2026-2027 POST SECONDARY ADULT EDUCATION CATALOG



GLOUCESTER COUNTY VOCATIONAL TECHNICAL SCHOOL DISTRICT
1360 Tanyard Road, Sewell, NJ 08080
Phone: 856-468-1445, Ext. 2694

WWW.GCIT.ORG/DEPARTMENTS/ADULTPROGRAMS

POST-SECONDARY EDUCATION

Post-Secondary Programs are open to all high school graduates or any adult over the age of 18, not currently enrolled in a high school. People who can benefit from training, capable of performing the course work, meet prerequisite requirements, and can pay the applicable tuition fees are welcome to register.

BACKGROUND HISTORY

The Gloucester County Institute of Technology has over 50 years of experience in educating adults and is one of the area's richest training resources available to individuals in the metropolitan area. From the fully equipped cutting-edge training facilities to expert instructors, GCIT offers the most customized, innovative training programs to individuals, companies and small businesses. To learn more about what GCIT can offer you, contact the Post Secondary Office at (856) 468-1445 x2694.

EQUAL EMPLOYMENT OPPORTUNITY

Gloucester County Vocational-Technical School District will not discriminate against apprenticeship applicants or apprentices based on race, color, religion, national origin, sex (including pregnancy and gender identity) sexual orientation, genetic information, or because they are an individual with a disability.

Gloucester County Vocational-Technical School District will take affirmative action to provide equal opportunity in apprenticeship and will operate the apprenticeship program as required under Title 29 of the Code of Federal Regulations, part 30.
The following person(s) have been designated to handle inquiries/ complaints regarding Equal Employment Opportunity:

Allie Jones – Director of Human Resources (856) 468-1445 ext. 1023
Christine Datz – Director of Secondary Education (856) 468-1445 ext. 2127

TUITION & FEES

All courses listed in this catalog are tuition-based. Tuition and all fees must be paid in full by the end of the course. Students who do not make tuition payments on time will not receive a certificate of completion. There will be a $35 charge for all checks returned due to insufficient funds.

CANCELLATION & REFUND POLICY

GCIT reserves the right to cancel courses due to insufficient enrollment. Registrants will be notified when a class is canceled. If a course is canceled, students will receive a full refund within approximately 2 weeks of the cancellation date. No refunds will be made after the first-class meeting. Please note, if students withdraw from a class, prior to its completion, they are still responsible for all tuition payments.

A student wishing to withdraw from a class must do so in writing. Failure to attend class does not constitute an official withdrawal from class.

A tuition payment is required by all students prior to the start of class. Certificates of completion will not be issued to students who do not finish the course or to those who have outstanding tuition balances.

CERTIFICATES OF COMPLETION

Certificates will be distributed at the last class session to all students who successfully meet the requirements of the course. Students must have at least 80% attendance and a passing grade of 68 and above and have made all tuition payments.

EMERGENCY CLOSING OF SCHOOL

If classes are canceled due to inclement weather or other emergencies, students will be notified by text, email, and phone via the School Messenger alert system.

CONDUCT ON CAMPUS

The following policies of the Gloucester County Vocational Technical School District must be adhered to while on campus attending school or any other school related event. Proper conduct is always required of adult students. The Administration at GCIT reserves the right to dismiss any student who does not comply with school policy and regulations.

Policy 7435 – Alcoholic Beverages on School Premises
Policy 5530 – Substance Abuse
Policy 5600 – Pupil Discipline/Code of Conduct
Policy 7434 – Smoking in School Buildings and on School Grounds

CONTINUOUS NON-DISCRIMINATION NOTIFICATION SECTION 504 OF THE REHABILITATION ACT AND TITLE IX

The Gloucester County Vocational Technical School District does not discriminate in admissions or access to, or treatment or employment based on race, color, national origin, sex, disability, or age in its programs and activities. The following person(s) have been designated to handle inquiries/complaints regarding nondiscrimination policies:

SECTION 504 OF THE REHABILITATION ACT

Mrs. Allie Jones, Director of Human Resources
1360 Tanyard Road, Sewell, NJ 08080
856-468-1445 ext. 1023

TITLE IX

Mrs. Allie Jones, Director of Human Resources
1360 Tanyard Road, Sewell, NJ 08080
856-468-1445 ext. 1023

AUTOMOTIVE



• AUTOMOTIVE TECHNOLOGY •

The Automotive Technology program is designed to give each student exposure and experience in the major areas of automotive and related trades. Each student will have the opportunity to experience a variety of hands-on activities in areas such as suspensions, engines, computer-controlled fuel injection systems, braking systems, inspection requirements and other systems.

