

CULINARY ARTS
Food and Beverage Management Track
Associate in Applied Science

Degree

Academic Plan Code 1205037029

Academic Subplan Code 120503703

Contact Information: Chef Patrick Fletcher			
patrick.fletcher@kctcs.edu		270-534-3429	
Student Name	Student ID#		
	Course	Hours	Grade Semester
Required Technical Core Courses			
Digital Literacy		0-3	
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 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	
General Education Requirements			
Heritage/Humanities		3	
Oral Communications		3	
Quantitative Reasoning		3	
Social/Behavioral Sciences		3	
Natural Sciences		3	
Writing Communication		3	
Subtotal		18	
Food and Beverage Management Degree Track (120503703)			
CUL 298 Culinary Arts Practicum Experience OR		2-3	
CUL 299 Culinary Arts Cooperative Education Experience		(2-3)	
BAS 160 Introduction to Business		3	
BAS 170 Entrepreneurship OR		3	
BAS 283 Principles of Management		(3)	
BAS 282 Principles of Marketing		3	
Subtotal		11-12	
Total Hours		61-66	
Revised Date: 2/28/2018			

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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* OR	2
CUL 105	Applied Introduction to Culinary Arts	(2)
CUL 125	Sanitation and Safety*	2
CUL 215	Basic Baking	4
Subtotal		12-15
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
CUL 230	Basic Nutrition OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
	Writing 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
CUL 285	Front of the House OR	3
CUL 290	Front of the House/Catering	(4)
BAS 160	Introduction to Business	3
	Natural Sciences	3
Subtotal		15-16
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 298	Culinary Arts Practicum Experience OR	2-3
CUL 299	Culinary Arts Cooperative Education	(2-3)
BAS 282	Principles of Marketing	3
BAS 283	Principles of Management	3
	Social/Behavioral Sciences	3
	Heritage/Humanities	3
Subtotal		14-15
Total Hours		61-66

Program Coordinator Notes:

*It is strongly recommended that these courses be taken before other culinary courses.

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.)