

# CULINARY ARTS - 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

**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 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 <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.