

CULINARY ARTS

Farm to Table
Certificate

Academic Plan Code

120503119

Contact Information: Chef Erik Engelland			
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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 230 Basic Nutrition OR	3		
NFS 101 Human Nutrition and Wellness	(3)		
CUL 235 Farm to Table	4		
CUL 298 Culinary Arts Practical Experience OR	2-3		
CUL 299 Culinary Arts Cooperative Education Experience	(2-3)		
Total Hours	21-22		
		Revised Date: 9/25/2018	

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KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

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First 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 215	Basic Baking	4
CUL 211	Basic Food Production	4
Subtotal		12
Second Semester		
Course No.	Course Title	Credit Hours
CUL 235	Farm to Table	4
CUL 230	Basic Nutrition OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 298	Culinary Arts Practical Experience OR	2-3
CUL 299	Culinary Arts Cooperative Education Experience	(2-3)
Subtotal		9-10
Total Hours		21-22
<p>Program Coordinator Notes: *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>		