Classes will emphasize diagnostic methods. Lectures and hands-on instruction will take place. This will give each student a better understanding of the world of automotive maintenance and increase their knowledge base for a variety of work and career choices in the automotive field. The students that complete the program will be given the ASE (Automotive Service Excellence) Student Certification Test. This is a series of tests designed to measure students' knowledge of course content and learning outcomes within an automotive training program. Students earn an industry recognized ASE Student Certificate for each test passed. After two years of work experience, students will have the opportunity to upgrade their ASE Certifications.

COST: $1,899
Tuesdays & Thursdays: 5:00pm – 9:00pm
September 22, 2026 to May 20, 2027

• AUTOMOTIVE TECHNOLOGY II •

Manual Drive Train & Axles- The manual drive train course will familiarize the student with clutch diagnosis and repair, transmission diagnosis and repair, transaxle diagnosis, and repair and drive (half) shaft and universal joint diagnosis and repair. Also included in this course are rear axle diagnosis and repair, and four-wheel-drive components diagnosis and repair.

Automatic Transmission & Transaxle- The automotive transmission/transaxle course will familiarize the student with automatic transmission theory and operation. The course will include general transmission/transaxle diagnosis and transmission/transaxle maintenance adjustment. In-vehicle transmission/ transaxle repair along with off-vehicle transmission/transaxle repair. Overhaul procedures are included in this course.

Automotive Heating & A/C Systems- The heating and air conditioning system course will prepare the student to service operating systems and related controls. Refrigerant recovery, recycling, and handling is a requirement. Students will be familiar with air conditioning system diagnosis and repair, and refrigeration system component diagnosis, and repair. The course will also involve heating and cooling system diagnosis and repair. Students must supply their own safety glasses and notebook. Upon completion of the course 2 ASE certification tests will be offered.

PREREQUISITE: SUCCESSFUL COMPLETION AND PASSED ALL ASE TESTS IN AUTOMOTIVE TECHNOLOGY I

COST: $999
Wednesday: 5:00pm – 9:00pm
September 23, 2026 to May 19, 2027

BAKING & PASTRY ARTS AND CULINARY ARTS

• BAKING AND PASTRY ARTS •

Students will be trained and become proficient in basic and advanced level dough work and cakes. Upon completion of the program students will possess the knowledge and skills of a variety of entry-level positions in the pastry arts field, small restaurant baking and commercial baking. Whether you want to prepare yourself for an entry level position in Baking & Pastry Arts or just want to learn skills that will impress your friends and family, GCIT's night school program is for you! While learning the fundamentals of baking on a large commercial type of production scale, you will also work on small intimate restaurant and home baking type recipes as well. ServSafe certification is offered.

The Baking & Pastry Arts class provides students with knowledge and practical, hands-on training in the areas of:

- Cake decorating and icings
- Chocolates
- Cookies and brownies
- Custards, creams and sauces
- Fritters and donutsLaminated dough
- Pies
- Pudding, mousses and souffles
- Servsafe licensing
- Quickbreads
- Yeast bread

COST: $1,299
Mondays & Tuesdays: 5:00pm – 9:00pm
September 28, 2026 to January 26, 2027





• CULINARY •

The Culinary Arts program will prepare students for employment in the food service industry. It is a blend of classroom activities and culinary procedures. The first half of the program will introduce students to a variety of topics including knife skills, principles of cooking techniques and product and equipment identification. The second half of this program will be more in-depth, and students will learn the competencies necessary to be an employee in the culinary field. Students will be introduced to more topics including poultry, meat, seafood cookery, international flavor principles, and food presentation. Students will learn how to use different cooking techniques to prepare a variety of foods. Central to this Culinary Arts program are the highly intensive hands-on, interactive cooking experiences where students are directed to a wide range of food preparation from stocks, sauces and soups to entrees with side dishes. General housekeeping and equipment operation skills necessary for any commercially run venture are also part of this curricula.

After completing this program, students will be prepared to work with confidence in the culinary arts field. Students will also receive a ServSafe Certification upon passing the certification test.

COST: $1,899
Mondays & Tuesdays: 5:00pm – 9:00pm
September 21, 2026, to May 11, 2027

MINI BAKING & CULINARY CLASSES

COME WITH FRIENDS AND LEARN SOME TRICKS OF THE TRADE!

• AMATEUR APPETIZERS •

In this class students will learn classic crowd-pleasing appetizers. A simple pretzel recipe will be prepared along with buffalo chicken dip, baked brie cups, and deviled eggs. Class is limited to 10 students.

