

# Culinary Arts Program

Maysville Community & Technical College

Program Coordinator: Ann Flora

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[Academic Plan Code: 1205037029; Culinary Arts Degree Option Code: 1205034019]

# Culinary Arts Catering & Personal Chef Diploma

Core General Requirements	Credit Hours	Semester Taken
<b>Area 1 (Choose 1):</b>	3	
Writing/Accessing Information		
Oral Communication		
Heritage/Humanities		
<b>Area 2 (Choose 1):</b>	3	
Social/Behavioral Science		
Natural Science		
Mathematics		
<b>Subtotal</b>	<b>6</b>	

*If a diploma is sought, 2 of the 3 following courses may be used for the 6 hours general education. These courses will not count toward the AAS degree:	Credit Hours	Semester Taken
WPP 200 Workplace Principles (Area 2) <b>OR</b>	3	
EFM 100 Personal Financial Mgmt (Area 2)	3	
TEC 200 Technical Communications (Area 1)	3	
<b>Subtotal:</b>	<b>6</b>	

**Notes:**

- Good keyboarding skills required for CIS 100, CS 101, or OST105
- Computer Literacy must be demonstrated either by competency exam or by completing a Computer Literacy Course.
- Completion of MT 065 Basic Algebra With Measurement, MT 105 Business Math, MT 110 Applied Math suggested or MT 150 should be considered if student will transfer to a baccalaureate program.
- Minimum scores:
  - \*\* 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	
NFS 101 Human Nutrition & Wellness	3	
CUL 240 Meats, Seafood, and Poultry	4	
CUL 250 Garde Manger	4	
CUL 270 Human Relations Management	3	
CUL 280 Cost and Control	3	
CUL 290 Front of the House/Catering	3	
Computer Literacy*	0-3	
<b>Subtotal</b>	<b>32-36</b>	

\*Computer Literacy must be demonstrated either by competency exam or by completing a Computer Literacy course.

Catering & Personal Chef Components	Credit Hours	Semester Taken
CUL 220 Advanced Baking	4	
BAS 170 Entrepreneurship <b>AND</b> CUL 295 Doing Business as a Personal Chef <b>OR</b>	6	
BAS 160 Into to Business <b>AND</b> BAS 283 Principles of Management	6	
CUL 298 Culinary Arts Practicum Experience <b>OR</b>	3	
CUL 299 Culinary Arts Cooperative Education Experience	(2-3)	
<b>Subtotal</b>	<b>12-13</b>	

**50-55 Total Credit Hours**



MAYSVILLE INSTITUTE OF  
♦ Culinary Arts ♦

MAYSVILLE COMMUNITY & TECHNICAL COLLEGE

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More detailed and updated information may be available [www.maysville.kctcs.edu](http://www.maysville.kctcs.edu)

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