Culinary Arts, A.A.S.

The Culinary Arts program at UVU provides premier training for students interested in a career in professional cooking and or baking. The program offers small, hands-on classes, focusing on individualized attention and development. The Culinary Arts Institute (CAI) provides experience, through "engaged" industry-based learning. The Culinary Arts program comprehensive course of study covers several service areas; including not only learning how to cook and bake, but key requirements to success such as; customer service, business and finance management, marketing and advertising. CAI students learn how to apply these skills to a variety of food service establishments and operations. The practical and theoretical instruction covers such areas as food service safety and sanitation, professional dining room service, menu planning, nutrition, and purchasing-storeroom management. While studying Culinary Arts at UVU, students gain a solid understanding of the food and beverage industry and learn classic techniques in food and baking production using state-of-the-art equipment in our kitchen labs. The CAI also applies real world training as students operate a limited-service fine dining experience at Restaurant Forte. Forte' is located in the UCCU Center and the Canyon Park Café is located the Culinary Arts Institute in North Orem. These industry-based learning models allow students to work with a wide range of foods while directly interacting with the public to get the full experience of running their own food service establishment. Students work in a variety of positions including, waiting tables, purchasing, preparing food, hosting, and acting in the role of sous chef.

Matriculation Requirements

1. Completion of the following courses with a grade of C- or better. CA 1160 Culinary Math; CA 1490 Food Service Sanitation (including current ServSafe certification); ENGH 1005 Literacies and Composition Across Contexts CC or ENGL 1010 Introduction to Academic Writing CC
2. Acceptance into the Culinary Arts Institute by completion of application process (see Advisor for specific details).
3. Overall GPA: 2.0 or better.

Program Requirements

Code	Title	Credit Hours
Total Credit Hours		**63**
General Education Requirements		**10 Credits**
ENGLISH:		
ENGL 1010	Introduction to Academic Writing CC	3
or ENGH 1005	Literacies and Composition Across Contexts CC	
MATHEMATICS:		
FIN 1060	Personal Finance SS	3
SOCIAL AND BEHAVIORAL SCIENCE		3
PHYSICAL EDUCATION/HEALTH/SAFETY OR ENVIRONMENT:		1
Discipline Core Requirements		**53 Credits**
CA 1120	Cooking Skills Development	5
CA 1140	Professional Dining Room Services	1
CA 1150	Nutrition and Food Service	3
CA 1160	Culinary Math	1
CA 1170	Pastry and Baking Skills	5
CA 1180	Professional Kitchen Garde Manger	5
CA 1230	Professional Kitchen I Cooking	5
CA 1310	Purchasing and Storeroom Management	3
CA 1320	Culinary Management	3
CA 1490	Food Service Sanitation	1
CA 2120	Professional Kitchen II Restaurant	5
CA 2130	Advanced Pastry Baking	5
CA 2450	Menu Design	2
CA 282R	Culinary Arts Internship	6
HM 1010	Introduction to Hospitality Industry	3

Graduation Requirements

1. Completion of a minimum of 63 semester credits.
2. Overall grade point average of 2.0 (C) or above with no grade below a "C-" in culinary arts or other discipline core courses.
3. Residency hours--minimum of 20 credit hours through course attendance at UVU.

Note: Students are responsible for completing all prerequisite courses.

Graduation Plan

This graduation plan is a sample plan and is intended to be a guide. Your specific plan may differ based on your Math and English placement and/ or transfer credits applied. You are encouraged to meet with an advisor and set up an individualized graduation plan in Wolverine Track (http://www.uvu.edu/wolverinetrack/).

First Year		
Semester 1		**Credit Hours**
CA 1490	Food Service Sanitation	1
CA 1160	Culinary Math	1
CA 1140	Professional Dining Room Services	1
CA 1120	Cooking Skills Development	5
CA 1170	Pastry and Baking Skills	5
ENGL 1010	Introduction to Academic Writing CC	3
	Credit Hours	**16**
Semester 2		
CA 1230	Professional Kitchen I Cooking	5
CA 1180	Professional Kitchen Garde Manger	5
CA 1310	Purchasing and Storeroom Management	3
FIN 1060	Personal Finance SS	3
PE		1
	Credit Hours	**17**
Second Year		
Semester 3		
CA 2120	Professional Kitchen II Restaurant	5
CA 2130	Advanced Pastry Baking	5
Social/ Behavioral Science		3
CA 1150	Nutrition and Food Service	3
	Credit Hours	**16**
Semester 4		
CA 282R	Culinary Arts Internship	6
CA 2450	Menu Design	2
CA 1320	Culinary Management	3
HM 1180	Food and Beverage Management	3
	Credit Hours	**14**
	Total Credit Hours	**63**

Program Learning Outcomes

1. Utilize basic and advanced cooking, baking, and pastry techniques, terminology, methods, mise enplace, sanitation, and safety.
2. Produce basic and advanced baking and pastry items including cookies, breads, custards, quick breads, rolled-in doughs, pies, meringues, pate a choux, cakes, cake decoration, fillings, dessert sauces, and petit fours.
3. Produce basic and advanced baking and pastry items including cookies, breads, custards, quick breads, rolled-in doughs, pies, meringues, pate a choux, cakes, cake decoration, fillings, dessert sauces, and petit fours.
4. Produce basic pantry items including salads, sandwiches, forcemeats, hors d'oeuvres, appetizers, sauces and dressings, cold soups, savory mousse, and display platters.
5. Produce basic and advanced cooking items including knife cuts, stocks, sauces, poultry fabrication, fish fabrication, breakfast items, meat fabrication, advanced sauces, potatoes, starches, as well as restaurant quality entrees, salads, appetizers, and soups.