

CULINARY ARTS

Culinary Arts Professional Development
Certificate

Academic Plan Code 1205033099

Contact Information: Chef Erik Engelland			
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Student Name	Student ID#		
Course	Hours	Grade	Semester
Students may choose 12 credit hours from any Culinary Arts Courses			
(Provided is an example of Culinary Arts courses students may take toward this certificate. This list is not complete, and students should contact the Culinary Arts faculty for a complete list of 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 Nutrition OR	3		
NFS 101 Human Nutrition and Wellness	(3)		
CUL 270 Human Relations Management	3		
CUL 280 Cost and Control	3		
CUL 297 Selected Topics in Culinary Arts	1-6		
Total Hours	12		
			Revised Date: 9/25/2018

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KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

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First 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
	Choose 8 hours approved by the Culinary Arts Program Coordinator	8
Total Hours		12
<p>Program Coordinator Notes: *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>		