

Programs at Downtown JJC Location

Workforce Development

Corporate & Community Services
Career Seekers
Work Certified
Mature Workforce Center
Work Keys Assessment
Workforce Services Division of Will County

Adult Education

Dual Credit

Culinary Arts

Conference / Event Space

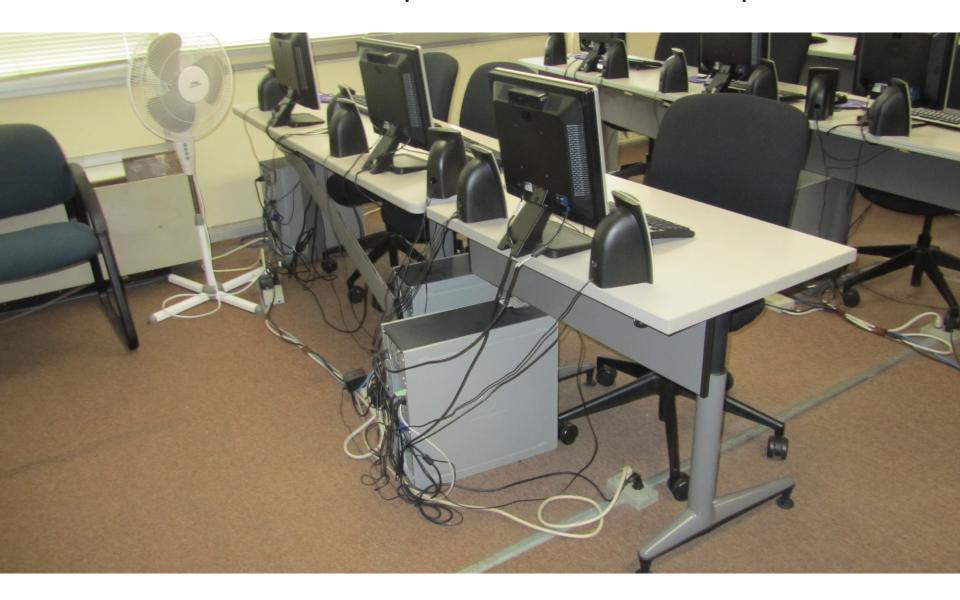


Previous Workforce Development / Adult Education Space





Previous Workforce Development / Adult Education Space





History of the JJC Culinary Program

Started in 1969...only the fifth professional training facility in the US

Today, there are just **over 3,800 culinary schools** in the US

JJC is consistently ranked among the best in the US and their full-time faculty have over 140 combined years of industry experience

