

CULINARY ARTS

Professional Baking and Pastry Arts
Certificate

Academic Plan Code 1205033129

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 215 Basic Baking	4		
CUL 220 Advanced Baking	4		
CUL 225 Professional Confection and Pastry Arts	4		
Total Hours	16		
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
Subtotal		8
Second Semester		
Course No.	Course Title	Credit Hours
CUL 220	Advanced Baking	4
CUL 225	Professional Confection and Pastry Arts	4
Subtotal		8
Total Hours		16
<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>		