

CULINARY ARTS

Fundamentals of Culinary Arts

Certificate

Academic Plan Code

1205033029

Contact Information: Chef Erik Engelland			
erik.engelland@kctcs.edu		270-534-3449	
Student Name		Student ID#	
Course		Hours	Grade Semester
Required Technical Courses			
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 250 Garde Manger		4	
Total Hours		16	
		Revised Date: 9/25/2018	

WKCTC is an equal opportunity employer and educational institution.

KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

CULINARY ARTS

**Fundamentals of Culinary Arts
Certificate**

Academic Plan Code

1205033029

Fall Semester

Course No.	Course Title	Credit Hours
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
Subtotal		12

Spring Semester

Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
Subtotal		4
Total Hours		16

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).