

Culinary Arts Program

Maysville Community & Technical College

Program Coordinator: Ann Flora

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[Academic Plan Code: 1205037029; Culinary Arts Degree Option Code: 1205033079]

Advanced Catering Certificate

Notes:

**It is the responsibility of the student to notify their advisor of changes they made to their class schedule by on-line registration, drop/add, or change of class sequence. Failure to do so could result in a delayed graduation date or not being eligible for graduation.

**Students are responsible for completing the exit survey and application or their degree process during the first four weeks of the semester they plan to apply to graduate.

Culinary Arts Technical Core	Credit Hours	Semester Taken
CUL 100 Intro to Culinary Arts	2	
CUL 125 Sanitation & Safety	2	
CUL 211 Basic Food Production	4	
CUL 215 Basic Baking	4	
CUL 220 Advanced Baking	4	
CUL 240 Meats, Seafood, and Poultry	4	
CUL 250 Garde Manger	4	
CUL 260 International Cuisine	4	
CUL 270 Human Relations Management	3	
CUL 280 Cost and Control	3	
CUL 290 Front of the House/Catering	4	
BAS 170 Entrepreneurship OR	3	
BAS 160 Intro to Business AND	3	
BAS 283 Principles of Management	3	
Subtotal	41-44	

41-44 Total Option Credit Hours



Maysville Technical & Community College
2015-2016

More detailed and updated information may be available www.maysville.kctcs.edu
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