

**Secondary-Postsecondary Program of Study**  
**Effective date:**

**Postsecondary Institution: KCTCS, Somerset CC**  
**Secondary School: Harlan County High School**

**Program of Study: Culinary and Food Services**  
**College Credit: AAS Degree 60-67, Cert. 12-45**

<b>Grade</b>	<b>General Education Core</b> (Ensure Minimum High School Graduation Requirements are Met)	<b>Technical Core</b> (Ensure you have a minimum of a 4 credit sequence of High School CTE Courses)	<b>Diploma, Certifications(s), Certificate(s), Degree(s)</b> (Include any Credentials Students Have the Ability to Earn when Pursuing this Program of Study)
9 <sup>th</sup>	<ul style="list-style-type: none"> <li>• Math/Alg. I – 1 Credit</li> <li>• Science/Earth Science – 1 Credit</li> <li>• English I – 1 Credit</li> <li>• Social Studies/World Civ. 1 Credit</li> <li>• PE - .5 Credit</li> <li>• Health - .5 Credit</li> </ul>	<ul style="list-style-type: none"> <li>• 200441 – Foods and Nutrition</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>
10 <sup>th</sup>	<ul style="list-style-type: none"> <li>• Math/Geometry – 1 Credit</li> <li>• Science/Chemistry – 1 Credit</li> <li>• English II – 1 Credit</li> <li>• Social Studies – 1 Credit</li> </ul>	<ul style="list-style-type: none"> <li>• 200411 – Culinary Arts I</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>
11 <sup>th</sup>	<ul style="list-style-type: none"> <li>• Math/Alg II – 1 Credit</li> <li>• Science/Biology – 1 Credit</li> <li>• English III – 1 Credit</li> <li>• Social Studies/US History – 1 Credit</li> </ul>	<ul style="list-style-type: none"> <li>• 200412 – Culinary Arts II</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>
12 <sup>th</sup>	<ul style="list-style-type: none"> <li>• Math Concepts – 1 Credit</li> <li>• English IV – 1 Credit</li> <li>• Arts &amp; Humanities – 1 Credit</li> </ul>	<ul style="list-style-type: none"> <li>• 200442 – Advanced Foods and Nutrition</li> </ul>	<ul style="list-style-type: none"> <li>• High School Diploma</li> <li>• Industry Certification</li> <li>• End-of-Program Assessment</li> </ul>

Grade	<p align="center"><b>General Education Core</b> (Ensure Minimum High School Graduation Requirements are Met)</p>	<p align="center"><b>Technical Core</b> (Ensure you have a minimum of a 4 credit sequence of High School CTE Courses)</p>	<p align="center"><b>Diploma, Certifications(s), Certificate(s), Degree(s)</b> (Include any Credentials Students Have the Ability to Earn when Pursuing this Program of Study)</p>
13-14	<ul style="list-style-type: none"> <li>• Quantitative Reasoning (3)</li> <li>• Social/Behavioral Science (3)</li> <li>• Heritage/Humanities (3)</li> <li>• Natural Sciences (3)</li> <li>• Written Communication (3)</li> <li>• Oral Communications (3)</li> <li>• Digital Literacy (0-3)</li> </ul>	<ul style="list-style-type: none"> <li>• CUL 100 – Intro to Culinary Arts (2) <b>OR</b></li> <li>• CUL 105 – Applied Intro to Culinary Arts (2)</li> <li>• CUL 250 – Garde Manger (4)</li> <li>• CUL 125 – Sanitation and Safety (2)</li> <li>• CUL 211 – Basic Food Production (4)</li> <li>• CUL 215 – Basic Baking (4)</li> <li>• CUL 230 – Basic Nutrition (3) <b>OR</b></li> <li>• NFS 101 – Human Nutrition and Wellness (3)</li> <li>• CUL 240 – Meats, Seafood and Poultry (4)</li> <li>• CUL 270 – Human Relations Management (3)</li> <li>• CUL 280 – Cost and Control (3)</li> <li>• CUL 285 – Front of House (3) <b>OR</b></li> <li>• CUL 290 – Front of House/Catering (4)</li> <li>• CUL 220 – Advanced Baking and Pastry Arts (4)</li> <li>• BAS 170 – Entrepreneurship (3) <b>AND</b></li> <li>• CUL 295 – Doing Business as a Personal Chef (3) <b>OR</b></li> <li>• BAS 160 – Intro to Business (3) <b>AND</b></li> <li>• BAS 283 – Principles of Management (3)</li> <li>• BAS 282 – Principles of Marketing (3)</li> <li>• CUL 298 – Culinary Arts Practicum Experience (2-3) <b>OR</b></li> <li>• CUL 299 – Culinary Arts Cooperative Education Experience (2-3)</li> </ul>	<ul style="list-style-type: none"> <li>• KCTCS Food and Beverage Management Certificate</li> <li>• KCTCS Advanced Food and Beverage Management Certificate</li> <li>• KCTCS Baking Certificate</li> <li>• KCTCS Catering Certificate</li> <li>• KCTCS Fundamentals of Culinary Arts Certificate</li> <li>• KCTCS Culinary Arts Associate in Applied Science</li> </ul>

(May add grades 15 and 16)

Submitted By:

Secondary Partner: L. Scott Poe, Anson Co. Schools, Date: 3-23-21

Postsecondary Partner: Clint Hayes, Date: Mar 23, 2021

Clint Hayes (Mar 23, 2021 EDT)






# CulinaryFoodServices(Signed)

Final Audit Report

2021-03-23

Created:	2021-03-23
By:	Dionne Hicks (dionne.hicks@kctcs.edu)
Status:	Signed
Transaction ID:	CBJCHBCAABAA6D-KZmryXpWyuIWwGeLnXK5n4HoHqdTh

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