

Culinary Arts



College of Rural Alaska
Tanana Valley Campus
(907) 474-5196

www.tvc.uaf.edu/programs/cah-info.html

Certificate; Degree: A.A.S.

Minimum Requirements for Certificate: 31 credits;
for Degree: 67 credits

The culinary arts program prepares students for a career in the expanding field of culinary arts. Graduates can seek employment in food production or in the management of restaurants, bakeries, hotels, hospitals, camps or any facility that requires food service as part of its operation. This department offers both an associate degree and a certificate program.

UNDERGRADUATE PROGRAM

MAJOR

Culinary Arts—Certificate

Concentrations: Culinary Arts, Baking and Cooking

1. Complete the certificate requirements (page 30).
2. Complete the following:

CAH 105—Principles of Food Service	3
CAH 140—Food Production I	5
CAH 145—Bakery Production I	5
CAH 150—Sanitation	1
CAH 152—Supervisory Development	2
CAH 161—Pastry Tube Art	1
CAH 256—Food Service Accounting	2
3. Complete 2 credits from the following culinary specialty electives:

CAH 116—Beginning Cake Decorating	1
CAH 117—Intermediate Cake Decorating	1
CAH 154—Dining Room Service	2
CAH 160—Principles of Nutrition	2
CAH 170—Gourmet Cooking	2
CAH 171—Gourmet Baking	2
CAH 172—Gourmet Asian/Oriental Cooking	2
CAH 175—Introduction to Meat Cutting	2
CAH 257—Oenology-Hospitality Industry I	1
CAH 258—Oenology-Hospitality Industry II	1
4. Complete 1 of the following concentrations:

Culinary Arts

- a. Complete the following:

CAH 141—Food Production II	5
CAH 146—Bakery Production II	5
- b. Minimum credits required 31

Culinary Arts: Baking

- a. Complete the following:

CAH 146—Bakery Production II	5
CAH 247—Bakery Production III	5
- b. Minimum credits required 31

Culinary Arts: Cooking

- a. Complete the following:

CAH 141—Food Production II	5
CAH 242—Food Production III	5
- b. Minimum credits required 31

Culinary Arts—A.A.S. Degree

1. Complete the general university requirements (page 28).
2. Complete the A.A.S. degree requirements (page 31).
3. Complete the following program (major) requirements:*

CAH 105—Principles of Food Service	3
CAH 140—Food Production I	5
CAH 141—Food Production II	5
CAH 145—Bakery Production I	5
CAH 146—Bakery Production II	5
CAH 150—Sanitation	1
CAH 152—Supervisory Development	2
CAH 242—Food Production III	5
CAH 243—Food Production IV	5
CAH 247—Bakery Production III	5
CAH 248—Bakery Production IV	5
CAH 250—Garde Manger	2
CAH 253—Storeroom Purchasing and Receiving	2
CAH 255—Food Service Management	2
4. Minimum credits required 67

* Student must earn a C grade or better in each course.



University of Alaska Fairbanks

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