

**CULINARY ARTS**  
**Culinary Arts Professional Development**

**Certificate**

**Academic Plan Code**

**1205033099**

**Academic Subplan Code**

<b>Contact Information:</b> Patrick Fletcher			
<a href="mailto:patrick.fletcher@kctcs.edu">patrick.fletcher@kctcs.edu</a>		270-534-3429	
Student Name	Student ID#		
Course	Hours	Grade	Semester
<b>Students may choose 12 credit hours from any Culinary Arts Courses*</b> <b>(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.)</b>			
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		
<b>Total Hours</b>	<b>12</b>		
			Revised Date: 2/28/2018

*WKCTC is an equal opportunity employer and educational institution.*

KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

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<b>First Semester</b>		
<b>Course No.</b>	<b>Course Title</b>	<b>Credit Hours</b>
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
<b>Total Hours</b>		<b>12</b>
<b>Program Coordinator Notes:</b> Prerequisites Apply*		