COST: $99
5:00pm – 9:00pm
Thursday, April 15, 2027

• BABKA & CHALLAH BREADS •

In this class students will learn to make two traditional, enriched yeast breads. Both doughs are made with eggs and fat, creating a rich flavor and tender texture. Babka is filled with a sweet swirl and makes a perfect treat to enjoy with coffee. Challah is known for its beautiful braid, golden crust, and soft, pillowy interior. This course is limited to a maximum of 10 students.

COST: $99
5:00pm - 9:00pm
Thursday, February 18, 2027

• BREADS & SPREADS •

Do you want to step up your sandwiches and charcuterie boards? Come learn how to make breads that can be used for slicing and serving or crafting the perfect sandwich. Students will also learn to make various spreads, including ricotta cheese from scratch! Class is limited to 10 students.

COST: $130
5:00pm – 9:00pm
FALL - Wednesday & Thursday, October 14 & 15, 2026
SPRING – Wednesday & Thursday, March 17 & 18, 2027

• CAKE DECORATING •

Are you ready to dive into the sweet world of cake decorating? Join us for an exciting one-night class where you will learn essential techniques that will take your baking skills to the next level. Class will begin by mastering how to level a cake and smoothly ice it to perfection. Students will then explore how to create beautiful borders, make stunning roses, and add a personal touch with cake writing. Chefs will give you the secrets to dying icing to just the perfect colors. This class is limited to 10 people.

COST: $99
5:00pm – 9:00pm
Wednesday, October 7, 2026
Wednesday, October 14, 2026
Wednesday, October 28, 2026
Wednesday, November 11, 2026
Tuesday, November 17, 2026
Wednesday, March 10, 2027
Wednesday, June 2, 2027

• CLASSIC RED VELVET •

Join us for a cake class! Students will learn the art of creating an original Red Velvet cake with cream cheese icing. Come learn the secrets to this classic cake!

COST: $80
5:00pm – 9:00pm
Thursday, September 24, 2026



MINI BAKING & CULINARY CLASSES

• CREATING COOKIES •

Bake great cookies, not just for the holidays but all year round. This one-night class will cover a selection of easy-to-prepare, beautifully delicious cookie types. Students will make, bake, and take-home popular cookies from years past such as Italian Rainbow Cookies, Pecan Bars, and Salted Caramel Blondies, and cut out cookie dough will be available used to make a variety of cookies. This course is limited to a maximum of 10 students.

COST: $99
5:00pm - 9:00pm
Tuesday, December 1, 2026
Wednesday, December 2, 2026
Thursday, December 3, 2026
Wednesday, December 9, 2026
Thursday, December 10, 2026
Wednesday, December 16, 2026
Thursday, December 17, 2026
Tuesday, December 22, 2026

• CRÈME BRULEE •

Did you ever wish you knew more about classic French desserts? Come learn how to make the creamy French custard and other variations of this dessert.

COST: $75
5:00pm – 9:00pm
Thursday, November 12, 2026

• CROISSANTS & CREAM PUFFS •

Come out and learn the process to make these delicate pastries! Class is limited to 10 students.

COST: $125
5:00pm – 9:00pm
Wednesday & Thursday, April 7 & 8, 2027



• FOCACCIA & CROSTATA •

Focaccia has gone far beyond the traditional olive oil and herb bread. In this class, we'll explore creative variations of this classic Italian yeast bread, including a sweet dessert-style focaccia and another flavorful variation. We will also make a beautiful free-form Italian crostata, a rustic pie filled with seasonal ingredients and baked to golden perfection. This course is limited to a maximum of 10 students.

COST: $99
5:00pm - 9:00pm
Thursday, April 22, 2027

• GALENTINE'S NIGHT ICED COOKIE DECORATING •

Get ready for a fabulous Galentine's Night filled with creativity and fun! Join us as we dive into the delightful world of iced cookie decorating, where you will learn how to make adorable Valentine's Day themed cookies that are perfect for sharing with your besties. You will master the art of royal icing, from whipping up the perfect batch, to learning how to color with vibrant designs. Bring your besties for a fun-filled night! This class is limited to 10 people.

COST: $80
5:00pm - 8:30pm
Tuesday, February 9, 2027
Thursday, February 11, 2027

MINI BAKING & CULINARY CLASSES

• ICED COOKIE DECORATING •

Join in as class jumps into the delightful world of sweet treats, starting with how to make the perfect sugar cookie dough in this two-day class. You will learn how to roll, cut out, and bake delectable cookies that serve as your canvas. After, pastry chefs will guide students through crafting royal icing and mastering its various consistencies, so you can achieve stunning designs. Students will explore a variety of decorating techniques that will elevate your cookie game. This class is limited to 10 people.

