

CATERING AND PERSONAL CHEF - DIPLOMA

Offered at: Ashland Community and Technical College, Big Sandy Community and Technical College, Elizabethtown Community and Technical College, Somerset Community College, West Kentucky Community and Technical College

- WPP 200 Workplace Principles (3 credit hours) Area 2
- EFM 100 Personal Financial Management (3 credit hours) Area 2
- TEC 200 Technical Communications (3 credit hours) Area 1

² Digital Literacy must be demonstrated either by competency exam or by completing a digital literacy course.

Program Plan Number: 1205034019

Course	Title	Credits
General Education ¹		
<i>Area 1</i>		
Select one of the following three options:		3
Written/Oral Communications		
Humanities		
Heritage		
<i>Area 2</i>		
Select one of the following three options:		3
Social/Behavioral Sciences		
Natural Sciences		
Quantitative Reasoning		
Subtotal		6
Technical or Support Courses		
CUL 100	Introduction to Culinary Arts	2
or CUL 105	Applied Introduction to Culinary Arts	
CUL 250	Garde Manger	4
CUL 125	Sanitation and Safety	2
CUL 190	Basic Food Production	4
CUL 195	Basic Baking	4
CUL 230	Basic Nutrition	3
or NFS 101	Human Nutrition and Wellness	
CUL 240	Meats, Seafood, & Poultry	4
CUL 270	Human Relations Management	3
CUL 280	Cost and Control	3
CUL 285	Front of the House	3-4
or CUL 290	Front of the House-Catering	
Digital Literacy Course or demonstrated competency ²		0-3
CUL 220	Advanced Baking & Pastry Arts	4
Select one of the following two options:		6
BAS 170 Entrepreneurship		
& CUL 295 and Doing Business as a Personal Chef		
BAS 160 Introduction to Business		
& BAS 283 and Principles of Management		
CUL 298	Culinary Arts Practicum Experience	2-3
or CUL 299	Culinary Arts Cooperative Education Experience	
Subtotal		44-49
Total Credits		50-55

¹ If a diploma is sought, two of the three following courses may be used for the six (6) hours general education. These courses will not count toward the AAS degree: