

# CULINARY ARTS - DIPLOMA

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

**Program Plan Number:** 1205034029

Course	Title	Credits
<b>General Education</b> <sup>1</sup>		
<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
<b>Technical or Support Courses</b>		
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 211	Basic Food Production	4
CUL 215	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 <sup>2</sup>		0-3
CUL 220	Advanced Baking & Pastry Arts	4
CUL 260	International & Classical Cuisine	4
CUL 298	Culinary Arts Practicum Experience	2-3
or CUL 299	Culinary Arts Cooperative Education Experience	
Subtotal		42-47
<b>Total Credits</b>		<b>48-53</b>

<sup>1</sup> 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:

- 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

<sup>2</sup> Digital Literacy must be demonstrated either by competency exam or by completing an approved digital literacy course.