

## CULINARY ARTS

**Fundamentals of Culinary Arts  
Certificate**

Academic Plan Code

1205033029

Academic Subplan Code

<b>Contact Information:</b> Chef Patrick Fletcher			
<a href="mailto:patrick.fletcher@kctcs.edu">patrick.fletcher@kctcs.edu</a>		270-534-3429	
Student Name		Student ID#	
	Course	Hours	Grade Semester
	<b>Required Technical Courses</b>		
	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	
	<b>Total Hours</b>	<b>16</b>	
		Revised Date:	2/28/2018

*WKCTC is an equal opportunity employer and educational institution.*

KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

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<b>Fall Semester</b>		
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
<b>Subtotal</b>		<b>12</b>
<b>Spring Semester</b>		
Course No.	Course Title	Credit Hours
CUL 250	Garde Manger	4
<b>Subtotal</b>		<b>4</b>
<b>Total Hours</b>		<b>16</b>
<b>Program Coordinator Notes:</b>		
*It is strongly recommended that these courses be taken before other culinary classes.		
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).		