

CULINARY ARTS
Culinary Arts Track
Associate in Applied Science
Degree

Academic Plan Code 1205037029

Academic Subplan Code 120503702

Contact Information: Chef Erik Engelland			
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Student Name		Student ID#	
General Education			
Heritage/Humanities	3		
Oral Communications	3		
Quantitative Reasoning	3		
Social/Behavioral Sciences	3		
Natural Sciences	3		
Writing Communication	3		
Subtotal	18		
Culinary Arts Technical Core			
Digital Literacy*	0-3		
CUL 100 Introduction to Culinary Arts ¹ OR	2		
CUL 105 Applied Introduction to Culinary Arts	(2)		
CUL 125 Sanitation and Safety ¹	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)		
Subtotal	32-36		
Culinary Arts Degree Track			
CUL 220 Advanced Baking and Pastry Arts	4		
CUL 260 International Cuisine OR	4		
CUL 235 Farm to Table OR	(4)		
CUL 225 Professional Confections & Pastry Arts	(4)		
CUL 298 Culinary Arts Practicum Experience OR	2-3		
CUL 299 Culinary Arts Cooperative Education	(2-3)		
Subtotal	10-11		
Total Hours	60-65		
*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		
Course No.	Course Title	Credit Hours
	Digital Literacy*	0-3
CUL 100	Introduction to Culinary Arts ¹ OR	2
CUS 105	Applied Introduction to Culinary Arts	(2)
CUL 125	Sanitation and Safety ¹	2
CUL 211	Basic Food Production	4
CUL 215	Basic Baking	4
Subtotal		12-15
Spring Semester		
Course No.	Course Title	Credit Hours
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
	Written Communication	3
Subtotal		14
Summer Semester		
Course No.	Course Title	Credit Hours
	Oral Communications	3
	Quantitative Reasoning	3
Subtotal		6

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Fall Semester		
Course No.	Course Title	Credit Hours
CUL 260	International Cuisine OR	4
CUL 235	Farm to Table OR	(4)
CUL 225	Professional Confections & Pastry Arts	(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 250	Garde Manger	4
CUL 298	Culinary Arts Practicum Experience OR	2-3
CUL 299	Culinary Arts Cooperative Education	(2-3)
	Natural Sciences	3
	Social/Behavioral Sciences	3
	Heritage/Humanities	3
Subtotal		15-16
Total Hours		60-65
<p>Program Coordinator Notes: 1. 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>		