

## CULINARY ARTS

Culinary Arts  
Diploma

Academic Plan Code 1205034029

<b>Contact Information:</b> Chef Erik Engelland			
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Student Name		Student ID#	
Course		Hours	Grade Semester
<b>General Education</b>			
Area 1 = Writing Communication, Oral Communications, or Heritage/Humanities		3	
Area 2 = Social/Behavioral Science, Natural Sciences, or Quantitative Reasoning		3	
* If a diploma is sought, two of the three following courses may be used for the six (6) hours general education. These course will not count toward the AAS degree.			
WPP 200 Workplace Principles (Area 2) OR		3	
EFM 100 Personal Financial Management (Area 2)		(3)	
TEC 200 Technical Communications (Area 1)		3	
<b>Subtotal</b>		<b>6</b>	
<b>Required Technical Core Courses</b>			
CUL 100 Introduction to Culinary Arts <sup>1</sup> OR		2	
CUL 105 Applied Introduction to Culinary Arts		(2)	
CUL 125 Sanitation and Safety <sup>1</sup>		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)	
Digital Literacy*		0-3	
<b>Subtotal</b>		<b>32-36</b>	
<b>Culinary Arts Core Courses</b>			
CUL 220 Advanced Baking and Pastry Arts		4	
CUL 260 International and Classical Cuisine <sup>2</sup>		4	
CUL 298 Culinary Arts Practicum Experience OR		2-3	
CUL 299 Culinary Arts Cooperative Education		(2-3)	
<b>Technical/Support Subtotal</b>		<b>42-47</b>	
<b>Total Hours</b>		<b>48-53</b>	
*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

Fall Semester		
Course No.	Course Title	Credit Hours
	Digital Literacy*	0-3
CUL 100	Introduction to Culinary Arts <sup>1</sup> OR	2
CUL 105	Applied Introduction to Culinary Arts	(2)
CUL 125	Sanitation and Safety <sup>1</sup>	2
CUL 211	Basic Food Production	4
CUL 215	Basic Baking	4
<b>Subtotal</b>		<b>12-15</b>

## Spring Semester

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
Area 1=	Writing Communication, Oral Communications, or Humanities/Heritage	3
<b>Subtotal</b>		<b>14</b>

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Fall Semester		
Course No.	Course Title	Credit Hours
CUL 260	International and Classical Cuisine <sup>2</sup>	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)
<b>Subtotal</b>		<b>13-14</b>
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 220	Advanced Baking and Pastry Arts	4
CUL 298	Culinary Arts Practicum Experience OR	2-3
CUL 299	Culinary Arts Cooperative Education	(2-3)
Area 2=	Social/Behavioral Sciences, Natural Sciences, or Quantitative Reasoning	3
<b>Subtotal</b>		<b>9-10</b>
<b>Total Hours</b>		<b>48-53</b>

**Program Coordinator Notes:** 1. It is strongly recommended that these courses be taken before other culinary courses.  
 2. CUL 235 Farm to Table OR CUL 225 Professional Confections and Pastry Arts may be substituted for this course.  
 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).