

Culinary Arts

This program has many options for those seeking entry-level jobs or wishing to enhance their skills to prepare for advancement. Culinary Arts uses the teaching philosophy of the American Culinary Federation, the Academy of Chefs, and the National Restaurant Association Education Foundation.

Students work in a commercial kitchen/ laboratory and dining room as they learn the preparation of basic and specialized foods, catering and special event planning, international cuisine, baking and pastry arts, nutrition, sanitation, management techniques and functions, cost control, purchasing and culinary fundamentals.



Associate of Applied Science Degree

The AAS Degree program combines general education courses with technical Culinary Arts courses and a choice of three options for specialization: Culinary Arts, Food and Beverage Management and Catering.

Diplomas

Diplomas focus on technical courses plus those general education courses needed for success on the job. Credits may be applied toward the degree.

Certificates

Certificate programs focus on skills and knowledge for a particular job category or title. Credits may be applied toward a diploma or degree.

Work Experience Through Co-op/ Internship

Culinary Arts students in associate degree, diploma and some certificate programs must complete a Cooperative Education course prior to graduation. This work experience greatly enhances the opportunity for full-time employment upon graduation.



FOR MORE INFORMATION

ashland.kctcs.edu

College Drive Campus

1400 College Drive, Ashland 41101

Roberts Drive Campus

4818 Roberts Drive, Ashland 41102

Technology Drive Campus

902 Technology Drive, Ashland 41102

606-326-2000 or 800-928-4256

Admissions	606-326-2114
Advising	606-326-2040
Career Planning	606-326-2199
Disability Services	606-326-2051
Financial Aid	606-326-2198
Veterans Affairs	606-326-2424

Check us out -
[Facebook.com/AshlandCTC](https://www.facebook.com/AshlandCTC)
[Twitter.com/ACTC](https://twitter.com/ACTC)

College Accreditation

Ashland Community and Technical College is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools to award associate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, GA 30033-4097 or call 404-679-4500 for questions about the accreditation of Ashland Community and Technical College.

NOTE: The commission is to be contacted only if there is evidence that appears to support an institution's significant non-compliance with a requirement or standard.

Jan 11

Equal Opportunity Employer & Education Institution

Culinary Arts



Associate Degree, Diploma & Certificate Programs

Technology Drive Campus



KENTUCKY COMMUNITY & TECHNICAL COLLEGE SYSTEM

AAS Degree Curriculum

For an Associate of Applied Science Degree in Culinary Arts, students complete General Education and Technical Core courses, plus courses from one option.

Required General Education

Mathematics	3
Natural Science	3
Social Interaction	3
Heritage/Humanities	3
Writing/Accessing Information	3
Oral Communication	3
Required General Education Credits	18

Technical Core

CUL 100	Fundamentals-Culinary Arts Profession OR	2
CUL 105	Applied Fundamentals-Culinary Arts Profes	(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 OR	3
NFS 101	Human Nutrition and Wellness	(3)
CUL 240	Meats, Seafood, and Poultry	4
CUL 270	Human Relations Management OR	3
CUL 275	Applied Human Relations Management	(3)
CUL 280	Cost and Control OR	3
CUL 285	Applied Cost and Control	(3)
CUL 290	Catering	4
	Computer Literacy	3
Required Technical Core Credits		36

PLUS ONE OPTION

Catering Option

Required:

General Education	18	
Technical Core	36	
CUL 220	Advanced Baking and Pastry Arts	4
CUL 260	International Cuisine	4
BMO 160	Entrepreneurship OR	4
BA 160	Introduction to Business AND	(3)
BA 283	Principles of Management	(3)
CUL 298	Culinary Arts Practicum Experience OR	3
CUL 299	Culinary Arts Cooperative Ed Experience	(3)
TOTAL DEGREE CREDITS		69-71

Culinary Arts Option

Required:

General Education	18	
Technical Core	36	
CUL 220	Advanced Baking and Pastry Arts	4
CUL 260	International Cuisine	4
CUL 298	Culinary Arts Practicum Experience OR	3
CUL 299	Culinary Arts Cooperative Education Exp.	(3)
TOTAL DEGREE CREDITS		65

Food and Beverage Management Option

Required:

General Education	18	
Technical Core	36	
BA 160	Introduction to Business	3
BMO 160	Entrepreneurship OR	4
BA 283	Principles of Management	(3)
BA 282	Principles of Marketing	3
ACT 101	Fundamentals of Accounting OR	3
ACC 201	Financial Accounting	(3)
CUL 298	Culinary Arts Practicum Exp. OR	3
CUL 299	Culinary Arts Cooperative Education Exp.	(3)
TOTAL DEGREE CREDITS		69-70

Diplomas

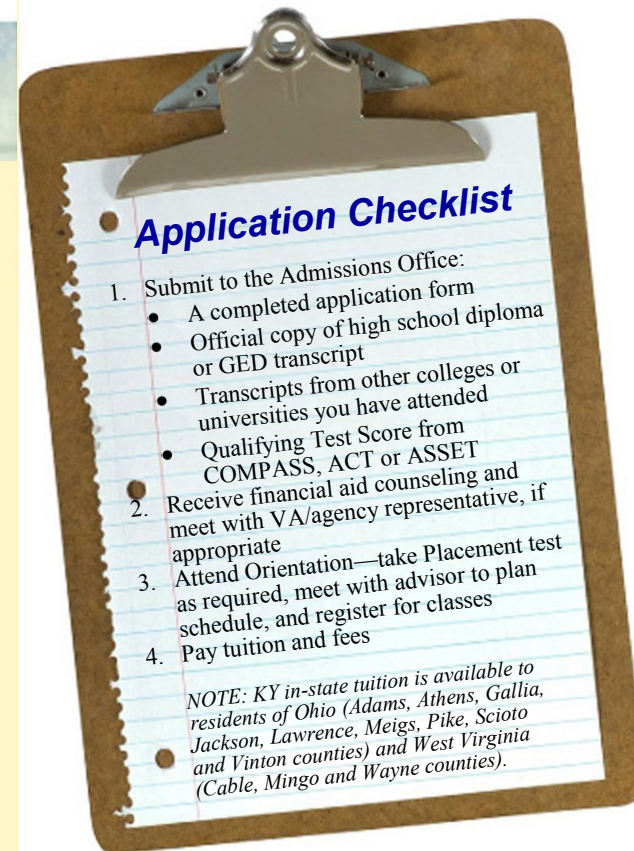
Catering	57-59
Culinary Arts	53
Food and Beverage Management	57-58

Certificates

Fundamentals of Culinary Arts	16
Catering	16
Advanced Catering	41-42
Culinary Arts	36
Advanced Culinary Arts	47
Food and Beverage Management	34

NOTE: Program requirements may change to reflect new technologies. Before registering, check with an advisor about program changes.

See the ACTC Catalog or an advisor for courses in your selected program.



For Program Details, contact

Peggy Bradley, Associate Professor
606-326-2466
peggy.bradley@kctcs.edu

Barbara Dunn, Associate Professor
606-326-2468
barbara.dunn@kctcs.edu

Higher Education
BEGINS HERE

Applications and class schedules are on the web:
www.ashland.kctcs.edu