

Culinary Arts

College of Rural and Community Development
Tanana Valley Campus
907-455-2800
www.tvc.uaf.edu/programs/culinary/

Certificate; A.A.S. Degree

Minimum Requirements for Certificate: 37 credits; for Degree: 69 credits

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

Certificate Program

Concentrations: Baking, Cooking, Culinary Arts

1. Complete the general university requirements (page 86).
2. Complete the certificate requirements (page 88). As part of the certificate requirements, the computation content is included in CAH F256.
3. Complete the following:
 - CAH F105—Principles of Food Service3
 - CAH F140—Food Production I.....5
 - CAH F145—Bakery Production I.....5
 - CAH F150—Sanitation.....1
 - CAH F152—Supervisory Development.....2
 - CAH F161—Pastry Tube Art1
 - CAH F256—Food Service Accounting.....2
4. Complete 2 credits from the following culinary specialty electives:
 - CAH F117—Art in Cake Icing.....2
 - CAH F154—Dining Room Service2
 - CAH F160—Principles of Nutrition.....2
 - CAH F170—Gourmet Cooking.....2
 - CAH F171—Gourmet Baking.....2
 - CAH F172—Gourmet Asian/Oriental Cooking.....2
 - CAH F175—Introduction to Meat Cutting2
 - CAH F257—Oenology-Hospitality Industry I.....1
 - CAH F258—Oenology-Hospitality Industry II1
5. Complete one of the following concentrations:
 - a. Culinary Arts
 - CAH F141—Food Production II5
 - CAH F146—Bakery Production II.....5
 - b. Culinary Arts: Baking
 - CAH F146—Bakery Production II.....5
 - CAH F247—Bakery Production III5
 - c. Culinary Arts: Cooking
 - CAH F141—Food Production II5
 - CAH F242—Food Production III.....5
6. Minimum credits required.....37

Major — A.A.S. Degree

1. Complete the general university requirements (page 86).
 2. Complete the A.A.S. degree requirements (page 90).
 3. Complete the following program (major) requirements:*
 - CAH F105—Principles of Food Service3
 - CAH F140—Food Production I.....5
 - CAH F141—Food Production II5
 - CAH F145—Bakery Production I.....5
 - CAH F146—Bakery Production II.....5
 - CAH F150—Sanitation.....1
 - CAH F152—Supervisory Development.....2
 - CAH F242—Food Production III5
 - CAH F243—Food Production IV5
 - CAH F247—Bakery Production III5
 - CAH F248—Bakery Production IV5
 - CAH F250—Garde-Manger2
 - CAH F253—Storeroom Purchasing and Receiving2
 - CAH F255—Food Service Management.....2
 - CAH F256—Food Service Accounting.....2
 4. Minimum credits required.....69
- * Student must earn a C grade or better in each course.