COST: $125
5:00pm – 9:00pm
Monday & Tues., March 15 & 16, 2027
Tuesday & Wed., April 13 & April 14, 2027
Tuesday & Wed., May 11 & May 12, 2027

• MACARONS •

Come out and learn how to make one of the most beautiful, expensive, sought after desserts. You will leave this class confident to make these pretty pastries at home! Class is limited to 10 students.

COST: $80
5:00pm – 8:00pm
Thursday, May 6, 2027

• MASTER CLASS APPETIZERS •

Step up your appetizer game - In this class students will learn how to make more complex appetizers such as cheesesteak egg rolls, stuffed mushrooms, and homemade pierogies. The class is limited to 10 students.

COST - $99
5:00pm to 9:00pm
Thursday, April 22, 2027

• QUICHE LORRAINE •

Come celebrate brunch at GCIT! Students will learn how to make this brunch classic. Learn the tricks of the trade to make delicious quiches.

COST: $80
5:00pm – 9:00pm
Thursday, October 15, 2026

• QUICK BREADS •

Quick breads are moist, tender baked goods with a cake-like texture. In this hands-on class, we'll make favorites such as banana bread and double chocolate muffins and possibly explore other quick breads like biscuits or scones. Learn simple techniques to create delicious, bakery-quality treats perfect for everyday baking. This course is limited to a maximum of 10 students.

COST: $99
5:00pm - 9:00pm
Thursday, March 18, 2027

• SEASONAL FALL PASTA •

Come out to learn how to make pasta from scratch and make dishes that will go great with any fall festivity! Learn the tricks of the trade to make delicious fresh pasta using seasonal ingredients. Class is limited to 10 students.

COST: $99
5:00pm – 9:00pm
Thursday, September 24, 2026

MINI BAKING & CULINARY CLASSES



• SEASONAL SPRING PASTA •

Come out to learn how to make pasta from scratch and make dishes that will brighten up any spring shindig! Learn the tricks of the trade to make delicious fresh pasta using seasonal ingredients. Class is limited to 10 students.

COST: $99
5:00pm – 9:00pm
Thursday, March 4, 2027

• SEASONAL SUMMER PASTA •

Come out to learn how to make pasta from scratch and make dishes that will go great with any summer celebration. Learn the tricks of the trade to make delicious fresh pasta using seasonal ingredients. Class is limited to 10 students.

COST: $99
5:00pm - 9:00pm
Thursday, May 20, 2027

• SOUPS FOR YOUR SHIVERS •

Come out and fight off the cold! Students will make hearty soups and bread sticks to accompany them! Class is limited to 10 students.

COST: $99
5:00pm – 9:00pm
Thursday, February 25, 2027

• WINNER WINNER CHICKEN DINNER •

Learn how to breakdown a whole chicken, and how to fry, grill, and roast chicken. We will make various marinades and dipping sauces as well! Class is limited to 10 students.

COST: $99
5:00pm – 9:00pm
Thursday, April 29, 2027

CARPENTRY

• CARPENTRY LEVEL I •

This entry level course will cover the safety of a residential building from start to finish. Classroom instruction will include, and use of various hand and power tools used in the carpentry trade. Introduction to basic construction mathematics and conversions will be reviewed. Students will learn the fundamentals of construction drawings, specifications and layouts. Small independent projects will be created by learning the proper use of all hands and power tools as well as stationary power tools within the construction shop.
This is a great entry level experience to gain confidence in mastering the tools of the trade to move up to the Level II class!

FALL 2026
COST: $829
Thursdays: 6:00 pm – 9:00 pm
September 24, 2026, to January 14, 2027

SPRING 2027
COST: $829
Thursdays: 6:00 pm – 9:00 pm
January 28, 2027, to May 27, 2027

• CARPENTRY LEVEL II •

This course covers the safety and use of various hand and power tools used in the carpentry trade. Instruction will provide the step-by-step process used in home remodeling. This includes the basics of layout and the construction of non-load-bearing wall framing, drywall installation, finishing and repair. The installation of interior doors will also be covered. Students will apply what they have learned in class to various hands- on projects.

FALL 2026
COST: $829
Wednesdays: 6:00 pm – 9:00 pm
September 23, 2026, to January 13, 2027

SPRING 2027
COST: $829
Wednesdays: 6:00 pm – 9:00 pm
January 27, 2027, to May 26, 2027

• CARPENTRY LEVEL III •

This course will cover the basics of residential construction. Students will be instructed on the process of building information regarding construction material, estimation, and the residential wood framing process. The hands-on portion of the class will include the construction layout of floors, walls, and roofs. The class will construct various projects including an 8'x8' building and the installation of windows and doors, and exterior finishes. Teamwork, work ethic, craftsmanship, and punctuality are emphasized in the practical portion of this course. Students must complete Carpentry Level II prior to enrolling in this course.

