

# Professional Kitchen, Certificate of Proficiency

The Certificate of Proficiency in Professional Cooking 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 advanced skills leading to direct employment in a restaurant on the hot line. 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
<b>Total Credit Hours</b>		<b>16</b>
CA 1120	Cooking Skills Development	5
CA 1230	Professional Kitchen I Cooking	5
CA 1490	Food Service Sanitation	1
CA 2120	Professional Kitchen II Restaurant	5

## 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		Credit Hours
<b>Semester 1</b>		
CA 1120	Cooking Skills Development	5
CA 1230	Professional Kitchen I Cooking	5
CA 1490	Food Service Sanitation	1
<b>Credit Hours</b>		<b>11</b>
<b>Semester 2</b>		
CA 2120	Professional Kitchen II Restaurant	5
<b>Credit Hours</b>		<b>5</b>
<b>Total Credit Hours</b>		<b>16</b>

## Program Learning Outcomes

1. Understand basic and advanced cooking technics, methods, terms, mise en place, sanitation, and safety.
2. Produce basic culinary items including knife cuts, stocks, sauces, poultry fabrication, fish fabrication, and breakfast items.
3. Produce advanced culinary items including meat fabrication, advanced sauces, potatoes, starches, restaurant quality entrees and appetizers, and soups.
4. Prepare individuals to obtain culinary employment upon completion.
5. Provide shortened additional and advanced training for individuals already working in the industry.