UTAH VALLEY UNIVERSITY

GRADUATE & UNDERGRADUATE CATALOG

UVU
FALL 2023- SUMMER 2024

Culinary Arts Institute

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*

Course Descriptions

Degrees & Programs

Culinary Arts, A.A.S.

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; ENGH 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	ENGH 1005	Literacies and Composition Across Contexts CC (5)	
MATHEMATICS:			
	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
- Cooks, Private Household
- Cooks, Restaurant

- Cooks, All Other

Baking and Pastry, Certificate of Proficiency

Requirements

The Certificate of Proficiency in Baking and Pastry is offered by the Culinary Arts Institute at UVUand is available for all UVU students. This certificate will be available from the University for collegestudents/adults looking for entry-level skills leading to direct employment in the baking and pastryfield. The focus is to provide students an opportunity to obtain a certificate of proficiency in a Careerand Technical Education (CTE) field that will stack into certificates and associate degrees at UVU.

Total Program Credits: 16

Discipline Core Requirements:		16 Credits
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 1490	Food Service Sanitation	1
CA 2130	Advanced Pastry Baking	5

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

Requirements

The Certificate of Proficiency in Entry Kitchen is offered by the Culinary Arts Institute at UVU and isavailable for all UVU students. This certificate will be available from the University for collegestudents/adults looking for beginning skills leading to direct employment in a restaurant in the prepkitchen or bakery. The focus is to provide students an opportunity to obtain a certificate ofproficiency in a Career and Technical Education (CTE) field that will stack into certificates andassociate degrees at UVU.

Total Program Credits: 16

Discipline Core Requirements:		16 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 1490	Food Service Sanitation	1

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.

Entry Kitchen, Certificate of Proficiency
Careers

1. Prepare individuals to obtain entry level baking & pastry or cooking employment upon completion.
2. Understand basic cooking and baking & pastry technics, methods, terms, mise en place, sanitation, and safety.
3. Produce basic baking and pastry items including cookies, breads, custards, quick breads, pies, meringues, and pate a choux.
4. Produce basic culinary items including knife cuts, stocks, sauces, poultry fabrication, fish fabrication, and breakfast items.
5. Provide shortened additional and advanced training for individuals already working in the industry.

Related Careers

- Chefs and Head Cooks
- Bakers

Professional Kitchen, Certificate of Proficiencyy

Requirements

The Certificate of Proficiency in Professional Cooking is offered by the Culinary Arts Institute at UVUand is available for all UVU students. This certificate will be available from the University for collegestudents/adults looking for advanced skills leading to direct employment in a restaurant on the hotline. The focus is to provide students an opportunity to obtain a certificate of proficiency in a Careerand Technical Education (CTE) field that will stack into certificates and associate degrees at UVU.

Total Program Credits: 16

Discipline Core Requirements:		16 Credits
CA 1120	Cooking Skills Development	5
CA 1230	Professional Kitchen I Cooking	5
CA 1490	Food Service Sanitation	1
CA 2120	Professional Kitchen II Restaurant	5

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.

Culinary Arts Institute

Professional Kitchen, Certificate of Proficiencyy
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