

CULINARY ARTS
Culinary Arts
Diploma

Academic Plan Code

1205034029

Academic Subplan Code

Contact Information: Chef Patrick Fletcher			
patrick.fletcher@kctcs.edu		270-534-3429	
Student Name		Student ID#	
Course	Hours	Grade	Semester
Required Technical Core Courses			
CUL 100 Introduction to Culinary Arts Profession* 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 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		
CUL 250 Garde Manger	4		
CUL 260 International and Classical Cuisine	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	(2-3)		
Digital Literacy	0-3		
Technical/Support Subtotal		42-47	
General Education			
Area 1= Writing Communication, Oral Communications, Heritage/Humanities	3		
Area 2= Social/Behavioral Sciences, Natural Sciences, Quantitative Reasoning	3		
Subtotal		6	
* 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		
Total Hours		48-53	
Revised Date: 2/28/2018			

WKCTC is an equal opportunity employer and educational institution.

KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

CULINARY ARTS

Culinary Arts

Diploma

Academic Plan Code

1205034029

Academic Subplan Code

Fall Semester		
Course No.	Course Title	Credit Hours
	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
Subtotal		12-15
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, Humanities/Heritage	3
Subtotal		14

CULINARY ARTS
Culinary Arts
Diploma

Academic Plan Code

1205034029

Academic Subplan Code

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 285	Front of the House OR	3
CUL 290	Front of the House/Catering	(4)
Subtotal		13-14
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, Quantitative Reasoning	3
Subtotal		9-10
Total Hours		48-53
Program Coordinator Notes: 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). * It is strongly recommended that these course be taken before other culinary courses.		