

Career Investment Program

... and Early Release to Earn a Certification in one of ten certificate programs offered at Camden County College

Eligible and Interested SENIOR students may be accepted into one of ten certificate programs offered at Camden County College. See your counselor for an application.

LIFETIME OF CCC HELP WITH JOB PLACEMENT!!
SPACE IS EXTREMELY LIMITED SO APPLY EARLY!!

\$150 non-refundable fee required once accepted. Dropping after the program starts results in a \$1,000 fine to be paid prior to graduation.



Culinary Arts (412 hours)

This program, under the direction of a renowned Chef and Cookbook author, is a hands-on instructional program designed to offer four levels of food service. The program includes, but is not limited to food preparation, service and strategies for maintaining a successful career in culinary arts. Students earn the industry recognized Serv-Safe Certification.

Automotive (382 hours)

This program addresses the fundamental working principles of the modern automobile. Instruction is provided in ASE (Automotive Service Excellence) certified shop with ASI certified instructors. Included in this program are topics in vehicle construction and design as they apply to mechanical, hydraulic and electrical system service. Students will take nationally recognized competency exams in Braking, Electrical, Engine Performance and Steering all supported by ASE. Includes OSHA 10 certification.



Cosmetology (1,071 hours)

Students will gain skills and training necessary to meet the requirements established by the NJ State Board of Cosmetology. The program consists of classroom and hands-on training, performing basic designs on mannequins and patrons in a clinical salon setting. Units of instruction include state laws, shop management, scalp conditioning, shampooing, hair styling and cutting, permanent waving and more.



Carpentry Technology (382 hours)

This program offers hands-on and textbook instruction. Units included are print drawing/reading, estimation time/material, frame construction, roofing/siding, drywall and finish carpentry. OSHA 10 certification included.



Electrical Residential (372 Hours)

This program emphasizes a hands-on approach, so that the student is taught the use of tools and safety, instruction in AC/DC theory, electrical math, and electrical power and energy. This program includes OSHA 10 training.





Pharmacy Technician (144 hours)

This is an apprenticeship program. Course content will include pharmacy law, interpreting prescriptions and computer entry, defining drugs by brand and generic names, ethics, inventory control, routes of administration, and side effects of medications. Students will be prepared to sit for the Pharmacy Technician Certification Board exam upon completion of this course.

Hydro Technology (Plumbing) (382 hours)

This program introduces students to all facets of the plumbing trade and will provide the basic skills needed for entry-level employment. Students will learn methods of installation, repair and plumbing maintenance and the National Standard Plumbing Code.



Heating, Ventilation, Air Conditioning (HVAC) (572 Hours)

Students will prepare for the EPA approved section 608 certification exams. Students will also take industry competency exams (I.C.E.) supported by NATE (North American Technician Excellence). These exams measure industry-approved standards of basic competency for entry-level technicians. Upon completion of the course, students will be certified and prepared to enter the trade with confidence in their understanding of HVAC concepts. Includes OSHA 10 training.



Welding (564 Hours)

Students will learn state of the art techniques in ARC welding (electric), TIG welding (Tungsten Inert Gas Welding), and MIG welding (Metallic Inert Gas Welding). These disciplines require the use of steel, stainless steel everdure, aluminum and pipe. Includes OSHA 10 training.

Baking and Pastry (272 Hours)

Students will be given training in the basics including: equipment identification, safety and sanitation, proper product usage, mixing methods for dough/batter preparation, cookie make-up methods, fillings & mousses, baking science & Math, breakfast pastries, cake decorating, bread production, as well as production of chocolates, candies and confections.

