

Culinary Arts (CA)

To register for courses and see a real-time listing of classes and sections offered, view the add/drop system (<https://userve.uvu.edu/StudentRegistrationSsb/ssb/term/termSelection/?mode=search>).

CA 1000. Culinary Basics. (3 Credits)

Designed for hospitality management majors and as elective credit for other business majors. Explains the techniques and procedures of quality and quantity food production. Studies the selection and preparation of major food products. Provides an extensive set of basic and complex recipes for practice. Includes lectures, lab, visits of guest chefs, and field trips. Completers should be prepared to enter the working field as a prep cook. Course fee of \$150 for materials applies.

CA 1120. Cooking Skills Development. (5 Credits)

Prerequisite(s): CA 1490, Food Handlers permit or ServSafe Certification. Acceptance into the Culinary Arts Institute.

Covers basic food service skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Introduces basic ingredients, stocks, soups, mother sauces, protein fabrication, cooking methods and breakfast items. Includes daily end product assessment. Emphasizes sanitary food handling practices and professional work habits. Course fee of \$750 for materials and equipment applies.

CA 1140. Professional Dining Room Services. (1 Credit)

Prerequisite(s): Acceptance into the Culinary Arts Institute

Covers the key aspects and responsibilities of table servers in different styles of operations. Covers taking reservations, greeting guests, basic table settings, formal and specialized settings, food and beverage service, selling menu specials, closing checks, customer complaints, emergency procedures, and using a Point of Sale system.

CA 1150. Nutrition and Food Service. (3 Credits)

Provides an understanding of how and why the relationship between food and health has moved into sharp focus. This course will trace the change in dietary patterns that have been noted by the food service industry. This course has been designed to help meet the need of developing adequate healthful food programs. You will learn about the changes in eating attitudes and be able to define the various responsibilities of the food service industry. You will learn how to identify whether a market exists for a healthful food program and how to plan and manage such a program. The course will also explore nutrients and their food sources; physiological and metabolic aspects of nutrient functions; individual requirements; food choices and selection; prevention and treatment of common nutritional-related disease; along with contemporary and controversial issues.

CA 1160. Culinary Math. (1 Credit)

Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Reviews basic math functions. Applies basic math functions to culinary specific uses including unit conversion, recipe scaling, yields, recipe costing, menu costing, food service expenses and costs, and baker's percentages.

CA 1170. Pastry and Baking Skills. (5 Credits)

Prerequisite(s): Food Handlers permit or ServSafe Certification. Acceptance into the Culinary Arts Institute.

Pre- or Corequisite(s): CA 1490

Covers basic baking and pastry skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Covers baking terms, equipment and ingredients. Includes daily end product critiquing. Covers yeast-leavened breads, quick breads, pies and tarts, custards, creams, cookies, brownies, pâte à choux, and meringues. Introduces nutritional and specialty diet concerns in baking and pastry. Emphasizes sanitary food handling practices and professional work habits. Course fee of \$750 for materials and equipment applies.

CA 1180. Professional Kitchen Garde Manger. (5 Credits)

Prerequisite(s): CA 1120, Food Handlers permit or ServSafe Certification

Covers preparation of cold food items in a commercial kitchen environment. Covers salad greens, tossed, compound and composed salads, sandwiches, dressings & sauces, cold soups, display platters, assorted forcemeats, savory mousse, preservation techniques, cold hors d'oeuvres, cold appetizers, cheese and centerpieces. Course fee of \$750 for materials and equipment applies.

CA 1230. Professional Kitchen I Cooking. (5 Credits)

Prerequisite(s): CA 1120

Covers advanced food service skills in a commercial kitchen environment. Introduces center of plate foods, starches, vegetables, and compound sauces. Advances comprehension of ingredients, stocks, soups, sauces, protein fabrication, cooking methods, flavor and taste development. Includes daily end product assessment. Emphasizes sustainability, sanitary food handling practices and professional work habits. Course fee of \$750 for materials and equipment applies.

CA 1260. Culinary Spanish. (1 Credit)

Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Designed to assist food service employers, managers, and workers to effectively communicate to an increasingly Spanish-speaking work force. Introduces short phrasing to assist in basic communication.

CA 1310. Purchasing and Storeroom Management. (3 Credits)

Corequisite(s): CA 1120 and CA 1170

Teaches principles and practices concerning purchasing of foods, supplies, and materials for a modern full-service food service operation. Emphasizes buying, writing specifications, determining needs, and controlling quality.