Lab space distributed at Main Campus and Downtown



Previous Culinary Space







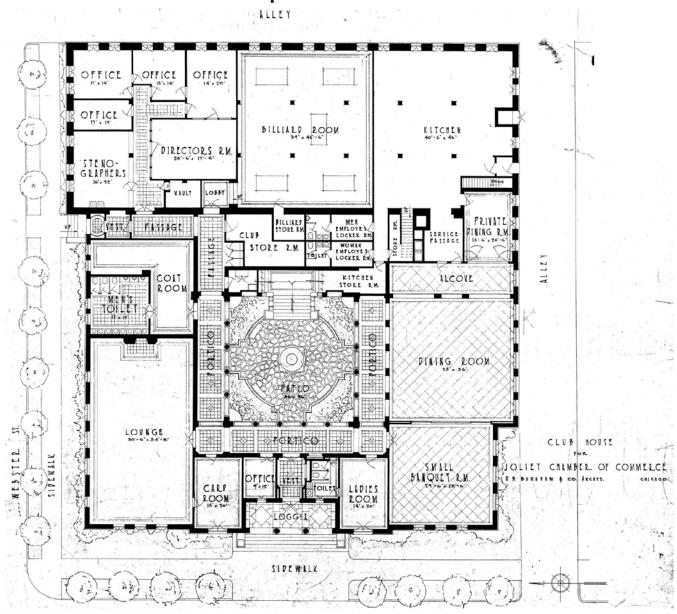


Existing Renaissance Center





Previous Renaissance Center Space





Previous Renaissance Center Space





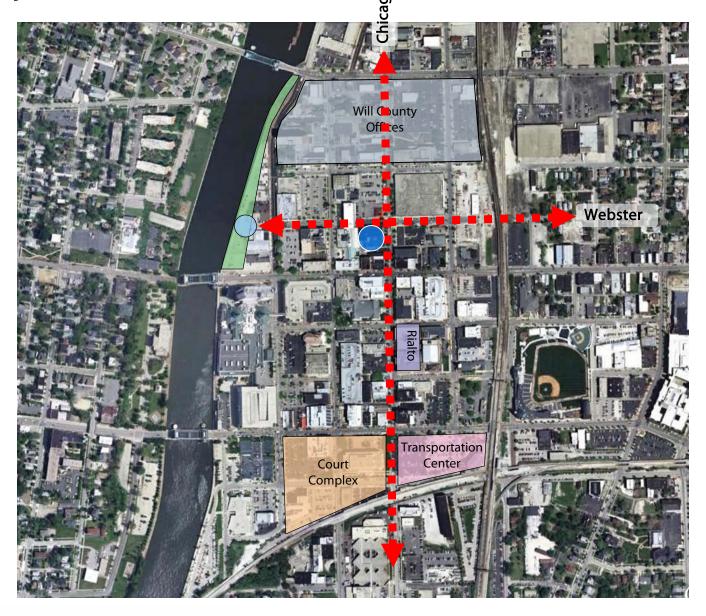


"Make no little plans; they have no magic to stir men's blood and probably will not be realized"

