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| <b>College:</b> Engineering & Technology<br><b>Address:</b> Canyon Park Campus, Bldg. L<br>661 East Timpanogos Pkwy, Orem<br>801-863-8914<br><b>Website:</b> <a href="https://www.uvu.edu/culinary/">https://www.uvu.edu/culinary/</a> | <b>Advisor:</b> Rebecca Brimhall<br><b>Phone:</b> 801-863-6579<br><b>Office Locations:</b> CL 103 Mondays<br><b>Email:</b> <a href="mailto:Rebecca.brimhall@uvu.edu">Rebecca.brimhall@uvu.edu</a> | <b>Advisor:</b> Jessica Yakiwchuk<br><b>Phone:</b> 801-863-6138<br><b>Office Locations:</b> CL 103 Tuesdays<br><b>Email:</b> <a href="mailto:jessicay@uvu.edu">jessicay@uvu.edu</a><br><a href="https://outlook.office.com/book/JessicasBookingPage@365.uvu.edu/">https://outlook.office.com/book/JessicasBookingPage@365.uvu.edu/</a> |
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There is an Applicant List for the Culinary Arts Institute.

To be added to that list, please schedule an appointment to see Rebecca Brimhall or Jessica Yakiwchuk.

\*To be eligible to enter the program, the following prerequisite courses must be completed with a C- grade or better:

CA 1490 Food Service Sanitation (1 credit) (ServSafe certification)

CA 1160 Culinary Math (1 credit)

CA 1140 Professional Dining Room Service (1 credit)

| Prefix                  | Course Title                                 | Time               | Days | Location      | Credits | Pre-requisites           |
|-------------------------|----------------------------------------------|--------------------|------|---------------|---------|--------------------------|
| FIRST SEMESTER          |                                              |                    |      |               |         | 16 credits               |
| CA 1120 001/002         | Cooking Skills Development                   | 8 AM-2:20 PM       | TWR  | CL 021        | 5       | See above                |
| CA 1170 001/002         | Pastry and Baking Skills                     | 7:30 AM-1:50 PM    | TWR  | CL 014        | 5       | See above                |
| CA 1310 X01             | Purchasing & Storeroom Mgmt.                 |                    |      | ONLINE        | 3       |                          |
| ENGL 1005/1010          | Introduction to Writing                      | See course catalog |      |               | 3       | See course catalog       |
| SECOND SEMESTER         |                                              |                    |      |               |         | 16 credits               |
| CA 1230 001/002         | Prof. Kitchen I, Cooking                     | 8 AM-2:20 PM       | TWR  | CL 107        | 5       | CA 1120 & CA 1170        |
| CA 1180 001/002         | Prof Kitchen, Garde Manger                   | 8 AM-2:20 PM       | TWR  | CL 023        | 5       | CA 1120 & CA 1170        |
| MAT QL                  | MAT 1030 Q. Reasoning QL                     | See course catalog |      |               | 3       | See course catalog       |
| HM 1010                 | Intro. to the Hospitality Industry           |                    |      | ONLINE        | 3       | See course catalog       |
| THIRD SEMESTER          |                                              |                    |      |               |         | 15 credits               |
| CA 2120 001/002         | Pro. Kitchen II, Restaurant                  | 8 AM-2:20 PM       | TWR  | EC 004        | 5       | CA 1230 & CA 1180        |
| CA 2130 001/002         | Advanced Baking and Pastry                   | 9 AM-3:20 PM       | TWR  | CL 007        | 5       | CA 1230 & CA 1180        |
| CA 2450                 | Menu Design                                  | ONLINE 12-12:50 PM | M    | ONLINE CL 111 | 2       |                          |
| CA 1320                 | Culinary Management                          | ONLINE 2-3:15 PM   | M    | ONLINE CL 111 | 3       |                          |
| FOURTH SEMESTER         |                                              |                    |      |               |         | 12 credits               |
| CA 282R                 | Culinary Arts Internship                     | TBA                | TBA  |               | 6       | Approval of CAI Director |
| CA 1150 X01             | Nutrition & Food Service                     |                    |      | ONLINE        | 3       |                          |
| Social/Behavior Science | SOCIAL or BEHAVIORAL SCIENCE courses on back |                    |      |               | 3       | See course catalog       |

**\*Note:** Students are responsible for completing all prerequisite courses.

#### **GRADUATION REQUIREMENTS:**

1. Completion of a minimum of 62 or more semester credits.
2. Overall grade point average of 2.0 or above with no grade below a "C-" in discipline core courses.
3. Completion of GE and specified departmental requirements.

## **SOCIAL/BEHAVIORAL SCIENCES (SS)**

ANTH 101G Soc/Cult Anthropology  
ANTH 1020 Biological Anthropology  
ANTH 180G Intro to American Indian Studies  
ARCH 1100 Intro to Archaeology  
BESC 107G Multicultural Societies  
CJ 1010 Intro to Criminal Justice  
COMM 2110 Interpersonal Communication  
ECON 1010 Econ as Social Science  
ECON 2010 Microeconomics  
ECON 2020 Macroeconomics  
FAMS 1150 Marriage and Relationship Skills  
FIN 1060 Personal Finance  
GEOG 1300 Survey of World Geog  
GEOG 1400 Introduction to Human Geography  
GEOG 2100 Geography of US  
HIST 1500 World History to 1500  
HIST 151G World History from 1500 to Present  
HIST 1700 American Civilization  
(If not used as Core Requirement)  
HIST 1740 US Economic History  
(If not used as Core Requirement)  
HIST 180G Intro to American Indian Studies  
HIST 2700 US History to 1877  
(If not used as Core Requirement)  
HIST 2710 US History Since 1877  
(If not used as Core Requirement)  
HIST 4320 History of Scientific Thought  
HIST 4330 Machines in the Making of History  
HLTH 2600 Drugs, Behavior & Society  
HLTH 2800 Human Sexuality  
HLTH 3000 Health Concepts Death/Dying  
LEGL 1000 Intro to American Law  
MGMT 1010 Introduction to Business  
MGMT 2030 Women in Business  
MGMT 2110 Interpersonal Communication  
POLS 1000 American Heritage  
(If not used as Core Requirement)  
POLS 1010 Intro to Political Science  
POLS 1100 American Natl Government  
(If not used as Core Requirement)  
POLS 2100 Intro International Relations  
POLS 2200 Intro to Comparative Politics  
PSY 1010 General Psychology  
PSY 1100 Human Development Life Span  
PSY 2800 Human Sexuality  
SOC 1010 Intro to Sociology  
SOC 1200 Sociology of the Family  
TECH 2000 Technology and Human Life