

CULINARY ARTS

Advanced Culinary Arts
Certificate

Academic Plan Code 1205033069

Contact Information: Chef Erik Engelland			
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Student Name	Student ID#		
Course	Hours	Grade	Semester
Required Technical Core Courses			
Digital Literacy*	0-3		
CUL 100 Introduction to Culinary Arts ¹ OR	2		
CUL 105 Applied Introduction to Culinary Arts	(2)		
CUL 125 Sanitation and Safety ¹	2		
CUL 211 Basic Food Production	4		
CUL 215 Basic Baking	4		
CUL 230 Basic Nutrition OR	3		
NFS 101 Human Nutrition and Wellness	(3)		
CUL 240 Meats, Seafood, and Poultry	4		
CUL 250 Garde Manger	4		
CUL 270 Human Relations Management	3		
CUL 280 Cost and Control	3		
CUL 285 Front of the House OR	3		
CUL 290 Front of the House/Catering	(4)		
Subtotal	32-36		
Culinary Arts Degree Track Courses			
CUL 220 Advanced Baking and Pastry Arts	4		
CUL 260 International Cuisine	4		
CUL 298 Culinary Arts Practicum Experience OR	2-3		
CUL 299 Culinary Arts Cooperative Education	(2-3)		
Subtotal	10-11		
Total Hours	42-47		
*Digital Literacy must be demonstrated either by competency exam or by completing a computer/digital literacy course.			
Revised Date: 9/25/2018			

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KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

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Fall Semester		
Course No.	Course Title	Credit Hours
CUL 100	Introduction to Culinary Arts ¹ OR	2
CUL 105	Applied Introduction to Culinary Arts	(2)
CUL 125	Sanitation and Safety ¹	2
CUL 211	Basic Food Production	4
CUL 215	Basic Baking	4
CUL 285	Front of the House OR	3
CUL 290	Front of the House/Catering	(4)
Subtotal		15-16
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
CUL 220	Advanced Baking and Pastry Arts	4
CUL 230	Basic Nutrition OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
	Digital Literacy*	0-3
Subtotal		15-18

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Fall Semester		
Course No.	Course Title	Credit Hours
CUL 260	International Cuisine	4
CUL 270	Human Relations Management	3
CUL 280	Cost and Control	3
CUL 298	Practicum OR	2-3
CUL 299	Cooperative Education	(2-3)
Subtotal		12-13
Total Hours		42-47
<p>Program Coordinator Notes: 1. It is strongly recommended that these courses be taken before other culinary courses.</p> <p>Progression in the Culinary Arts program is contingent upon achievement of a grade of "C" or better in each technical course and maintenance of a 2.0 cumulative grade point average or better (on a 4.0 scale).</p>		