

Entry Kitchen, Certificate of Proficiency

The Certificate of Proficiency in Entry Kitchen is offered by the Culinary Arts Institute at UVU and is available for all UVU students. This certificate will be available from the University for college students/adults looking for beginning skills leading to direct employment in a restaurant in the prep kitchen or bakery. The focus is to provide students an opportunity to obtain a certificate of proficiency in a Career and Technical Education (CTE) field that will stack into certificates and associate degrees at UVU.

Program Requirements

Code	Title	Credit Hours
Total Credit Hours		16
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 1490	Food Service Sanitation	1

Graduation Requirements

1. Completion of a minimum of 16 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 4 credit hours through course attendance at UVU.

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 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 1490	Food Service Sanitation	1
Credit Hours		16
Total Credit Hours		16

Program Learning Outcomes

1. Prepare individuals to obtain entry level baking & pastry or cooking employment upon completion.
2. Understand basic cooking and baking & pastry technics, methods, terms, mise en place, sanitation, and safety.
3. Produce basic baking and pastry items including cookies, breads, custards, quick breads, pies, meringues, and pate a choux.
4. Produce basic culinary items including knife cuts, stocks, sauces, poultry fabrication, fish fabrication, and breakfast items.
5. Provide shortened additional and advanced training for individuals already working in the industry.