## Students in the Hospitality & Culinary program spend

half of their day at their high school and half of their day on campus at Johnson County Community College (JCCC) working toward a certificate or associate degree in five available areas. Coursework includes both classroom instruction preparing for multiple facets of the

industry and hands-on laboratory work using industry-standard equipment and supplies in JCCC professional kitchens.

#### Hospitality & Culinary Program **Options Include:**

- Chef Apprenticeship AAS
- Dietary Manager Certificate
- Food & Beverage **Management AAS**
- Hotel & Lodging AAS
- Pastry & Baking Certificate



## FRESHMAN AND SOPHOMORE YEARS

Foundational high school coursework focused on achieving graduation credits.

# JUNIOR AND SENIOR YEARS

Continue coursework at high school to achieve required graduation credits. Enrollment at JCCC in Hospitality & Culinary coursework.

### **GRADUATION AND BEYOND**

Completion of high school diploma.

**BLUE VALLEY SCHOOLS** 

READY PROGR/

Progress toward an industry certification or associate degree.