

CULINARY ARTS

Food and Beverage Management
Certificate

Academic Plan Code 1205033039

Contact Information: Chef Erik Engelland			
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Student Name		Student ID#	
Course	Hours	Grade	Semester
Required Technical Core Courses			
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 240 Meats, Seafood, and Poultry	4		
CUL 270 Human Relations Management	3		
CUL 280 Cost and Control	3		
BAS 160 Introduction to Business	3		
BAS 282 Principles of Marketing	3		
BAS 283 Principles of Management	3		
Total Hours	31-34		
*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
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 215	Basic Baking	4
Subtotal		8
Spring Semester		
Course No.	Course Title	Credit Hours
CUL 211	Basic Food Production	4
CUL 240	Meats, Seafood, and Poultry	4
	Digital Literacy*	0-3
Subtotal		8-11
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
Subtotal		9

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Spring Semester		
BAS 282	Principles of Marketing	3
BAS 283	Principles of Management	3
Subtotal		6
Total Hours		31-34

Program Coordinator Notes: 1. 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).