Fall 2026
COST: $829
Tuesdays: 6:00 pm – 9:00 pm
September 22, 2026, to January 12, 2027

SPRING 2027
COST: $829
Tuesdays: 6:00 pm – 9:00 pm
January 26, 2027, to May 25, 2027

• CARPENTRY LEVEL IV •

This course covers advanced carpentry techniques and will build upon skills learned in Carpentry Level II. The hands-on portion will focus on advanced roof framing and techniques for measuring, layout, and fabrication of stairs. Students will work in groups independently to complete various wood framing projects such as: hip roofs, turning stairs, metal stud wall construction, and basic wood deck construction. Common building code requirements will also be taught in relation to these projects. Students must complete Carpentry Level I, II and III prior to enrolling in this course.

FALL 2026
COST: $829
Mondays: 6:00 pm – 9:00 pm
September 21, 2026, to January 11, 2027

SPRING 2027
COST: $829
Mondays: 6:00 pm – 9:00 pm
January 25, 2027, to May 24, 2027

US Department of Labor Registered Apprenticeships

CANCELLATION & REFUND POLICY

Registered Apprenticeship is a proven training program that is used as a talent development strategy for recruiting, training, retaining world-class talent, and has been used in industry for decades. These programs are registered and validated by the U.S. Department of Labor.

The approach is a work-based learning model where apprentices have supervised on-the-job training, along with job-related education, all while earning a wage that increases during the progression of the program. Registered Apprenticeship programs are intended for long-term employment. There has been a resurgence in the importance of apprenticeship programs.

A Registered Apprenticeship is different from other types of workplace training programs in several ways: Industry Led – Programs are industry-vetted and approved to ensure alignment with industry standards and that apprentices are trained for highly skilled, high-demand occupations.

- Paid Job – Registered Apprenticeships are jobs! Apprentices earn progressive wages as their skills and productivity increase.
- Structured On-the-Job Learning – Programs provide structured on-the- job training to prepare for a successful career, which includes instruction from an experienced mentor.
- Supplemental Education - Apprentices are provided with supplemental classroom education based on the employers' unique training needs to ensure quality and success.
- Diversity – Programs are designed to reflect the communities in which they operate through strong non-discrimination, anti-harassment, and recruitment practices to ensure access, equity, and inclusion.
- Quality & Safety – Apprentices are afforded worker protections while receiving rigorous training to equip them with the skills they need to succeed and the proper training and supervision, they need to be safe.
- Credentials – Apprentices earn a portable, nationally recognized credential within their industry.

BENEFITS OF BECOMING AN APPRENTICE

- Choose a career that interests you. Apprenticeship programs are careers not jobs.
- Be your best. When you start an apprenticeship, you will learn skills from a master craftsman and/or an experienced mentor in your occupation.
- Work with experts in their field and who will help you become an expert. You learn a useful skilled occupation. Careers that start with an apprenticeship are highly skilled and are highly in demand. After all, not everyone has what it takes to be a technically skilled individual.
- Receive that specialized training through your apprenticeship. Once you have completed the program, you will have a nationally recognized credential that will be in demand anywhere in the United States.
- Earn a paycheck while you learn. Students typically do not get paid to learn, most graduate college with a large amount of student debt. As an apprentice, you earn while you learn. Apprenticeships combine coursework with on-the-job training. You will earn higher wages as you progress through the apprenticeship and upon completion have an additional wage increase to be able to live a sustainable life.
- Secure your future. With apprenticeship, you will gain the skills and technical knowledge to become one of the best in your chosen field. Achieving this high level of skill makes you valuable to an employer and creates job security in a tight labor market.

CREDIT FOR PREVIOUS COURSE WORK

Apprentices may be granted credit for prior relevant course experience or college experience, including work or instruction during a previous apprenticeship program. The apprentice must present documentation of experience and training to Gloucester County Institute of Technology at the time of applying to the program. Credit will only be given for work time relating directly to the trade or school time relating directly to the trade related instruction. Either party (apprentice or employer) may forward a request for credit to Gloucester County Institute of Technology.

COMPLETION OF THE PROGRAM & CERTIFICATION

Following all the necessary documents are in order an exit interview with Gloucester County Institute of Technology will complete the following:

- Verify the credential to ensure currency and review the registration date.
- Verify 8,000 hours of on-the-job training have been completed with journey worker/licensure approval.
- Verify 576 hours of related instruction have occurred and satisfactorily completed.

Students are required to verify that they have at least a grade of 70% or higher in each course to be able to count that course towards their required apprenticeship-related instruction.

If the apprentice successfully meets the above criteria, Gloucester County Institute of Technology makes a formal recommendation of completion to the U.S. Department of Labor.
Certificates will then be distributed at the last class.

