

Advisor: Tina Ostler
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Location: UVU Culinary Arts Institute
661 East Timpanogos Parkway, Rm. 103
Orem, UT 84097

To receive an Associate of Applied Science Degree (AAS) in Culinary Arts, students must complete **68 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.

Applicant List: Due to the high demand for the Culinary program students are placed on the applicant list to be eligible for first semester cooking classes. To be considered for the applicant list please contact the Culinary Department to schedule an appointment with **Tina at 801-863-6780**. Before placement on the applicant list you must be admitted to Utah Valley University

Pre-requisite Semester: CA 1160 Culinary Math, 1 credit; CA 1490 Food Service Sanitation (or ServSafe certification), 1 credit; HM 1010 Intro to Hospitality Industry, 3 credits; MAT 1000; ENGH 1000; or an ACT score of 19 in Math, English, Reading, and Composite, or equivalent (see advisor for details).

First Semester Courses:

- CA 1120 Cooking Skills Development (4.5 credits)
- CA 1170 Pastry and Baking Skills (4.5 credits)
- CA 1310 Purchasing and Storeroom Management, (3 credits)

Second Semester Cooking Courses:

- CA 1230 Professional Kitchen I Cooking (4.5 credits)
- CA 1180 Professional Kitchen Garde Manger (4.5 credits)

Third Semester Cooking Courses:

- CA 2120 Professional Kitchen II Restaurant (4.5 credits)
- CA 2130 Advanced Pastry and Baking (4.5 credits)

Fourth Semester: CA 282R Internship (8 credits) (425 hours)

While in the cooking classes, students prepare menus and food for Restaurant Forté in the UCCU Center, which is open for dinner approximately 10 of the 15 weeks in the semester on Friday evenings. If you are interested in the program, we suggest you attend the dining room and watch the students in action. You may also want to dine at the restaurant. If so, call 801- 863-7054 for reservations. As a student, you will also help prepare catering events at the main campus UCCU Center and Canyon Park Technology Center (with parties anywhere from 10 to 3,000 people). You will also be involved in preparing dinner for the President's Scholarship Ball and the Culinary Arts Gala Dinner at which five to seven courses are served for up to 750 people. Generally, students attend a conference every year and have the opportunity to participate in one or two competitions each year.

Culinary Arts Scholarship: Once you have completed the first semester of cooking classes, you will be eligible to apply for a Culinary Arts Scholarship through our department. Deadline to apply for the Culinary Arts Scholarship is the day classes begin each semester. *Students should also apply **each semester** for various other scholarships at www.fafsa.ed.gov. First priority scholarship application deadline is February 1st each year. First priority financial aid application deadline is May 1st.*

Cost of the Program:

Tuition: 12-18 credit hours = **\$2,863** in-state tuition and standard fees per semester (2018/2019 school year).

12-18 credit hours = **\$8,148** out-of-state tuition and standard fees per semester (2018/2019 school year).

Course Fees: Each 4.5 credit cooking class carries a course fee of **\$750 (\$1,500 per semester x three semesters)**.

Tool Kits: Approximately **\$550** and will be ordered as you prepare to register for the first semester cooking classes.

Uniforms: Approximately **\$60 per set** includes chef coat, apron, necktie, pants, and hat. We recommend three sets 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 class. Cost per book varies.