

STUDENT CHECK SHEET

Program Name: Culinary Arts

Student Name: _____

Semester Entered: _____

Course Number	Course Title	Cr Hrs	DIPLOMA OPTIONS					
			Culinary Arts Option		Food & Beverage Management Option		Catering & Personal Chef Option	
			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	*		*		*	
^ 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			*			
			Select Two (2) of the Following Courses Below (6 Credit Hrs)					
^ WPP 200	Workplace Principles	3	_____		_____		_____	
^ TEC 200	Technical Communications	3	_____		_____		_____	
^ EFM 100	Personal Finance Management	3	_____		_____		_____	
TOTAL CREDIT HOURS			53		57-58		59-60	

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)

***All Diploma Options**

Choose 6 Cr. Hrs. from list below.

WPP 200 (3) TEC 200 (3) EFM 100 (3)
3 Cr. Hrs. in Math & 3 Cr. Hrs. in Social Interactions
may be substituted for 2 of the courses above.

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

^ Indicates possible course substitutions

* Indicates the required courses