The Registered Apprenticeship program for the Occupations of Electrician, HVAC or Plumbing is an industry-driven, high-quality career pathway vetted and approved by the U.S. Department of Labor. Gloucester County Vocational-Technical School District DBA Gloucester County Institute of Technology Registered Apprenticeship Program has a work process schedule that has been validated and will provide employers with a set of work activities that is in correlation with the required educational course work in the selected chosen field. As part of the registered apprenticeship program, employers can participate to develop and prepare their current and future workforce. By registering an apprentice, the employer will be responsible for a total of four years with a minimum of 2,000 hours a year totaling 8,000 hours of mentored on the job training.

The registered apprenticeship program also requires 144 hours of minimum education work yearly totaling 576 hours. Gloucester County Institute of Technology has developed an approved validated curriculum combined with hands-on practical training to meet the educational component in the selected field. All registered apprentices who complete the on-the-job requirement and the classroom component with a nationally portable recognized credential.

ELECTRICAL

• REGISTERED ELECTRICIAN APPRENTICESHIP PROGRAM - LEVEL I •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Electrical Orientation to the Electrical Trades
- Safety for Electricians
- First Aide, AED, and CPR
- Certification
- Introduction to Electrical Circuits
- Electrical Theory
- Introduction to the National Electrical Code
- Outlet, Device, Pull, and Junction Boxes
- Hand Bending
- Wireways, Raceways, and Fittings
- Conductors and Cables
- Basic Electrical Construction Documents
- Residential Wiring
- Electrical Test Equipment
- OSHA 30 Certification

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

• REGISTERED ELECTRICIAN APPRENTICESHIP PROGRAM - LEVEL II •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Alternating Current
- Motors: Theory and Application
- Electrical Lighting
- Conduit Bending
- Pull and Junction Boxes
- Conductor Installation
- Cable Tray
- Conductor Terminations and Splices
- Grounding and Bonding
- Circuit Breakers and Fuses
- Residential Services

Cost: $2,199 plus approximately $250 for textbook and code book
Tuesday and Thursday, 6:00pm to 9:00pm
September 22, 2026, to May 27, 2027

• REGISTERED ELECTRICIAN APPRENTICESHIP PROGRAM - LEVEL III •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Load Calculations – Branch and Feeder Circuits
- Conductor Selection and Calculations
- Practical Applications for Lighting
- Hazardous Locations
- Overcurrent ProtectionDistribution Equipment
- Transformers
- Commercial Electrical Services
- Control Systems and Fundamental Concepts

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

• REGISTERED ELECTRICIAN APPRENTICESHIP PROGRAM - LEVEL IV •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Motor Calculations
- Voice, Data, and Video
- Motor Controls
- Business Law
- Financial Literacy

Cost: $2,199
Tuesday and Thursday, 6:00pm to 9:00pm
September 22, 2026, to May 27, 2027

The Electrical Occupational code and RAPIDS Code that corresponds to the Registered Apprenticeship Program is O*NET-SOC CODE: 47-2111.00 and RAPIDS CODE: 0159.

For updated electrical licensing requirements, go to www.njconsumeraffairs. gov/elec
ELECTRICAL Licensing requirements: State Board of Examiners of Electrical Contractors: (973) 504-6410.

HVAC

• REGISTERED HVAC APPRENTICESHIP PROGRAM - LEVEL I •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Introduction to HVAC
- First Aide, AED, and CPR certification
- Worksite Safety
- Common Hazards
- Health and Safety Hazards
- Employer Responsibilities
- Workers' Rights
- Health and Safety Hazards
- Interactive Online Platform with Case Studies
- Trade Mathematics
- Basic Electricity
- Fundamental concepts of heating and combustion
- Introduction to Heating
- Introduction to Cooling
- Introduction to Air Distribution Systems
- Basic Copper and Plastic Piping Practices
- Soldering and Brazing
- Basic Carbon Steel Piping
- OSHA30
- PAHRA
- International Code Council Review Level I

Cost: $2,199
Tuesday and Thursday, 6:00pm to 9:00pm
September 22, 2026, to May 27, 2027

• REGISTERED HVAC APPRENTICESHIP PROGRAM - LEVEL II •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Alternating Current
- Compressors
- Refrigerants and Oils
- Leak Detection, Evacuation, Recovery, and Charging
- Metering Devices
- Instrumentation
- Heat Pumps
- Basic Maintenance
- Basic Hoisting and Rigging
- Chimneys, Vents, and Flues
- Sheet Metal Duct Systems
- ·iberglass and Flexible Duct Systems
- Commercial Airside Systems
- Air Quality Equipment
- ·ntroduction to Hydronic Systems
- PAHRA
- International Code Council Review Level II

