CULINARY ARTS
Five Semester Plan (Including General Education Courses)
ADVANCED FOOD & BEVERAGE MANAGEMENT (CERTIFICATE)

General Education Courses (Can be taken prior or during program)		
✓	Semester	Credits
	BA 160 – Intro to Business	3
	BA 282 – Principles of Marketing	3
	ACT 101 – Fundamentals of Accounting^	3
	BA 283 – Principles of Management^	3
	Total Credit Hours	**12**

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	CUL 215 – Basic Baking	4		CUL 230 – Basic Nutrition^	3
	CUL 290 – Catering	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**11**

SECOND YEAR COURSE SCHEDULE					
✓	Third Semester	Credits	✓	Fourth Semester	Credits
	CUL 240 – Meats, Seafood, & Poultry	4		CUL 270 – Human Relations Management^	3
				CUL 280 – Cost & Control^	3
				CUL 298 – Culinary Arts Practicum Experience^	3
	Total Credit Hours	**4**		**Total Credit Hours**	**9**

CULINARY ARTS
Five Semester Plan (Including General Education Courses)
FOOD & BEVERAGE MANAGEMENT (CERTIFICATE)

General Education Courses (Can be taken prior or during program)		
✓	Semester	Credits
	CIT 105 – Intro to Computers (Digital Literacy) ^	3
	BA 160 – Intro to Business	3
	BA 282 – Principles of Marketing	3
	BA 283 – Principles of Management^	3
	Total Credit Hours	**12**

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	Total Credit Hours	**2**		**Total Credit Hours**	**4**

SECOND YEAR COURSE SCHEDULE					
✓	Third Semester	Credits	✓	Fourth Semester	Credits
	CUL 240 – Meats, Seafood, & Poultry	4		CUL 270 – Human Relations Management^	3
				CUL 280 – Cost & Control^	3
	Total Credit Hours	**4**		**Total Credit Hours**	**6**

CULINARY ARTS
Five Semester Plan (Including General Education Courses)
ADVANCED CULINARY ARTS (CERTIFICATE)

General Education Courses (Can be taken prior or during program)		
✓	Semester	Credits
	CIT 105 – Intro to Computers (Digital Literacy) ^	3
	Total Credit Hours	**3**

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	CUL 215 – Basic Baking	4		CUL 230 – Basic Nutrition^	3
	CUL 290 – Catering	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**11**

SECOND YEAR COURSE SCHEDULE					
✓	Third Semester	Credits	✓	Fourth Semester	Credits
	CUL 240 – Meats, Seafood, & Poultry	4		CUL 270 – Human Relations Management^	3
	CUL 220 – Advanced Baking & Pastry Arts	4		CUL 280 – Cost & Control^	3
	CUL 260 – International Cuisine^	4		CUL 298 – Culinary Arts Practicum Experience^	3
	Total Credit Hours	**12**		**Total Credit Hours**	**9**

CULINARY ARTS
Five Semester Plan (Including General Education Courses)
CULINARY ARTS (CERTIFICATE)

General Education Courses (Can be taken prior or during program)		
✓	Semester	Credits
	CIT 105 – Intro to Computer (Digital Literacy) ^	3
	Total Credit Hours	**3**

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	CUL 215 – Basic Baking	4		CUL 230 – Basic Nutrition^	3
	CUL 290 – Catering	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**11**

SECOND YEAR COURSE SCHEDULE					
✓	Third Semester	Credits	✓	Fourth Semester	Credits
	CUL 240 – Meats, Seafood, & Poultry	4		CUL 270 – Human Relations Management^	3
				CUL 280 – Cost & Control^	3
	Total Credit Hours	**4**		**Total Credit Hours**	**6**

CULINARY ARTS
Two Semester Plan
FUNDAMENTALS OF CULINARY ARTS (CERTIFICATE)

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	CUL 215 – Basic Baking	4			
	Total Credit Hours	**8**		**Total Credit Hours**	**8**

CULINARY ARTS
Two Semester Plan
CATERING (CERTIFICATE)

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2			
	CUL 215 – Basic Baking	4			
	CUL 290 – Catering	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**4**

CULINARY ARTS
Five Semester Plan (Including General Education Courses)
ADVANCED CATERING (CERTIFICATE)

General Education Courses (Can be taken prior or during program)		
✓	Semester	Credits
	BA 160 – Intro to Business	3
	BA 283 – Principles of Management^	3
	Total Credit Hours	**6**

FIRST YEAR COURSE SCHEDULE					
✓	First Semester	Credits	✓	Second Semester	Credits
	CUL 100 – Fundamentals of the Culinary Arts Profession^	2		CUL 111 – Garde Manger	4
	CUL 200 – Sanitation and Safety	2		CUL 211 – Basic Food Production	4
	CUL 215 – Basic Baking	4			
	CUL 290 – Catering	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**8**

SECOND YEAR COURSE SCHEDULE					
✓	Third Semester	Credits	✓	Fourth Semester	Credits
	CUL 240 – Meats, Seafood, & Poultry	4		CUL 270 – Human Relations Management^	3
	CUL 220 – Advanced Baking & Pastry Arts	4		CUL 280 – Cost & Control^	3
	CUL 260 – International Cuisine^	4			
	Total Credit Hours	**12**		**Total Credit Hours**	**6**

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).

*All Diploma Options
Choose 6 Cr. Hrs. from list below.
WPP 200 (3) TEC 200 (3) EFM 100 (3)
3 Cr. Hrs. in Math & 3 Cr. Hrs. in Social Interactions may be substituted for 2 of the courses above.

COURSE SUBSTITUTIONS

Technical Core
^CUL 105 may be substituted fur CUL 100
^NFS 101 may be substituted for CUL 230
^CUL 275 may be substituted for CUL 270
^CUL 285 may be substituted for CUL 280
^CIT 105 may be substituted for CPU 150

Culinary Arts Option
^CUL 299 may be substituted for CUL 298

Food & Beverage Mgt. Option
^BMO 160 may be substituted for BA 283
^ACC 201 may be substituted for ACT 101
^CUL 299 may be substituted for CUL 298

Catering & Personal Chef Option
^BMO 160 may be substituted for BA 160 & 283
^CUL 225 may be substituted for CUL 260
^CUL 299 may be substituted for CUL 298

MATH REQUIREMENTS
+MAT 105, MAT 110 or higher math may be used
+MAT 55 (Pre-Alg) and MAT 65 (Basic Algebra) is offered as pre-reqs to math courses
+MAT 55 and/or MAT 65 math requirement will be determined by the KCTCS placement exam

Curriculum in the KCTCS system is constantly being reviewed and updated to ensure quality and relevance. This check sheet should be used only as a guide for meeting the course requirements for each credential. See your advisor to confirm course requirements.

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