- Daniel Burnham



City of Joliet Master Plan Context





Project Funding

\$57.8M Total Project Cost

\$32.4M Local Funds / Referendum

\$25.4M State Funds / IGA

Cost Breakdown

\$20.7M Core & Shell

\$18.6M Build-Out

\$ 9.0M Foodservice Equipment

\$ 1.0M AV Equipment

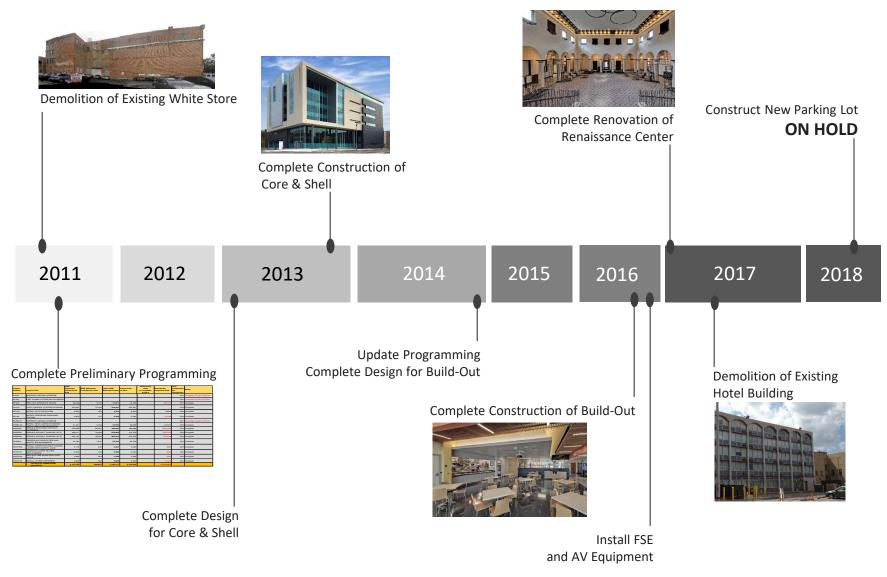
