

STUDENT CHECK SHEET

Program Name: Culinary Arts

Student Name: _____

Semester Entered: _____

CERTIFICATES																
Course Number	Course Title	Cr Hrs	Advanced Food & Beverage Management		Food & Beverage Management		Advanced Culinary Arts		Culinary Arts		Fundamentals of Culinary Arts		Advanced Catering		Catering	
			Grade	Term	Grade	Term	Grade	Term	Grade	Term	Grade	Term	Grade	Term	Grade	Term
# _____	^ Computer Literacy	3			*		*		*							
^ 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 240	Meats, Seafood, & Poultry	4	*		*		*		*				*			
^ CUL 270	Human Relations Management	3	*		*		*		*				*			
^ CUL 280	Cost & Control	3	*		*		*		*				*			
CUL 290	Catering	4	*				*		*				*		*	
BA 160	Introduction to Business	3	*		*								*			
BA 282	Principles of Marketing	3	*		*											
^ ACT 101	Fundamentals of Accounting	3	*													
^ CUL 298	Culinary Arts Practicum Experience	3	*				*									
^ BA 283	Principles of Management	3	*		*								*			
CUL 220	Advanced Baking & Pastry Arts	4					*						*			
^ CUL 260	International Cuisine	4					*						*			
TOTAL CREDIT HOURS			48-49		34		47		36		16		41-42		16	

^ Indicates possible course substitutions

* Indicates the required courses

Fall 2009/Spring 2010

*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 Kentucky Community and Technical College System
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