

# STUDENT CHECK SHEET

Program Name: Culinary Arts

Student Name: \_\_\_\_\_

Semester Entered: \_\_\_\_\_

			AAS DEGREE OPTIONS					
Course Number	Course Title	Cr Hrs	Culinary Arts Option		Food & Beverage Management Option		Catering & Personal Chef Option	
			Grade	Term	Grade	Term	Grade	Term
ENG 101	Writing I	3	*		*		*	
# _____	+ Mathematics	3	*		*		*	
# _____	Science	3	*		*		*	
# _____	Social Interactions	3	*		*		*	
# _____	Heritage / Humanities	3	*		*		*	
# _____	Oral Communications	3	*		*		*	
# _____	^ 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	*		*		*	
^ CUL 298	Culinary Arts Practicum Experience	3	*		*		*	
CUL 220	Advanced Baking & Pastry Arts	4	*				*	
^ CUL 260	International Cuisine	4	*				*	
BA 160	Introduction to Business	3			*		*	
^ BA 283	Principles of Management	3			*		*	
BA 282	Principles of Marketing	3			*			
^ ACT 101	Fundamentals of Accounting	3			*			

Progression in the Culinary Arts program is contingent upon achievement of a grade of "C" or better in each technical course and maintenance of a 2.0 cumulative grade point average or better (on a 4.0 scale)

# See your advisor to select the appropriate general education courses from the approved list for the AAS Degree requirements.

### COURSE SUBSTITUTIONS

#### Technical Core

- ^CUL 105 may be substituted for CUL 100
- ^NFS 101 may be substituted for CUL 230
- ^CUL 275 may be substituted for CUL 270
- ^CUL 285 may be substituted for CUL 280
- ^CIS 100 may be substituted for CPU 150

#### Culinary Arts Option

- ^CUL 299 may be substituted for CUL 298

#### Food & Beverage Mgt. Option

- ^BMO 160 may be substituted for BA 283
- ^ACC 201 may be substituted for ACT 101
- ^CUL 299 may be substituted for CUL 298

#### Catering & Personal Chef Option

- ^BMO 160 may be substituted for BA 160 & 283
- ^CUL 225 may be substituted for CUL 260
- ^CUL 299 may be substituted for CUL 298

### MATH REQUIREMENTS

+MT 105, MT 110 or higher math may be used  
 +MT 55 (Pre-Alg) and MT 65 (Basic Algebra) is offered as pre-reqs to math courses  
 +MT 55 and/or MT 65 math requirement will be determined by the KCTCS placement exam

COMMENTS: \_\_\_\_\_

^ 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 \* KCTCS is an equal opportunity employer and education institution