



INFORMATION SHEET

2026-2027

Advisor: Becca Brimhall
Advises Last Name: A-M
Phone: 801-863-6579
Office #: CL 103 & CS 425G (main campus)
Email: Rebecca.brimhall@uvu.edu
Appointment:
<https://uvu.campus.eab.com/pal/fS6vObw4L7>

Advisor: Jessica Yakiwchuk
Advises Last Name: N-Z
Phone: 801-863-6138
Office #: CL 103 & CS 425C (main campus)
Email: jessicay@uvu.edu
Appointment:
<https://uvu.campus.eab.com/pal/RcEjb4FKV2>

UVU Culinary Arts Institute is located at:
661 East Timpanogos Parkway
Orem, UT 84097
Phone: 801-863-8914

To receive an Associate in Applied Science Degree (AAS) in Culinary Arts, students must complete **63 credit hours**. This can be earned in a minimum of five semesters. Students must complete the pre-requisite courses before entering the first semester cooking classes.

Pre-requisite Semester: CA 1160 Culinary Math, 1 credit; CA 1490 Food Service Sanitation (or manager level ServSafe certification), 1 credit; CA 1140 Professional Dining Room Services, 1 credit

First Semester Cooking Courses:

CA 1120 Cooking Skills Development (5 credits)
CA 1170 Pastry and Baking Skills (5 credits)

Second Semester Cooking Courses:

CA 1230 Professional Kitchen I Cooking (5 credits)
CA 1180 Professional Kitchen Garde Manger (5 credits)

Third Semester Cooking Courses:

CA 2120 Professional Kitchen II Restaurant (5 credits)
CA 2130 Advanced Pastry and Baking (5 credits)

Fourth Semester: CA 282R Internship (6 credits) (360 hours)

In your 3rd semester, Professional Kitchen II class, you'll help prepare menus and meals for Restaurant Forté, located in the UCCU Center. The restaurant is open for lunch on Wednesdays and Thursdays for about 10 of the 15 weeks each semester. If you're interested in the Culinary Arts program, we encourage you to visit the dining room to see students in action—and even enjoy a meal yourself. You can make reservations here: <https://ais-linux6.uvu.edu/restaurant/prod/>

As a student, you'll also gain hands-on experience preparing catering events across campus, including the UCCU Center and Canyon Park Technology Center, serving groups ranging from 10 to 4,500 guests. In addition, you'll help prepare for special events like the President's Scholarship Ball and the Culinary Arts Gala Dinner, where up to 800 guests enjoy five- to seven-course meals. Many students attend a conference each year and may also have the opportunity to participate in one or two competitions.

Culinary Arts Department Scholarship: Once you have **completed the culinary prerequisites**, you will be eligible to apply for Culinary Arts scholarships through Scholarship Universe found in your myUVU under paying for my education. Some follow traditional scholarship deadlines, but there are two Culinary Arts Department and Culinary Arts Catering that can be applied for spring and fall semesters when taking cooking classes. They are usually open to apply for June 15th to August 15th for Fall and October 1st to December 1st for Spring. (No FAFSA required for these two.)

UVU General Scholarship: All UVU's scholarships must be applied for through Scholarship Universe. It can be found either on this website: www.uvu.edu/financialaid/scholarships/ or in your myUVU under paying for my education. The deadline for the 2026-2027 academic year was February 1st, 2026. Plan for next year! Most scholarship applications are open November to February then used the next school year.

Financial Aid: In order to be considered for Pell grants, federal loans and/or most scholarships, students must fill out the online Free Application for Federal Student Aid (FAFSA) at <https://studentaid.gov/h/apply-for-aid/afsa>. **When completing FAFSA sign up for work study.** Work study allows students to be paid for non-required catering events. FYI: A FAFSA application must be submitted each school year.

Cost of the Program:

Tuition: 12-18 credit hours = \$3,436.55 in-state tuition and standard fees per semester (2026/2027 school year).

12-18 credit hours = \$9,454 out-of-state tuition and standard fees per semester (2026/2027 school year).

Course Fees: Each 5-credit cooking class carries a course fee of \$750 (\$1,500 per semester x three semesters).

Tool Kits: \$625 = FULL or \$350 MINI and will be ordered when you register for the first semester cooking classes.

Uniforms: Approximately \$110 per set includes chef coat, apron, pants, and hat. We recommend three sets of chef coats as you must be in a clean uniform each day.

Shoes: Black leather shoes with non-skid soles are required, which can be purchased at your choice.

Books: Books will be required for every culinary class. Cost per book varies, but 4 semesters total is about \$1000.

Note: All cooking classes require an override from a Culinary Arts academic advisor.