

Culinary Arts

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

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 80).
2. Complete the certificate requirements (page 82).
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 152—Supervisory Development.....	2
CAH 161—Pastry Tube Art	1
CAH 256—Food Service Accounting.....	2
4. Complete 2 credits from the following culinary specialty electives:

CAH 117—Art in Cake Icing	2
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
5. Complete one of the following concentrations:
 - a. Culinary Arts

CAH 141—Food Production II	5
CAH 146—Bakery Production II.....	5
 - b. Culinary Arts: Baking

CAH 146—Bakery Production II.....	5
CAH 247—Bakery Production III	5
 - c. Culinary Arts: Cooking

CAH 141—Food Production II	5
CAH 242—Food Production III	5
6. Minimum credits required

Major—A.A.S. Degree

1. Complete the general university requirements (page 80).
2. Complete the A.A.S. degree requirements (page 84).
3. Complete the following program (major) requirements:*| | |
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| 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 |
| CAH 256—Food Service Accounting..... | 2 |
4. Minimum credits required

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

Note: Page numbers refer to the UAF 2006-2007 academic catalog, which can be viewed online at www.uaf.edu/catalog/.