

NEW PROGRAMS FOR 2025-2026

Associate Degree Programs

Applied Engineering and Energy Systems - Associate in Science (<https://catalog.ccri.edu/programs-study/physics-engineering/assoc/applied-engineering-energy-systems-as/>)

The Applied Engineering and Energy Systems (AEES) Associate in Science degree equips students with the technical knowledge and hands-on skills required to thrive in a variety of engineering technology, and energy-related careers. This interdisciplinary program integrates electrical and mechanical engineering principles with energy management strategies to address current challenges in electromechanical systems, automation, and energy efficiency. Students gain a strong foundation in topics such as DC/AC circuits, electromechanical systems, digital systems, programmable logic controllers (PLCs), and energy auditing and management strategies, preparing them for roles in industry.

Criminal Justice - Associate in Science (<https://catalog.ccri.edu/programs-study/criminal-justice/assoc/criminal-justice-as/>)

The Criminal Justice Associate in Science program will prepare students for positions in various criminal justice fields (e.g., policing, advocacy, and corrections) or to pursue further education at a four-year institution. This program provides students with a comprehensive foundation in the principles, practices, and ethical considerations of the criminal justice system. This interdisciplinary curriculum equips students with the critical thinking and analytical skills necessary for addressing contemporary criminal justice issues. Students will also have multiple opportunities to engage with professionals in the various fields of the criminal justice system.

Culinary Craftsmanship - Associate in Arts (<https://www.ccri.edu/culinary/>)

This hands-on, two-year program will provide students with the foundational knowledge and practical experience necessary to succeed in advanced culinary and hospitality positions. The program is being developed in collaboration with a certified Global Master chef, who is working with CCRI's Business and Professional Studies faculty to ensure curriculum alignment with industry needs.

Surgical Technology - Associate in Applied Science (<https://catalog.ccri.edu/programs-study/health-sciences/assoc/surgical-technology-aas/>)

This full-time, associate degree program prepares students to work closely with surgeons, anesthesiologists, registered nurses, and other operating room personnel to deliver patient care in the operating room.

The program prepares students to handle instruments, supplies, and equipment necessary during the surgical procedure; to understand the procedures being performed and anticipate the needs of the surgeon; to have the necessary knowledge and ability to provide quality patient care during the operative procedure and maintain sterile technique.

Certificates

Business Administration, Hospitality and Tourism Management - Certificate (<https://catalog.ccri.edu/programs-study/business-administration/cert/hospitality-tourism-management-certificate/>)

Tourism is currently Rhode Island's second-largest industry. CCRI's Hospitality & Tourism Management certificate provides students with the skills and knowledge necessary for successful careers in this growing industry. Graduates are prepared for entry-level positions with hotel, lodging, food service, airlines, airport operations, conventions and meetings, tourism and attractions, casinos and cruise lines. Students will perform a variety of tasks and complete projects to help them develop the skills required to work in the industry. Participating in an internship is highly encouraged.

Culinary Essentials - Certificate (<https://www.ccri.edu/culinary/>)

The Culinary Essentials Certificate is designed to provide students with a comprehensive foundation in professional cooking and food service operations. Through a combination of hands-on instruction and theoretical learning, students will develop essential culinary skills, including knife handling, cooking techniques, flavor development, and food safety. Upon completion, students will be well-prepared to enter the culinary field with confidence in both kitchen and dining room environments. This certificate stacks fully into the Culinary Craftsmanship Associate in Arts degree program for students who wish to continue their education.

Legal Studies, Paralegal Studies - Certificate (<https://catalog.ccri.edu/programs-study/professional-studies/cert/paralegal-studies-certificate/>)

The one-year Paralegal Studies certificate equips students for entry-level careers in the legal field. This program offers a fundamental understanding of legal principles, research, writing, and law. Additionally, all courses in this certificate can be credited toward the Legal Studies, Paralegal associate degree for those who wish to further their education.

Pathway to Cyber Readiness - Certificate (<https://catalog.ccri.edu/programs-study/computer-studies-information-processing/cert/pathway-cyber-readiness-certificate/>)

The Pathway to Cyber Readiness Certificate is a 21-credit program that prepares students with the fundamental skills needed to obtain the CompTIA A+, N+, Linux+, and S+ certifications. This certificate is applicable to train new and upskill incumbent industry professionals and prepare students for the cybersecurity associate degree.