\$ 4.4M Renaissance Center Renovation

\$ 2.7M FFE / Misc. Expenses

\$ 1.4M Hotel Demo / Parking Expansion



Project Phasing / Logistics





A Lot of Moving Parts

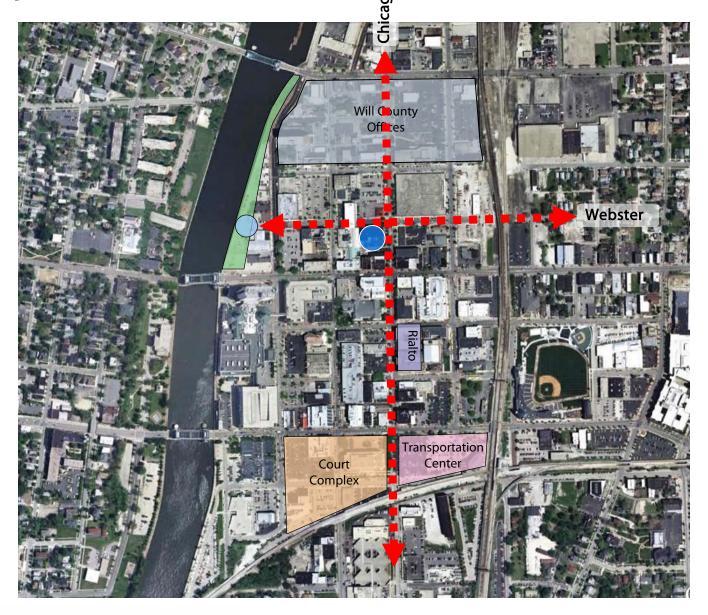


- (I) Owner's Representative
- (I) Construction Manager
- (33) Trade Contractors

Capital Development Board

