship is available for full-time participants only, and is renewable for two more years.

About DU's Program:

This major is one of only 16 academic programs in the world to earn the approval of the Research Chefs Association (RCA). An innovative blend of food science and the culinary arts, it is strong preparation for success in the fast-growing field of food research and product development.

In small, hands-on classes, you'll enlarge your scientific understanding and develop your culinary skills. You'll study food chemistry, product development, experimental foods, sensory science, food processing, marketing and much more. You'll find a new home in the Christopher Nutrition Science Center of Parmer Hall—the campus's newest building—with state-of-the-art labs and research equipment. In a curriculum deeply rooted in the arts and sciences, you'll expand your capacity for problem solving, critical thinking and effective communication. This program is serious preparation for a career as a culinologist, an emerging profession that is shaping the future of the food industry.

Practical experience is built into the curriculum. We draw on Chicago's vast corporate, culinary and research resources to ensure that every culinology student completes an intensive professional internship. We make our connections your connections, so you can test-drive your dream job in the real world. On campus and beyond, the program prepares you for the advanced training and work experience you'll need to pass the Research Chef Association's rigorous certifying examinations. You also will get a chance to combine academics with compassionate service to people in need through our Civic Learning Program.

About JJC's Program:

The Culinary Arts Management program at JJC offers students a first-class education at one of the most highly respected culinary programs in the nation, and in one of the most state-of-the-art facilities in the world.

Through a combination of classroom learning and hands-on experience, students are trained in all aspects of the industry, including cooking methods, pastry and baking techniques, sanitation, management, product ID, purchasing, nutrition and cost controls.

The Culinary Arts Management Program is an accredited program of the American Culinary Federation Education Foundation, Inc. Accrediting Commission.

Our faculty is composed of full-time, multi-certified instructors who have won some of the most prestigious local, national and international awards and accolades, including a World Culinary Olympics gold medal. They take learning beyond the classroom, leading student competition teams and supervising student culinary clubs. Students can also participate in special gourmet events and activities.

JJC students continually come out on top in culinary competitions against some of the best programs in America.

Questions:

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Student Advising Center

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