

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

CLICK >> EDUCATION & TRAINING
>> FIND YOUR PROGRAM



PEGGY BRADLEY

PROGRAM COORDINATOR, CULINARY ARTS
PEGGY.BRADLEY@KCTCS.EDU



(606) 326-2466 OR (606) 326-2086



TECHNOLOGY DRIVE CAMPUS

902 TECHNOLOGY DRIVE, GRAYSON, KY 41143



GAINFUL EMPLOYMENT INFORMATION

For more information about graduation rates, the median debt of students who completed the program, and other important data on this program, visit ACTC's website at Ashland.KCTCS.edu/Education-Training/Program-Finder/Gainful-Employment-Disclosures.aspx

COLLEGE ACCREDITATION

Ashland Community and Technical College is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 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.

ACTC IS AN EQUAL EDUCATIONAL AND EMPLOYMENT OPPORTUNITY INSTITUTION.

JULY 2018

CULINARY ARTS



ASSOCIATE OF APPLIED SCIENCE DEGREE & CERTIFICATE PROGRAM

Technology Drive Campus



AAS 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	Credit Hours
Quantitative Reasoning	3
Natural Science	3
Social/Behavioral Science	3
Heritage/Humanities	3
Written Communication	3
Oral Communication	3
Required General Education Credits	18

Technical Core	Credit Hours
CUL 100 Intro to Culinary Arts OR	2
CUL 105 Applied Introduction to Culinary Arts	(2)
CUL 250 Garde Manger	4
CUL 125 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	3
CUL 280 Cost and Control	3
CUL 285 Front of the House OR	3
CUL 290 Front of the House/Catering	(4)
Digital Literacy	3
Required Technical Core Credits	36

PLUS ONE OPTION

CATERING AND PERSONAL CHEF TRACK

Required:	Credit Hours
General Education	18
Technical Core	36
CUL 220 Advanced Baking and Pastry Arts	4
BMO 160 Entrepreneurship AND	3
CUL 295 Doing Business as a Personal Chef OR	3
BAS 160 Introduction to Business AND	(3)
BAS 283 Principles of Management	(3)
CUL 298 Culinary Arts Practicum Experience OR	2-3
CUL 299 Culinary Arts Cooperative Ed Experience	(2-3)
TOTAL DEGREE CREDITS	62-67

CULINARY ARTS TRACK

Required:	Credit
Hours	
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	2-3
CUL 299 Culinary Arts Cooperative Education Exp.	(2-3)
TOTAL DEGREE CREDITS	60

FOOD & BEVERAGE MANAGEMENT TRACK

Required:	Credit
General Education	18
Technical Core	36
BAS 160 Introduction to Business	3
BMO 170 Entrepreneurship OR	3
BAS 283 Principles of Management	(3)
BAS 282 Principles of Marketing	3
CUL 298 Culinary Arts Practicum Exp. OR	2-3
CUL 299 Culinary Arts Cooperative Education Exp.	(2-3)
TOTAL DEGREE CREDITS	61-66

DIPLOMAS

Catering	50-55
Culinary Arts	48
Food and Beverage Management	49-54

CERTIFICATES

Fundamentals of Culinary Arts	16
Catering	16
Advanced Catering	41-42
Culinary Arts	32
Advanced Culinary Arts	42
Food and Beverage Management	31

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

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

CULINARY ARTS Application Checklist

1 Submit an Application for Admission, online, at Ashland.KCTCS.edu.

Submit to the Admissions Office:

- 2**
- An official high school transcript, with graduation date, or GED scores
 - Official transcripts from other colleges or universities you have attended, including those for dual credit courses
 - Placement test scores (ACT, KYOTE) or complete placement testing

3 Attend orientation and meet with an advisor to schedule classes.

Financial Aid is available for those who qualify.

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- Please fill out a FAFSA at www.FAFSA.ed.gov.
 - Please speak with a financial aid specialist to receive counseling, if appropriate.

Pay tuition and fees before published cancellation deadlines.

More information regarding tuition rates can be found on our website at: Ashland.KCTCS.edu/Affording-College/index.aspx



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