

CAI Option A

AAS in Culinary Arts 63 Total Credits

College: Engineering & Technology Address: Canyon Park Campus, Bldg. L

661 East Timpanogos Pkwy, Bldg. L, Orem

801-863-8914

Advisor: Swan Saunders Phone: 801-863-7454 Office Locations: CL 103

Email: Swan.Saunders@uvu.edu https://appointments.uvu.edu/swansaunders

There is an Applicant List for the Culinary Arts Institute.

To be added to that list, please schedule an schedule an appointment to see Swan Saunders, 801-863-7454.

*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						
CA 1120 001/002	Cooking Skills Development	8:00 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						
CA 1230 001/002	Prof. Kitchen I, Cooking	8:00 AM-2:20 PM	TWR	CL 107	5	CA 1120 & CA 1170
CA 1180 001/002	Prof Kitchen, Garde Manger	8:00 AM-2:20 PM	TWR	CL 023	5	CA 1120 & CA 1170
FIN 1060	Personal Finance	See course catalog			2	See course catalog
CA 1150 X01	Nutrition & Food Service			ONLINE	3	
THIRD SEMESTER						
CA 2120 001/002	Pro. Kitchen II, Restaurant	8:00 AM-2:20 PM	TWR	EC 004	5	CA 1230 & CA 1180
CA 2130 001/002	Advanced Baking and Pastry	9:00 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	3	
Social/Behavior Science	SOCIAL or BEHAVIO	ORAL SCIENCE courses on back			3	See course catalog
FOURTH SEMESTER						
CA 282R	Culinary Arts Internship	TBA	TBA		6	Approval of CAI Director
CA 1320	Culinary Management	ONLINE 2:00-3:15 PM	M	ONLINE CL 111	3	
HM 1010	Intro. to the Hospitality Industry			ONLINE	3	
PE	PE/Health Safety or Environment	See course catalog			1	See course catalog

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

GRADUATION REQUIREMENTS:

1. Completion of a minimum of 63 or more semester credits.

3. Completion of GE and specified departmental requirements.

^{2.} Overall grade point average of 2.0 or above with no grade below a "C-" in discipline core courses.

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)

 ${\rm HIST~2710~US~History~Since~1877}$

(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