

Culinary Arts, A.A.S.

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Requirements

The Culinary Arts Institute (CAI) at UVU provides premier training for students interested in a career in professional cooking or baking. The program offers small, hands-on classes, focusing on individualized attention and development. The Culinary Arts Institute provides experience, through "engage" industry based learning.

The Culinary Arts Institutes comprehensive course of study covers several service areas; including not only learning how to cook and bake, but key requirement 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 procedures.

While studying Culinary Arts at UVU, students gain a solid understanding of the food and beverage industry and learn the newest 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 run, full service, fine dining operations at Restaurant Forte, located in the UCCU Center and the Canyon Park Café 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. In order to get the full breadth of running their own food service establishment, students work in a variety of functions including waiting tables, purchasing, preparing food, hosting, and supervising as the head chef.

Total Program Credits: 63

Matriculation Requirements:			
<ol style="list-style-type: none"> 1. Completion of the following courses with a grade of C- or better. CA 1160; CA 1490 (including current ServSafe certification); MAT 0990; ENGH 1005.or ENGL 1010. 2. Acceptance into the Culinary Arts Institute by completion of application process (see Advisor for specific details). 3. Overall GPA: 2.0 or better. 			
General Education Requirements:			10 Credits
ENGLISH			
	ENGL 1010	Introduction to Academic Writing	3
or	ENGH 1005	Literacies and Composition Across Contexts (5)	
MATHEMATICS			
	FIN 1060	Personal Finance	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.

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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](#).

Milestone courses (pre-requisites for a course in one of the subsequent semesters) are marked in red and italicized.

Semester 1	Course Title	Credit Hours
CA 1490	Food Service Sanitation (including ServSafe certification)	1
CA 1160	Culinary Math	1
CA 1140	Professional Dining Room Service	1
CA 1120	Cooking Skills Development	5
CA 1170	Pastry and Baking Skills	5
ENGL 1010	Introduction to Writing	3
	Semester total:	16
Semester 2	Course Title	Credit Hours
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	3
	Semester total:	16
Note: *Co-requisite is required. Please see the advisor.		
Semester 3	Course Title	Credit Hours
CA 2120*	Prof Kitchen II (Restaurant)	5
CA 2130	Advanced Pastry Baking	5
Social/ Behavioral Science	Organizational Behavioral OR any approved Social or Behavioral Science course	3
CA 1150	Nutrition and Food Service	3
	Semester total:	16
Note: *Co-requisite is required. Please see the advisor.		
Semester 4	Course Title	Credit Hours
CA 282R**	Culinary Arts Internship	6
CA 2450	Menu Design	2
CA 1320**	Culinary Management	3
HM 1010	Introduction to Hospitality Industry	3
PE	PE/Health/Safety or Environment	1
	Semester total:	15
Note: **Pre-requisites are required. Please see the advisor.		
	Degree total:	63