CULINARY ARTS AND HOSPITALITY

College of Rural and Community Development
Community and Technical College
907-455-2800
www.ctc.uaf.edu/programs/culinary/

Certificate; AAS Degree

Minimum Requirements for Certificates: 30 credits; for Degree: 60 credits

The Culinary Arts and Hospitality Department prepares students for careers in this ever-expanding field. Graduates can seek employment in various food service operations or in management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation. Certificates in culinary arts or baking and pastry arts as well as an associate degree in culin ary arts are offered.

Certificate Program — Culinary Arts

1. Complete the general university requirements (page 95).
2. Complete the certificate requirements. (See page 97. As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.)
3. Complete the following:
   - CAH F101—Introduction to the Culinary Field .................................................. 1
   - CAH F140—Culinary I — Principles and Techniques ........................................... 4
   - CAH F146—Introduction to Baking and Pastry .................................................. 4
   - CAH F150—Food Service Sanitation .................................................................. 1

4. Complete 10 – 13 credits from the following:
   - CAH F141—Culinary II — Stocks, Soups and Sauces ........................................... 4
   - CAH F154—Food and Beverage Service .............................................................. 2
   - CAH F160—Principles of Nutrition ...................................................................... 2
   - CAH F170—Gourmet Cooking ............................................................................ 2
   - CAH F172—Gourmet Asian Cooking ................................................................... 2
   - CAH F174—Vegetarian Cooking ......................................................................... 2
   - CAH F175—Protein Fabrication .......................................................................... 3
   - CAH F176—Heart Healthy and Diabetic Cooking ................................................ 2
   - CAH F230—Menu Planning ................................................................................ 1
   - CAH F242—Culinary III — Vegetables and Starch ............................................... 2
   - CAH F243—Culinary IV — À la Carte Cookery .................................................... 4
   - CAH F250—Garde-Manger ................................................................................. 4

5. Minimum credits required ..................................................................................... 30

Certificate Program — Baking and Pastry Arts

1. Complete the general university requirements (page 95).
2. Complete the certificate requirements. (See page 97. As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.)
3. Complete the following:
   - CAH F101—Introduction to the Culinary Field .................................................... 1
   - CAH F140—Culinary I — Principles and Techniques ............................................ 4
   - CAH F146—Introduction to Baking and Pastry .................................................... 4
   - CAH F150—Food Service Sanitation ................................................................... 2
   - CAH F154—Food and Beverage Service .............................................................. 2
   - CAH F160—Principles of Nutrition ...................................................................... 2
   - CAH F161—Pastry Tube Art .................................................................................. 1.5
   - CAH F171—Gourmet Baking .............................................................................. 2
   - CAH F176—Heart Healthy and Diabetic Cooking ................................................ 2
   - CAH F180—Artisan Breads .................................................................................. 2
   - CAH F181—International Breads .......................................................................... 2
   - CAH F230—Menu Planning ................................................................................ 1

4. Choose 6 – 9 credits from the following:
   - CAH F117—Art in Cake Icing ............................................................................. 2
   - CAH F174—Intermediate Baking and Pastry ....................................................... 2
   - CAH F176—Intermediate Baking and Pastry ....................................................... 2
   - CAH F180—Artisan Breads .................................................................................. 2
   - CAH F181—International Breads .......................................................................... 2
   - CAH F199—Culinary Arts Externship ................................................................. 2
   - CAH F230—Menu Planning ................................................................................ 1

5. Minimum credits required ..................................................................................... 30

Major — AAS Degree

1. Complete the general university requirements (page 95).
2. Complete the AAS degree requirements. (See page 99. As part of the degree requirement, CAH F255 is recommended to complete the human relations requirement.)
3. Complete the following program (major) requirements:
   - CAH F101—Introduction to the Culinary Field .................................................... 1
   - CAH F140—Culinary I — Principles and Techniques ............................................ 4
   - CAH F141—Culinary II — Stocks, Soups and Sauces ............................................ 4
   - CAH F146—Introduction to Baking and Pastry .................................................... 4
   - CAH F150—Food Service Sanitation ................................................................... 2
   - CAH F154—Food and Beverage Service .............................................................. 2
   - CAH F160—Culinary Nutrition ............................................................................ 2
   - CAH F175—Intermediate Baking and Pastry ....................................................... 3
   - CAH F199—Culinary Arts Externship ................................................................. 2
   - CAH F230—Menu Planning ................................................................................ 1

