

**Advisor:** Tina Ostler  
**Phone:** 801-863-6780  
**Email:** [TOstler@uvu.edu](mailto:TOstler@uvu.edu)  
**Website:** [appointments.uvu.edu/tinaostler](http://appointments.uvu.edu/tinaostler)

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

To receive an Associate 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 ServSafe certification), 1 credit; CA 1140 Professional Dining Room Services, 1 credit

**First Semester Cooking Courses:**

CA 1120 Cooking Skills Development (4.5 credits)  
CA 1170 Pastry and Baking Skills (4.5 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 (5.5 credits)  
CA 2130 Advanced Pastry and Baking (4.5 credits)

**Fourth Semester:** CA 282R Internship (8 credits) (480 hours)

While in the cooking classes, students prepare menus and food for Restaurant Forté in the UCCU Center, which is open for lunch approximately 10 of the 15 weeks in the semester on Wednesday and Thursday afternoons. If you are interested in the program, we suggest you visit the dining room and watch the students in action. You may also want to dine at the restaurant. If so, call 801- 863-6925 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 4,500 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 800 people. Generally, students attend a conference every year and have the opportunity to participate in one or two competitions each year.

**Culinary Arts Department Scholarship:** Once you have completed the culinary prerequisites, you will be eligible to apply for a scholarship through the Culinary Arts Department. The application is available at UVU's CA Institute. Deadline to apply for the Culinary Arts Scholarship is the day classes begin each semester.

**UVU General Scholarship:** To apply for UVU's General Scholarship fill out the online application at [www.uvu.edu/financialaid/scholarships/](http://www.uvu.edu/financialaid/scholarships/). The deadline for the 2021-2022 academic year is March 1, 2021.

**Financial Aid:** In order to be considered for Pell Grants and/or federal loans, students must fill out the online Free Application for Federal Student Aid (FAFSA) at <https://studentaid.ed.gov/sa/fafsa>.

**Cost of the Program:**

**Tuition:** 12-18 credit hours = **\$2,953** in-state tuition and standard fees per semester (2020/2021 school year).

12-18 credit hours = **\$8,403** out-of-state tuition and standard fees per semester (2020/2021 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:** **\$500 = FULL or \$300 MINI** and will be ordered when you register for the first semester cooking classes.

**Uniforms:** Approximately **\$60 per set** includes chef coat, apron, 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 culinary class. Cost per book varies, but 4 semesters total is about \$800-900.