Cost: $2,199
Tuesday and Thursday, 6:00pm to 9:00pm
September 22, 2026, to May 27, 2027

• REGISTERED HVAC APPRENTICESHIP PROGRAM - LEVEL III •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Fasteners, Hardware, and Wiring
- Control Circuit and Motors Troubleshooting
- Troubleshooting Cooling
- Troubleshooting Heat Pumps
- Troubleshooting Gas Heating
- Troubleshooting Oil Heating
- Troubleshooting Accessories
- Zoning, Ductless, and Variable Refrigerant Flow Systems
- Commercial Hydronic Systems
- Steam Systems
- Retail Refrigeration Systems
- Customer Relations
- AHRA
- International Code Council Review Level III

Cost: $2,199
Tuesday and Wednesday, 6:00pm to 9:00pm
September 22, 2026, to May 26, 2027

• REGISTERED HVAC APPRENTICESHIP PROGRAM - LEVEL IV •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Water Treatment
- Indoor Air Quality
- Energy Conservation
- Equipment
- Building Management Systems
- Systems Air Balancing
- System Startup and Shut Down
- Commercial/Industrial Refrigeration System
- Alternative and Specialized
- Heating and Cooling Systems
- Business Law
- Financial Literacy

COST: $2199
Tuesday and Wednesday, 6:00pm to 9:00pm
September 22, 2026, to May 26, 2027

The Heating, Air Conditioning, and Ventilation Occupational code and RAPIDS Code that corresponds to the Registered Apprenticeship Program are O*NET-SOC CODE: 49-9021.00 and RAPIDS CODE: 0637.

For updated HVAC/R licensing requirements, go to www.njconsumeraff airs.gov/hvac HVAC/R Licensing Requirements - State Board of Examiners of Heating, Ventilating, Air Conditioning & Refrigeration (HVAC/R) Contractors: (973) 504-6250

PLUMBING

• REGISTERED PLUMBING APPRENTICESHIP PROGRAM - LEVEL I •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Introduction to Plumbing
- Plumbing Safety
- First Aide, AED, and CPR certifications
- Plumbing Tools
- Plumbing Career Opportunities
- Plumbing History
- Leveling Instruments
- Mathematics for Plumbers
- Hydraulics and Pneumatics
- Print Reading and Sketching
- Green Construction
- Building and Plumbing Code Level I
- 2021 National Standard Plumbing Code, Illustrated, New Jersey Edition, International Association of Plumbing and Mechanical Officials
- 2021 International Mechanical Code
- National Fuel Gas Code
- Soldering, Brazing, and Welding
- Excavating
- OSHA30

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

• REGISTERED PLUMBING APPRENTICESHIP PROGRAM - LEVEL II •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Water Supply Systems
- Water Treatment
- Plumbing Fixtures
- Piping Materials and Fittings
- Valves and Meters
- Water Heaters
- Building and Plumbing Code Level II
- 2021 National Standard Plumbing Code, Illustrated, New Jersey Edition, International Association of Plumbing and Mechanical Officials
- 2021 International Mechanical Code
- National Fuel Gas Code

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

• REGISTERED PLUMBING APPRENTICESHIP PROGRAM - LEVEL III •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview:

- Designing Plumbing Systems
- Preparing for Plumbing System Installation
- DWV Pipe and Fitting Installation
- Installing Water Supply Piping
- Supporting and Testing Pipe
- Installing Water Heaters, Fixtures, Faucets, and Appliances
- Private Septic Systems
- Storm Water and Sumps
- Installing HVAC Systems
- Swimming Pools, Hot Tubs, and Spas
- Fire Safety, Irrigation Systems, and Water Heaters
- Building and Plumbing Codes Level III
- Building and Plumbing Codes
- 2021 National Standard Plumbing Code, Illustrated, New Jersey Edition, International Association of Plumbing and Mechanical Officials
- 2021 International Mechanical Code
- National Fuel Gas Code

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

• REGISTERED PLUMBING APPRENTICESHIP PROGRAM - LEVEL IV •

MINIMUM HOURS REQUIRED: 144
Curriculum Overview

- Repairing DWV Systems
- Repairing Water Supply Systems
- Remodeling
- Job Organization
- Business Law
- Financial Literacy

Cost: $2,199
Monday and Wednesday, 6:00pm to 9:00pm
September 21, 2026, to May 26, 2027

The Plumber Occupational code and RAPIDS Code that corresponds to the Registered Apprenticeship Program is O*NET-SOC CODE: 47- 2152.00 and RAPIDS CODE: 0159.

