

CULINARY ARTS

Culinary Arts
Certificate

Academic Plan Code 1205033049

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 * 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		
Total Hours	32-36		
			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
	Digital Literacy	0-3
CUL 250	Garde Manger	4
CUL 230	Basic Nutrition	3
CUL 240	Meats, Seafood, and Poultry	4
Subtotal		11-14

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Fall Semester		
Course No.	Course Title	Credit Hours
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		9-10
Total Hours		32-36
Program Coordinator Notes: *It is strongly recommended that these courses be taken before other culinary courses.		