

Culinary Arts Program Outcomes

Students will be able to demonstrate the following outcomes as they complete the program and graduate with a UVU Culinary Arts A.A.S Degree.

1. Demonstrate the ability to succeed in the professional kitchen environment, understand and recognize kitchen culture, and overcome obstacles through proper procedure and critical thinking.
2. Demonstrate the ability to produce a wide variety of classical and contemporary dishes in the professional kitchen environment.
3. Develop knowledge of a variety of global cuisine and demonstrate both classical and contemporary cooking and baking and pastry techniques through hands on opportunities and applications.
4. Develop a professional portfolio representing the student's culinary skill, competition experience and work experience.
5. Learn and understand professional culinary management, cost controls, and purchasing and business techniques that relate to food and beverage operations.
6. Demonstrate an understanding of sustainability as it applies to sourcing and production of food and beverage operations.
7. Demonstrate the proficiencies required for both student competitions (category SK and SP) and certification requirements for Sous Chef or Pastry Chef through the American Culinary Federation.



UTAH VALLEY UNIVERSITY