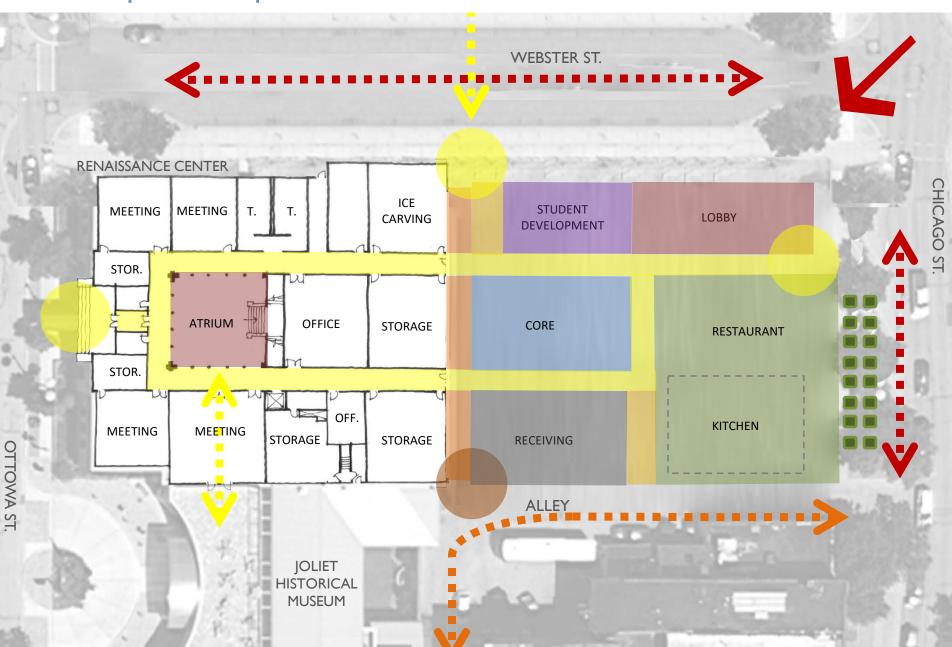


City of Joliet Master Plan Context





Concept Development

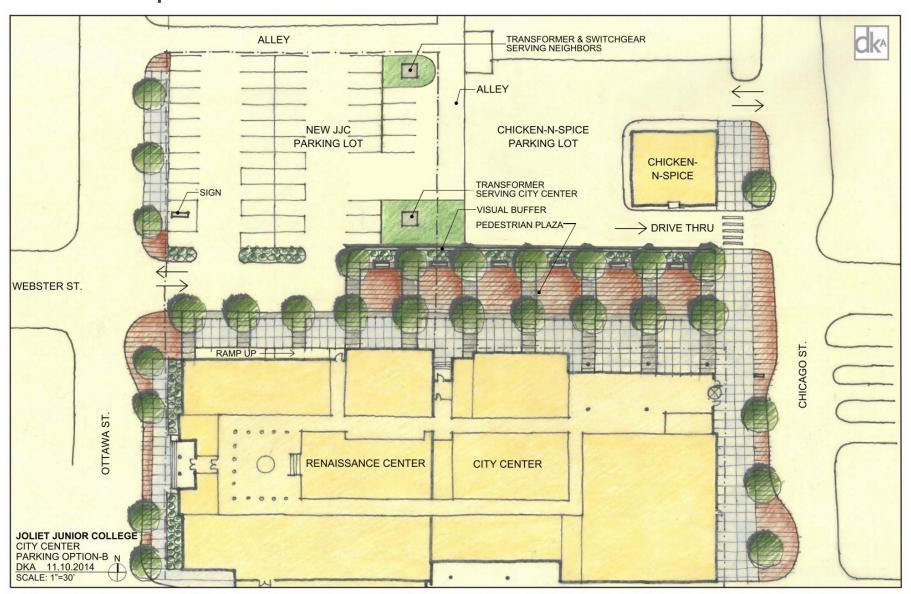


First Floor Plan





Plaza Concept





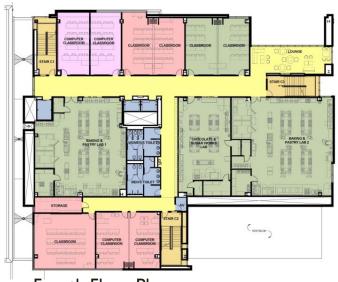
Second Floor Plan



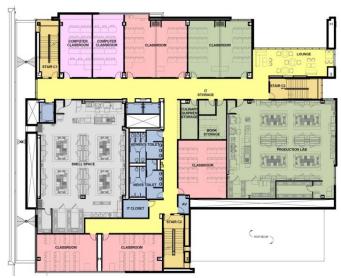




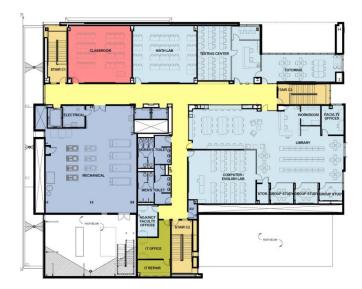
