Culinary Arts Institute

The Culinary Arts Institute is in the Scott M. Smith College of Engineering. To find the most up-to-date information, including Program Learning Outcomes for degree programs offered by the Culinary Arts Institute, visit their website.

Culinary Arts Institute

DEPARTMENT CHAIR
WILSON, Troy  Associate Professor

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

Degrees & Programs

Culinary Arts, A.A.S.

UVU strives to ensure the accessibility of our catalogs. However, if individuals with disabilities need this document in a different format than provided, you may contact the Assistive Technology Center at ACCESSIBLETECH@uvu.edu or 801-863-6788.

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:

1. Completion of the following courses with a grade of C- or better. CA 1160 Culinary Math; CA 1490 Food Service Sanitation (including current ServSafe certification); MAT 0990 Introductory Algebra; ENGL 1005 Literacies and Composition Across Contexts CC or ENGL 1010 Introduction to Academic Writing CC.

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 CC 3

or

ENGL 1005 Literacies and Composition Across Contexts CC (5)

MATH:

FIN 1060 Personal Finance SS 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.

Culinary Arts, A.A.S.

Careers

1. Demonstrate the ability to succeed in the professional kitchen environment.
2. Understand and recognize kitchen culture.
3. Overcome obstacles through proper procedure and critical thinking.

Related Careers

• Chefs and Head Cooks
• First-Line Supervisors of Food Preparation and Serving Workers
• Chefs, Private Household
• Chefs, Restaurant
Culinary Arts Institute

- Cooks, All Other

**Baking and Pastry, Certificate of Proficiency**

UVU strives to ensure the accessibility of our catalogs. However, if individuals with disabilities need this document in a different format than provided, you may contact the Assistive Technology Center at ACCESSIBLETECH@uvu.edu or 801-863-6788.

**Requirements**

The Certificate of Proficiency in Baking and Pastry 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 entry-level skills leading to direct employment in the baking and pastry field. 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.

**Total Program Credits: 16**

<table>
<thead>
<tr>
<th>Discipline Core Requirements:</th>
<th>16 Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CA 1140 Professional Dining Room Services</td>
<td>1</td>
</tr>
<tr>
<td>CA 1150 Nutrition and Food Service</td>
<td>3</td>
</tr>
<tr>
<td>CA 1160 Culinary Math</td>
<td>1</td>
</tr>
<tr>
<td>CA 1170 Pastry and Baking Skills</td>
<td>5</td>
</tr>
<tr>
<td>CA 1490 Food Service Sanitation</td>
<td>1</td>
</tr>
<tr>
<td>CA 2130 Advanced Pastry Baking</td>
<td>5</td>
</tr>
</tbody>
</table>

**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.

**Baking and Pastry, Certificate of Proficiency**

**Careers**

1. Prepare individuals to obtain baking and pastry employment upon completion.
2. Provide shortened additional and advanced training for individuals already working in the industry.
3. Understand basic and advanced baking and pastry technics, terms, mise en place, sanitation, and safety.
4. Produce basic baking and pastry items including cookies, breads, custards, quick breads, pies, meringues, and pate a choux.
5. Produce advanced baking and pastry items including cakes, cake decoration, filling, dessert sauces, petit fours, and rolled-in doughs.

**Related Careers**

- Chefs and Head Cooks
- Bakers

**Entry Kitchen, Certificate of Proficiency**

UVU strives to ensure the accessibility of our catalogs. However, if individuals with disabilities need this document in a different format than provided, you may contact the Assistive Technology Center at ACCESSIBLETECH@uvu.edu or 801-863-6788.

**Requirements**

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.

**Total Program Credits: 16**

<table>
<thead>
<tr>
<th>Discipline Core Requirements:</th>
<th>16 Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CA 1120 Cooking Skills Development</td>
<td>5</td>
</tr>
<tr>
<td>CA 1140 Professional Kitchen I Cooking</td>
<td>5</td>
</tr>
<tr>
<td>CA 1490 Food Service Sanitation</td>
<td>1</td>
</tr>
</tbody>
</table>
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.

Professional Kitchen, Certificate of Proficiency

Careers

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.

Related Careers

• Chefs and Head Cooks
• Bakers