

CULINARY ARTS

Advanced Catering
Certificate

Academic Plan Code 1205033079

Contact Information Chef Erik Engelland			
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Student Name		Student ID#	
Course	Hours	Grade	Semester
Catering Certificate must be completed			
	16		
CUL 100 Introduction to Culinary Arts * OR	2		
CUL 105 Applied Introduction to Culinary Arts	(2)		
CUL 125 Sanitation and Safety*	2		
CUL 215 Basic Baking	4		
CUL 250 Garde Manger	4		
CUL 290 Front of the House/Catering	4		
Required Technical Courses in Advanced Catering			
CUL 211 Basic Food Production	4		
CUL 220 Advanced Baking and Pastry Arts	4		
CUL 240 Meats, Seafood, Poultry	4		
CUL 260 International Cuisine	4		
CUL 270 Human Relations Management OR	3		
CUL 280 Cost and Control	3		
BAS 170 Entrepreneurship OR	3		
BAS 160 Introduction to Business AND	(3)		
BAS 283 Principles of Management	(3)		
Total Hours	41-44		
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* OR	2
CUL 105	Applied Introduction to Culinary Arts	(2)
CUL 125	Sanitation and Safety *	2
CUL 215	Basic Baking	4
CUL 250	Garde Manger	4
Subtotal		12
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 211	Basic Food Production	4
CUL 220	Advanced Baking and Pastry Arts	4
CUL 240	Meat, Seafood, and Poultry	4
BAS 160	Introduction to Business	3
Subtotal		15
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 290	Front of the House/Catering	4
BAS 283	Principles of Management	3
Subtotal		17
Total Hours		44
<p>Program Coordinator Notes: *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>		