Third Floor Plan



Fourth Floor Plan



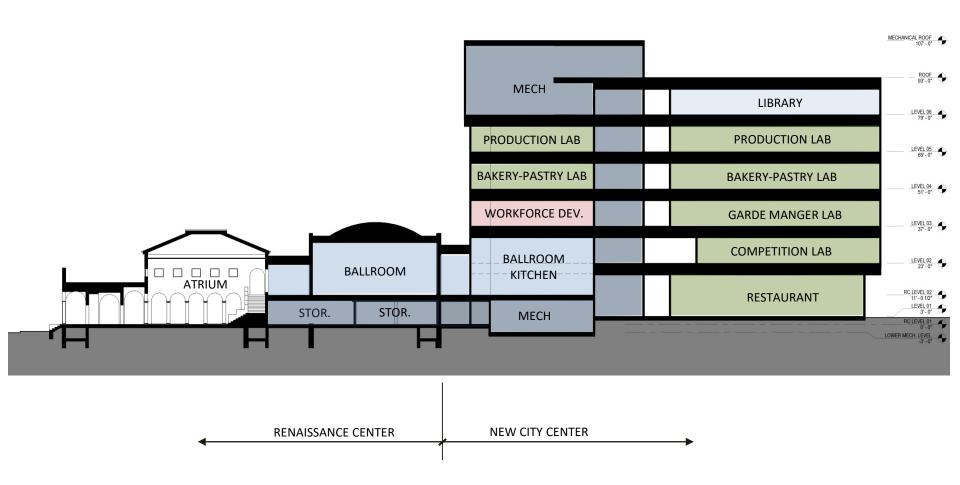
Fifth Floor Plan



Sixth Floor Plan

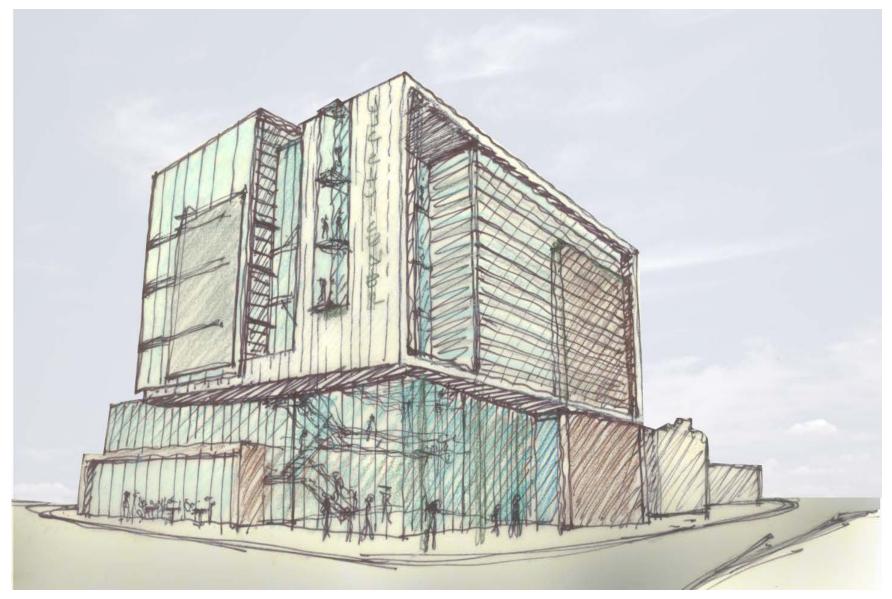


Building Section / Stacking Diagram





Concept Sketch



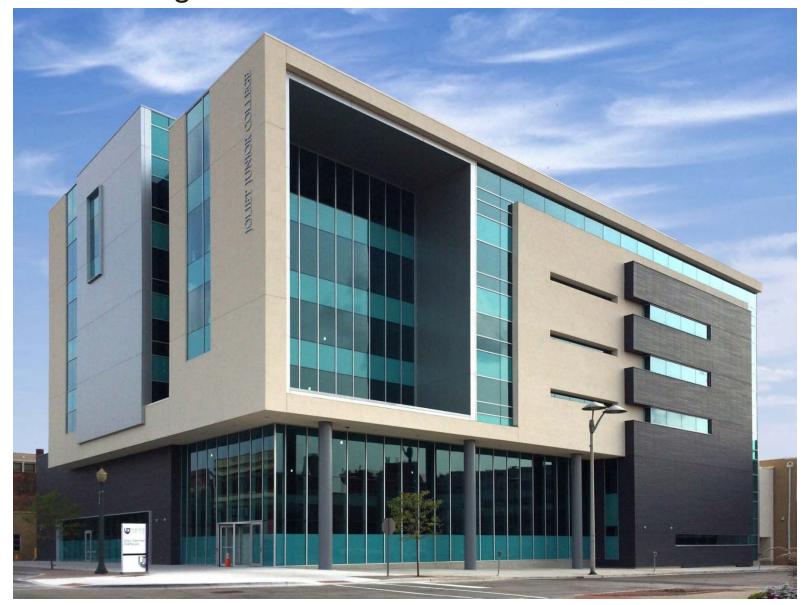


Refined Concept Sketch