CA 1320. Culinary Management. (3 Credits)

Prerequisite(s): Matriculation and Acceptance into the Culinary Arts Institute

Focuses on employee management and supervision concepts used in the food service field. Includes instruction on writing a professional resume.

CA 1480. Sanitation and Table Service. (3 Credits)

Teaches effective food and beverage service management in outlets ranging from cafeterias and coffee shops to room service, banquet areas, and high-check-average dining rooms. Presents basic service principles while emphasizing the special needs of guests. Explains effective sanitation management to achieve high standards that will keep customers coming back. Includes lecture, film, and tapes. Develops an entry-level working knowledge of serving food and beverage.

CA 1490. Food Service Sanitation. (1 Credit)

Explains effective sanitation measures that will keep customers and employees safe. Uses the ServSafe Program from the National Restaurant Association to meet the state wide requirements for food service employee's sanitation and safety training.

CA 2120. Professional Kitchen II Restaurant. (5 Credits)

Prerequisite(s): CA 1230

Focuses on practical applications of all Culinary Arts courses by running Restaurant Forte. Enhances knowledge of cooking methods, mise en place, flavor building, soups, salads, entrees and desserts through regional and international cuisines. Course fee of \$750 for materials, equipment applies.

CA 2130. Advanced Pastry Baking. (5 Credits)

Prerequisite(s): CA 1170

Covers advanced baking and pastry skills in a commercial kitchen environment. Covers cakes, icing, decoration of cakes, petit fours, dessert sauces, laminated doughs, and fillings and toppings. Introduces the use and role of value added dessert items, and banquet and catering dessert requirements. Emphasizes sanitary food handling practices and professional work habits. Course fee of \$750 for materials and equipment applies.

CA 2430. Menu Facilities Design and Beverage Management. (3 Credits)

Prerequisite(s): CA 1310

Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles. Provides practical experience and approaches in beverage management and service. Emphasizes legal and moral responsibilities of serving alcoholic beverages. Teaches understanding, service, and storage of beverages in full service restaurants.

CA 2450. Menu Design. (2 Credits)

Prerequisite(s): CA 1310

Introduces menu design. Explores the relationship between menus and restaurant design for both production and service areas. Explains fundamental principles and techniques for planning menus for different operation styles.

CA 2750. Baking. (3 Credits)

Prerequisite(s): Instructor Approval

Teaches intermediate baking skills. Includes lectures, demonstrations, and daily hands-on activities. Emphasizes quality products, methods/ techniques and formula development.

CA 2760. Pastry. (5 Credits)

Prerequisite(s): Instructor approval

Combines patisserie skills learned in other culinary arts classes to develop advanced skills in the production of fine baked products. Stresses the use of standardized recipes and procedures. Includes cakes, tortes, pastries, chocolate, and desserts. Provides daily end-product critiquing. Course fee of \$250 for materials applies.

CA 2820R. Culinary Arts Internship. (1-8 Credits)

Prerequisite(s): Culinary Arts Institute Director Approval

Provides a transition from school to work where learned theory is applied to actual practice through a meaningful on-the-job experience commensurate with classroom instruction. May be repeated for up to eight hours toward graduation in the Culinary Arts degree. May be graded credit/no credit.

CA 2960R. Culinary Arts Seminar. (1-3 Credits)

Prerequisite(s): Instructor Approval

Provides short courses, workshops, and special programs in Culinary Arts topics. Repeatable for up to three credits toward graduation.

CA 2980R. ACF. (1 Credit)

For Culinary Arts students who are interested in participating with a national professional association (American Culinary Federation). Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

CA 2990R. VICA. (1 Credit)

For Culinary Arts students who are interested in participating with a national vocational student organization (Vocational Industrial Clubs of America) that develops social awareness, civic responsibility, vocational and leadership skills through participation in educational, vocational, civic, recreational, and social activities. Prepares students to participate in local, state, and national competitions. May require payment of membership dues. A maximum of four credits may be applied toward graduation.

CA 4810R. Cooperative Work Experience. (2-9 Credits)

Prerequisite(s): Approval of School of Business Career and Corporate Manager and University Advanced Standing

For upper division students working towards a Bachelor of Science Degree in Hospitality Management with an emphasis in Food and Beverage.

Provides opportunities to apply classroom theory on the job. Students work in a restaurant kitchen while enrolled at the college. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. May apply 6 credits toward a Bachelor of Science Degree in Hospitality Management. May be graded credit/no credit.