

CULINARY ARTS

Advanced Food and Beverage Management
Certificate

Academic Plan Code 1205033089

Contact Information: Chef Erik Engelland			
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Student Name	Student ID#		
Course	Hours	Grade	Semester
Required Technical Core Courses			
CUL 100 Introduction to Culinary Arts* OR	2		
CUL 105 Applied Introduction to Culinary Arts	(2)		
CUL 125 Sanitation and Safety*	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)		
CUL 298 Culinary Arts Practicum Experience OR	2-3		
CUL 299 Culinary Arts Cooperative Education Experience	(2-3)		
BAS 160 Introduction to Business	3		
BAS 170 Entrepreneurship OR	3		
BAS 283 Principles of Management	(3)		
BAS 282 Principles of Marketing	3		
Total Hours	43-45		
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 211	Basic Food Production	4
CUL 215	Basic Baking	4
Subtotal		12
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
CUL 230	Basic Nutrition OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
Subtotal		11
Fall Semester		
Course No.	Course Title	Credit Hours
CUL 270	Human Relations Management	3
CUL 280	Cost and Control	3
BAS 160	Introduction to Business	3
Subtotal		9

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Spring Semester		
Course No.	Course Title	Credit Hours
CUL 285	Front of the House OR	3
CUL 290	Front of the House/Catering	(4)
CUL 298	Culinary Arts Practicum Experience OR	2-3
CUL 299	Culinary Arts Cooperative Education	(2-3)
BAS 282	Principles of Marketing	3
BAS 283	Principles of Management	3
Subtotal		11-13
Total Hours		43-45

Program Coordinator Notes: *It is strongly recommended that these courses be taken before other culinary courses.
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).