

CULINARY ARTS
Catering and Personal Chef Track
Associate in Applied Science
Degree

Academic Plan Code 1205037029
Academic Subplan Code 120503701

Contact Information: Chef Erik Engelland				
erik.engelland@kctcs.edu		270-534-3449		
Student Name		Student ID#		
Course		Hours	Grade	Semester
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		
Catering and Personal Chef Degree Track				
CUL 220 Advanced Baking and Pastry Arts		4		
CUL 298 Practicum Experience OR		2-3		
CUL 299 Cooperative Education		(2-3)		
BAS 160 Introduction to Business		3		
BAS 283 Principles of Management OR		3		
BAS 170 Entrepreneurship AND		(3)		
CUL 295 Doing Business as a Personal Chef		(3)		
Subtotal		12-13		
Total Hours		62-67		
*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
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
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 270	Human Relations Management	3
CUL 280	Cost and Control	3
BAS 160	Introduction to Business	3
	Natural Sciences	3
	Heritage/Humanities	3
Subtotal		15
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
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)
BAS 283	Principles of Management	3
	Social/Behavioral Sciences	3
Subtotal		15-17
Total Hours		62-67
<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>		