Interacting with the public. In order to get the full breadth of running models allow students to work with a wide range of foods while directly engaging industry based learning. The CAI also applies real world training techniques in food and baking production using state-of-the-art equipment in our kitchen labs. The CAI also applies real world training techniques in food and baking production using state-of-the-art equipment in our kitchen labs.

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.

DEPARTMENT CHAIR
LEONARD, Todd Associate Professor

FACULTY
FALLIS, Diana Associate Professor
FRANCOM, Kenneth Assistant Professor
LEONARD, Todd Associate Professor
RODDY, Meghan Associate Professor
SPROUL, Peter Associate Professor
THOMAS, John Associate Professor
WILSON, Troy Associate Professor

Degrees & Programs
Culinary Arts, A.A.S.

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 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 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: 68

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<th>Matriculation Requirements:</th>
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<tr>
<td>1. Completion of the following courses with a grade of C- or better. CA 1160; CA 1490 (including ServSafe certification); HM 1010; MAT 0990; ENGH 1000.</td>
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<td>2. Acceptance into the Culinary Arts Institute by completion of application process (see Advisor for specific details).</td>
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<td>3. Overall GPA: 2.0 or better.</td>
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General Education Requirements: 16 Credits

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<tr>
<th>ENGLISH</th>
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<td>ENGL 1010 Introduction to Writing 3</td>
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<th>MATHEMATICS</th>
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<td>ACC 2010 Financial Accounting 3</td>
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Graduates of the Culinary Arts Institute of UVU are in high demand and are recruited by owners and managers of well-known facilities throughout the country.

Restaurants
Hotels
Private clubs
Personal Chef
Schools and hospitals
Government dining facilities
Industrial dining facilities
Resort areas
Cruise ships
Recipe writer
Food critic
Food stylist

Related Careers

- Chefs and Head Cooks
- First-Line Supervisors of Food Preparation and Serving Workers
- Cooks, Private Household
- Cooks, Restaurant
- Cooks, All Other

Careers:

As a result of more working adults with growing disposable incomes, the culinary arts field continues to grow. Occupations for food preparation and baking/pastry chefs are available in a variety of industries.

Average income for graduates is approximately $28,000 to $36,000 and higher. A chef’s income can range from $44,000 to $46,000 (Income figures are based on graduate placement). The national Restaurant Association notes the average salary across the country for chefs is $64,000.