View From Chicago Street





Building Context / View from Above





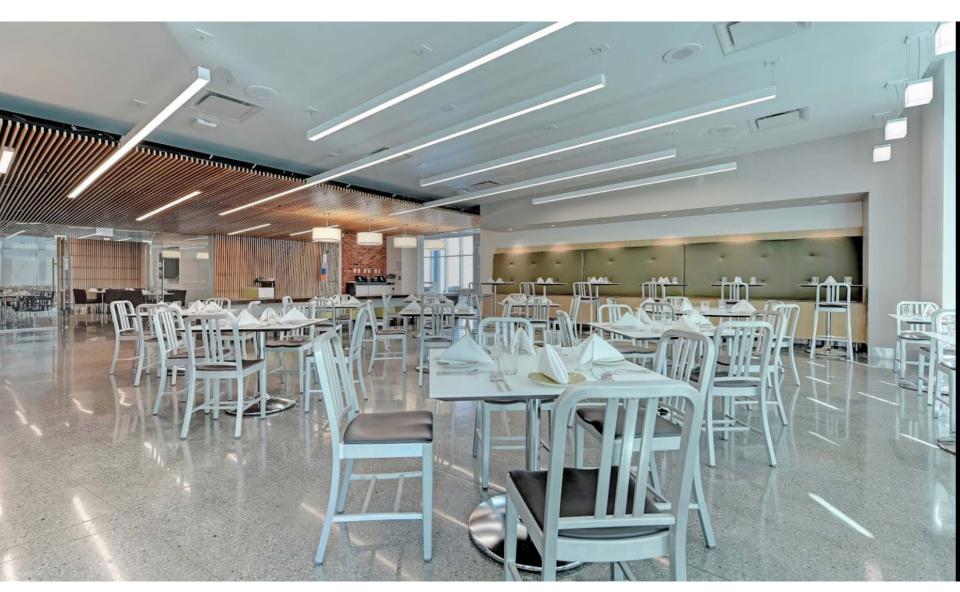
Entry Lobby



https://goo.gl/maps/p1RiCiYp9kJ2

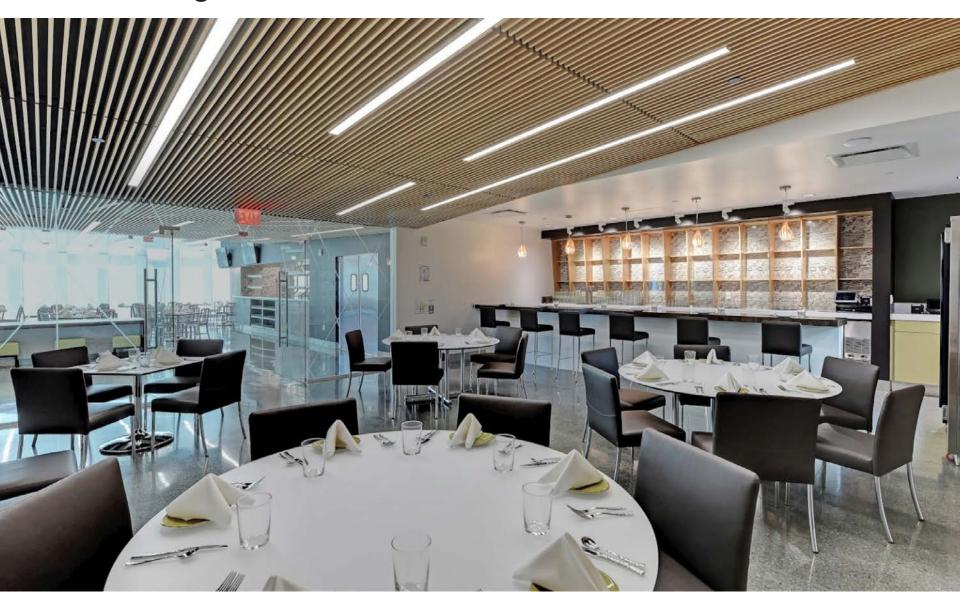


Thrive Restaurant





Private Dining





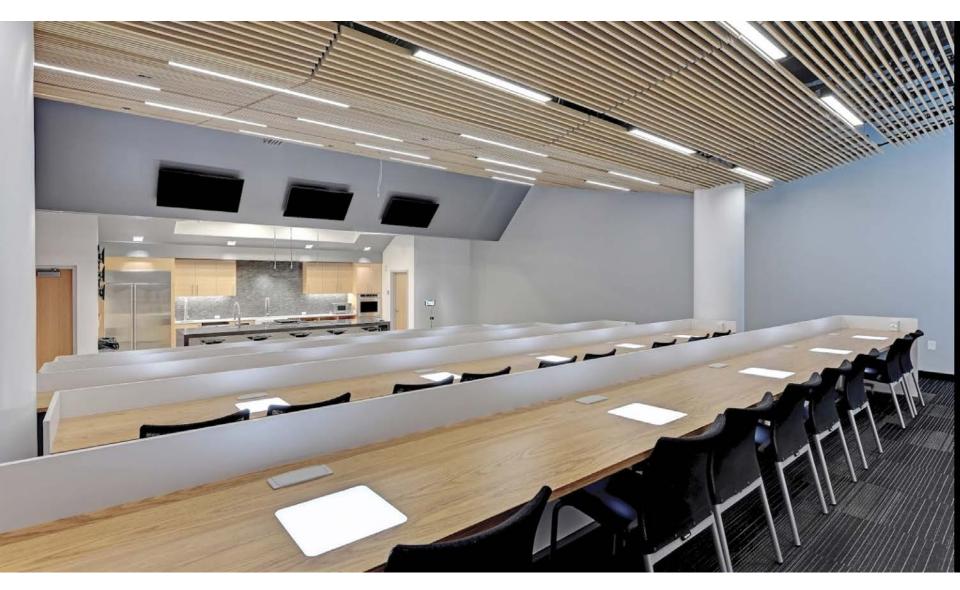
Second Floor Dining Space (Saveur)