For updated plumbing licensing requirements, go to www.njconsumeraffairs.gov/plu PLUMBING Licensing requirements – State Board of Examiners of Master Plumbers: (973) 504-6420

FIRE INSPECTOR AND OFFICIAL

• NEW JERSEY FIRE INSPECTOR CERTIFICATION COURSE •

This 90-hour course is designed to give students the knowledge and skills to meet the requirements of the New Jersey Uniform Fire Code for certification as a Fire Inspector and perform entry level field inspections. This course will include legal aspects, life hazard uses, use groups, conducting inspections, building construction, plan review, general fire safety, occupancy loads, fire suppression and protection systems, specific uses, flammable or hazardous materials, retrofit requirements, fire investigation, and practical exercises.
Candidates should include students who wish to acquire a Fire Inspector certification, and existing Fire Inspectors in need of a review. Course materials will be provided at an additional cost: Code Enforcement & Inspection textbook and numerous technical handouts. Textbook and code book are required for this course. Textbook must be purchased from GCIT, other code books can be purchased on your own. Total approximate costs for books is $250.

COST: $769
TEXTBOOK: $109 (MUST BE PURCHASED FROM GCIT)
Monday & Wednesday: 6:30pm – 9:30pm
September 21, 2026 to January 12, 2027

• FIRE OFFICIAL CERTIFICATION COURSE •

This course is designed to ensure competence in the administration of the New Jersey Uniform Fire Code. This course will familiarize the students with various legal requirements and responsibilities established by the Uniform Fire Safety Act. This course will acquaint the student with administrative requirements associated with managing a Local Enforcing Agency, Legal rights of owners and tenants, Municipal ordinances, and Administrative Codes.
It will include the use of Permit, Registration Fees penalties, and responsibilities of the Fire Official. The Fire Official Course is the next certification after the fire inspector. At the completion of the course and successful passing of the exam administered by Kean University & NJ Division of Fire Safety, students will receive certification and be certified as a Fire Official.
The course of study for Fire Official certification consists of a planned pattern of instruction and experiences. The course will provide at least thirty contact hours of instruction not including examination and support time. The course will also ensure, by examination, technical competence in the following areas: administration, supervision, budgeting, record keeping requirements, legal code enforcement, federal, state, and local laws, and duties of the fire official, coordination with construction and sub code officials.

COST: $649
TEXTBOOK: $109 (MUST BE PURCHASED FROM GCIT)
Monday: 6:30pm – 9:30pm
February 1, 2027, to May 24, 2027

MANUFACTURING

• INTRODUCTION TO PROGRAMMABLE LOGIC CONTROLLERS – PLCs •

This introduction to Programmable Logic Controllers (PLCs) provides a foundational understanding of industrial automation systems using Connected Components Workbench (CCW) software, aligned with the PMMI Mechatronics PLC Certification standards. It covers essential topics such as PLC hardware components, input/output configuration, ladder logic programming, and basic troubleshooting techniques. Learners gain hands-on experience developing, simulating, and testing control programs within CCW, preparing them to interpret real-world automation tasks. Emphasis is placed on industry-relevant skills, including safe operation, systematic problem-solving, and adherence to PMMI competency requirements, ensuring students are well-equipped for certification and entry-level roles in mechatronics and industrial automation. Successful students will leave with their PLCs certification. Cost of certification testing is included in tuition. This course is taught in the GCIT Advanced Manufacturing and Applied Science building located on RCSJ Gloucester County Campus.

COST: $749
Tuesday & Thursday: 6:00pm – 9:00pm
January 5, 2027 - February 25, 2027

WELDING

• WELDING TECHNICIAN I •

This welding course introduces students to the safe use and handling of all oxyacetylene cutting and shielded metal arc welding equipment. Basic welding skills to be taught include flame cutting, tack welding, ¼ inch and 3/8 fillet welds using 5/32 E-6010 and 1/8 E-7018 electrodes in all positions.

FALL 2026
COST: $929
Monday and Tuesday: 6:30pm to 9:30pm
October 7, 2026, to February 4, 2027

SPRING 2027
COST: $929
Monday and Tuesday: 6:30pm to 9:30pm
February 11, 2027, to May 27, 2027

• WELDING TECHNICIAN II •

This course focuses on skill development n shielded metal arc welding. Students will learn how to weld groove welds in all positions using 1/8 E-6010 and 1/8 E-7018 electrodes. Students will be introduced to gas tungsten arc welding fundamentals.
Prerequisite - Welding I

FALL 2026
COST: $929
Wednesday and Thursday: 6:30pm to 9:30pm
September 23, 2026, to January 14, 2027

SPRING 2027
Wednesday and Thursday: 6:30pm to 9:30pm
January 27, 2027, to May 13, 2027