

Culinary Arts

College of Rural Alaska
Tanana Valley Campus
(907) 455-2800
www.tvc.uaf.edu/programs/cah-info.html



Certificate; A.A.S. Degree

Minimum Requirements for Certificate: 34 credits;
for Degree: 64 credits

The culinary arts department offers associate degree and certificate programs designed to prepare students for careers in the expanding field of food production and the management of restaurants, bakeries, hotels, hospitals, camps, or other facilities that require food service.

Certificate Program

Concentrations: Baking, Cooking, Culinary Arts, Food and Beverage Management

1. Complete the general university requirements (page 76).
2. Complete the following certificate requirements:
 - a. Complete 3 credits from one of the following communication courses:
 - CIOS 160—Business English (3)
 - or CIOS 260—Business Communications (3)
 - or ENGL 111X—Introduction to Academic Writing (3)
 - or ENGL 212—Business, Grant and Report Writing.....3
 - b. Complete 3 credits from one of the following computation courses:
 - ABUS 155—Business Math (3)
 - or CIOS 116—Business Math Using Calculators (3)
 - or any MATH course at the 100-level or above.....3
 - c. Complete the following human relations course:
 - ABUS 154—Human Relations.....
3. 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 161—Pastry Tube Art 1
4. Complete 1 of the following concentrations:
 - a. Baking:
 - CAH 146—Bakery Production II..... 5
 - CAH 247—Bakery Production III 5
 - b. Cooking:
 - CAH 141—Food Production II 5
 - CAH 242—Food Production III..... 5
 - c. Culinary Arts:
 - CAH 141—Food Production II 5
 - CAH 146—Bakery Production II..... 5
 - d. Food and Beverage Management:
 - BA 151—Introduction to Business..... 3
 - ABUS 175—Customer Service 3
 - ABUS 179—Fundamentals of Supervision..... 3
 - ABUS 269—Food and Beverage Management..... 1
5. Minimum credits required34

Major—A.A.S. Degree

Concentrations: Food and Beverage Management, Hospitality Operations

1. Complete the general university requirements (page 76).
2. Complete the A.A.S. degree requirements (page 79. As part of the A.A.S degree requirements, ABUS 154 for the human relations requirement and ABUS 155 for the computation requirement are recommended.)
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 160—Principles of Nutrition..... 2
 - ABUS 199—Practicum in Applied Business..... 1
4. Complete 1 of the following concentrations:*
 - a. Food and Beverage Management:
 - ABUS 101—Principles of Financial Accounting 3
 - ABUS 175—Customer Service 3
 - ABUS 179—Fundamentals of Supervision..... 3
 - ABUS 210—Income Tax (3)
 - or ABUS 272—Small Business Planning (3)
 - or ABUS 273—Managing A Small Business (3)..... 3
 - ABUS 256—Small Hotel, Bed & Breakfast, and Lodge Operations. 1
 - ABUS 269—Food and Beverage Management..... 1
 - BA 151—Introduction to Business..... 3
 - CIOS Elective Appropriate to Skill Level 3
 - CAH, CIOS or ABUS elective 2
 - b. Hospitality Operations:
 - 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
5. Minimum credits required 64

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

Note: Page numbers refer to the UAF 2004-2005 academic catalog, which can be viewed online at www.uaf.edu/catalog/.

