



For more information, contact
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West Kentucky Community & Technical College, a member of the Kentucky Community & Technical College System (KCTCS), is an equal opportunity employer and educational institution.



**West Kentucky
Community &
Technical
College**

Culinary Arts
Paducah, Kentucky



Culinary Arts

The preparation of good food is both a science and an art.

There is more to preparing food than knowledge, the mastery of skills, and technique. At West Kentucky Community & Technical College, we believe that in order to develop dishes that enrich as well as sustain life, you must develop a passion for food, a deep understanding of the science of food preparation and an instinct for the culinary arts.

Program Objectives

WKCTC's Culinary Arts program provides a solid culinary arts education for students training to become cooks and apprentice chefs. The culinary arts courses in our curriculum offer you the opportunity to:

- Acquire the qualities of a professional, entry-level cook including stamina, dexterity, hand-eye coordination, ability to work with others, timing and the artistry of food preparation.
- Learn and efficiently practice advanced technical skills in food preparation.
- Understand the principles of food identification, nutrition, dietetics, and food/beverages composition.
- Develop a sense of professionalism necessary for working successfully in the food service/hospitality industry.

Qualified Faculty

Our faculty have over 45 years of combined industry experience and we have an American Culinary Federation certified culinary educator on staff. All full-time instructors have been teaching a minimum of eight years and have a bachelor's or higher degree.

Curriculum

Our culinary students come to us from different levels of experience, but they all share the same thing - a passion for cooking.

At West Kentucky Community & Technical College, our students learn traditional, fundamental cooking skills. And they learn the realities of working in restaurants and the food service industry.

Curriculum guides can be downloaded from our website at:

<http://ti.westkentucky.kctcs.edu/culin/>

Credential options include:

Degrees: Associate in Applied Science

Catering & Personal Chef Option
Culinary Arts Option
Food and Beverage Management Option

Diplomas:

Catering & Personal Chef
Culinary Arts
Food and Beverage Management

Certificates:

Advanced Catering
Advanced Culinary Arts
Advanced Food and Beverage Management
Catering
Culinary Arts
Food and Beverage Management
Fundamentals of Culinary Arts

Top Five Reasons to Attend WKCTC's Culinary Arts Program

1. Dedicated Faculty

Committed professionals combine lecture, practical training and demonstrations to pass their knowledge and experience to students.

2. Dedication to Student Success

From the beginning of the enrollment process through your graduation day, WKCTC staff and faculty are here to help.

3. Campus Facilities

The "College Bistro" was completed in spring 2005 along with the kitchen receiving a makeover with over \$200,000 worth of new equipment.

4. Competency-Based

100% of the program teaches American Culinary Federation Competencies.

5. Your Opportunity to Make Your Dreams Come True

The college has agreements to help our students continue their degrees at prestigious schools like Louisville's Sullivan Institute, Murray State University, and others.

