FOOD AND BEVERAGE MANAGEMENT - DIPLOMA

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

Program Plan Number: 1205034039

Course	Title	Credits
General Education [1]		
Area 1		
Select one of the following three options:		3
Written/Oral Communications		
Humanities		
Heritage		
Area 2		
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
BAS 160	Introduction to Business	3
BAS 170	Entrepreneurship	3
or BAS 283	Principles of Management	
BAS 282	Principles of Marketing	3
CUL 298	Culinary Arts Practicum Experience	2-3
or CUL 299	Culinary Arts Cooperative Education Experience	
Subtotal		43-48
Total Credits		**49-54**

[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:

- 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 an approved digital literacy course.