https://goo.gl/maps/NozSxavSem62



Demonstration Kitchen





Student Lounge Space





Renaissance Center – Daniel Burnham's Original Design



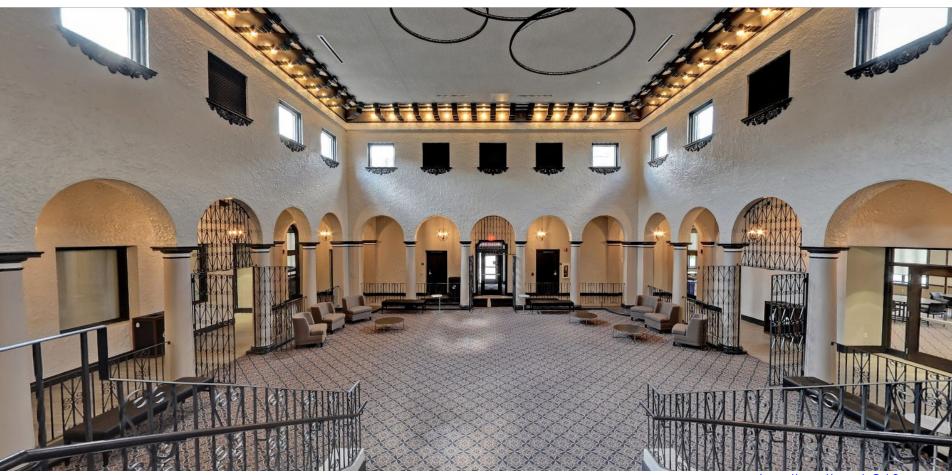


Renaissance Center – 1990's Renovation





Renaissance Center – 2017 Renovation



https://goo.gl/maps/qGakSyymrgx

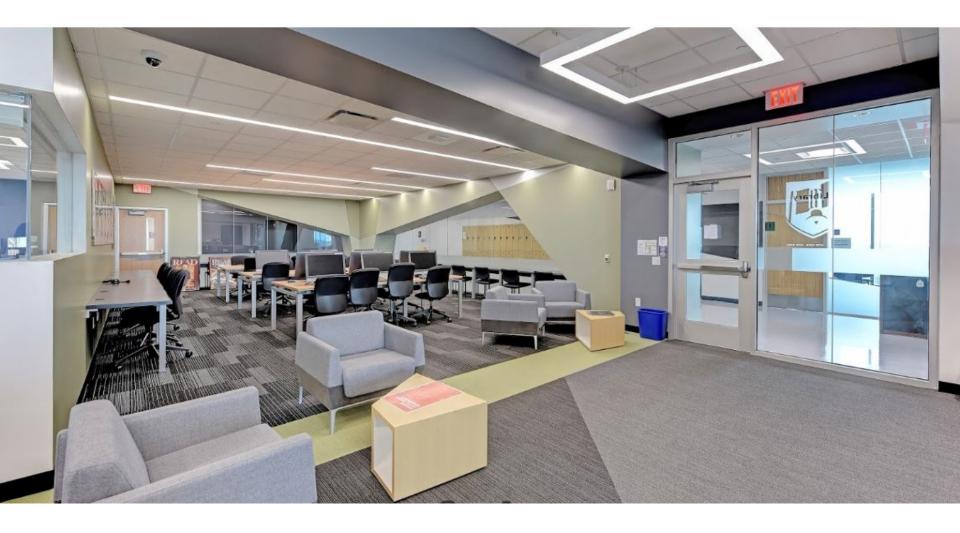


Workforce Development / Adult Education



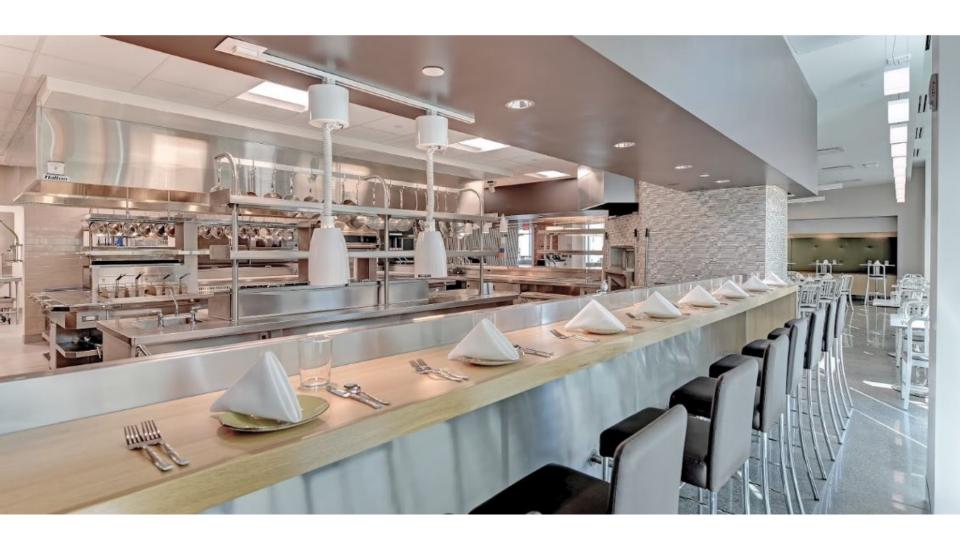


Library





Thrive Demonstration Counter





Thrive Kitchen



Meat Fabrication Lab





Saveur





Competition Lab





Demonstration Kitchen





Demonstration Kitchen





Baking & Pastry Lab





Baking & Pastry Lab





Chocolate & Sugar Works Lab





Community / Special Needs Lab





Production Lab



Production Lab





Ice Carving Lab





Previous Ice Carving Lab





Revenue Generation





Lavu Culinary Cafe

Lunch Offered
Mondays and Wednesdays
11am -12:45pm

Dinner Offered Fridays 6:00 pm -8:00 pm Lunch Offered
Tuesdays and Thursdays
11am -12:45pm

Carry-Out Offered
Monday thru Thursday
7:30 am -1:00 pm



Signs of Success

Adult Education enrollment has increased 21% from FA16 to FA17

The number of students enrolled within the **Culinary Program** has **increased 26%** from FA16 to FA17 (540 to 683)





- Certified Executive Chef
- Certified Culinary Educator
- Certified Hospitality Educator
- Certified Hotel Administrator
- •Food Service Management Professional
- Master Certified Food Service Executive
- •National Education Chair, Chef and Child Foundation
- •Central Region Chefs Move to Schools Representative
- •2011 Awarded ACF Presidential Medallion
- •2010 NISOD Excellence in Teaching Award
- •2006 University of St. Francis Outstanding Professional Achievement Award
- •2006 ProStart Mentor of the Year
- •Author:
 - Culinary Arts Principles and Applications
 - Culinary Math Principles and Applications
 - National Apprenticeship Training Program for Cooks

"This is literally one of the top facilities in the world..."

- Chef Mike McGreal Department Chair, JJC Culinary Arts