4. Minimum credits required ..................................................................................... 60
   * Students must earn a C- grade or better in each course.
## Certificate Requirements

### Communication ........................................ 2 – 3 Credits

Complete one of the following:
- ENGL F111X—Introduction to Academic Writing .............(3)
- HUMS F117—Math Skills for Human Services ...............(3)
- ECE F117—Math Skills for Early Childhood Educators ... (3)
- HLTH F106—Human Behavior in Health Care ...............(3)
- TCH F131—Mathematics for the Trades ...................(3)

### Computation ........................................... 2 – 3 Credits

Complete one of the following:
- Any course at the F100-level or above in mathematical sciences (computer science, math or statistics) ..............................................(3)
- DEV F105—Intermediate Algebra ..................................(3)
- ECE F117—Math Skills for Early Childhood Educators ... (3)
- HLTH F106—Human Behavior in Health Care ...............(3)
- TCH F131—Mathematics for the Trades ...................(3)

### Human Relations ................................. 2 – 3 Credits

Complete one of the following:
- ANTH F100X/SOC F100X—Individual, Society and Culture (s) ....(3)
- ANL F287—Teaching Methods for Alaska Native Languages (h) ... (3)
- ECE F104—Child Development: Prenatal, Infants and Toddlers (s) ......(3)
- ECE F107—Child Development II: Preschool and Primary Years (s) ......(3)
- ED/PSY F245—Child Development (s) ..........................(3)
- HUMS F120—Cultural Diversity in Human Services ..........(3)
- RHS F110—Cross-Cultural Bridging Skills (1) AND RHS F115—Issues of Personal Development ..............................................(2)

Other program-approved discipline-based human relations or discipline-based courses with embedded human relations content ................(2 – 3)

**Major specialty at least** ........................................... 21 Credits

**Electives to total** .............................................. 30 Credits

### Electives to total ............................................. 60 Credits

## Associate of Applied Science Requirements

### Written Communication ............................... 6 Credits

Complete one of the following:
- ENGL F111X—Introduction to Academic Writing .............(3)
- HUMS F117—Math Skills for Human Services ...............(3)
- ECE F117—Math Skills for Early Childhood Educators ... (3)
- HLTH F106—Human Behavior in Health Care ...............(3)
- TCH F131—Mathematics for the Trades ...................(3)

Other program-approved discipline-based computation course or discipline-based courses with embedded computation content ................(3)

**Minimum credits required for degree** .................... 60 Credits

**Electives to total** .............................................. 60 Credits

**Oral Communication ................................. 3 Credits**

Complete one of the following:
- COMM F131X—Fundamentals of Oral Communication: Group Context....(3)
- COMM F141X—Fundamentals of Oral Communication: Public Context....(3)

**Oral Communication ................................. 3 Credits**

Complete one of the following:
- Any course at the F100-level or above in mathematical sciences (computer science, math or statistics) ..............................................(3)
- HUMS F117—Math Skills for Human Services ...............(3)
- ECE F117—Math Skills for Early Childhood Educators ... (3)
- HLTH F106—Human Behavior in Health Care ...............(3)
- TCH F131—Mathematics for the Trades ...................(3)

Other program-approved discipline-based computation course or discipline-based courses with embedded computation content ................(3)

**Human Relations ................................. 3 Credits**

Complete one of the following:
- ANTH F100X/SOC F100X—Individual, Society and Culture (s) ....(3)
- ANL F287—Teaching Methods for Alaska Native Languages (h) ... (3)
- ECE F104—Child Development: Prenatal, Infants and Toddlers (s) ......(3)
- ECE F107—Child Development II: Preschool and Primary Years (s) ......(3)
- ED/PSY F245—Child Development (s) ..........................(3)
- HUMS F120—Cultural Diversity in Human Services ..........(3)
- RHS F110—Cross-Cultural Bridging Skills (1) AND RHS F115—Issues of Personal Development ..............................................(2)

Other program-approved discipline-based human relations or discipline-based courses with embedded human relations content ................(2 – 3)

**Major specialty at least** ........................................... 30 Credits

**Electives to total** .............................................. 60 Credits

**Minimum credits required for degree** .................... 60 Credits