

CULINARY ARTS

Catering and Personal Chef

Diploma

1205034019

Academic Plan Code

Contact Information: Chef Erik Engelland			
erik.engelland@kctcs.edu		270-534-3449	
Student Name		Student ID#	
Course		Hours	Grade Semester
General Education			
Area 1 = Writing Communication, Oral Communications, or Heritage/Humanities		3	
Area 2 = Social/Behavioral Science, Natural Sciences, or Quantitative Reasoning		3	
* 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	
Subtotal		6	
Required Technical Core Courses			
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)	
Digital Literacy**		0-3	
Subtotal		32-36	
Catering and Personal Chef Core Courses			
CUL 220 Advanced Baking and Pastry Arts		4	
BAS 170 Entrepreneurship AND		3	
CUL 295 Doing Business as a Personal Chef OR		3	
BAS 160 Intro. To Business AND		(3)	
BAS 283 Principles of Management		(3)	
CUL 298 Culinary Arts Practicum Experience OR		2-3	
CUL 299 Culinary Arts Cooperative Education		(2-3)	
Technical/Support Subtotal		44-49	
Total Hours		50-55	

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**Digital Literacy must be demonstrated either by competency exam or by completing a computer/digital literacy course.

Revised Date: 9/25/2018

WKCTC is an equal opportunity employer and educational institution.

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 & Pastry Arts	4
CUL 230	Basic Nutrition OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
BAS 160	Introduction to Business	3
Subtotal		14
Fall Semester		
Course No.	Course Title	Credit Hours
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)
BAS 283	Principles of Management	3
Subtotal		12-13
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)
Area 1 =	Writing Communication, Oral Communications, or Heritage/Humanities	3
Area 2 =	Social/Behavioral Sciences, Natural Sciences, or Quantitative Reasoning	3
Subtotal		12-13
Total Hours		50-55
<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>		