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 culinary arts are offered.

Certificate Program — Culinary Arts

- Complete the general university requirements (page 94).
- Complete the certificate requirements. (See page 96. 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.)
- 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	

Complete 10–13 credits from the following:

1.	complete to 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	
	CAH F172—Gourmet Asian Cooking	
	CAH F174—Vegetarian Cooking	2
	CAH F175—Protein Fabrication	
	CAH F176—Heart-Healthy and Diabetic Cooking	2
	CAH F230—Menu Planning	
	CAH F242—Culinary III — Vegetables and Starch	
	CAH F243—Culinary IV — À la Carte Cookery	
	CAH F250—Garde-Manger	
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Э.	Minimum credits required	

Certificate Program — Baking and Pastry Arts

- 1. Complete the general university requirements (page 94).
- 2. Complete the certificate requirements. (See page 96. 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	
CAH F146—Introduction to Baking and Pastry	4
CAH Fl50—Food Service Sanitation	
CAH F248—Intermediate Baking and Pastry	
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4.

CATI 1240—Intermediate Daking and Lastry	1
Choose 6–9 credits from the following:	
CAH F117—Art in Cake lcing	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	
CAH F180—Artisan Breads	
CAH F181—International Breads	2
CAH F230—Menu Planning	1
Minimum credits required	30

Major — AAS Degree

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- 1. Complete the general university requirements (page 94).
- 2. Complete the AAS degree requirements. (See page 98. As part of the degree requirement, CAH F255 is recommended to complete the human relations requirement.)

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 Bakery and Pastry	
CAH F150—Food Service Sanitation	
CAH F154—Food and Beverage Service	
CAH F160—Culinary Nutrition	
CAH F175—Protein Fabrication	
CAH F199—Culinary Arts Externship	
CAH F230—Menu Planning	
CAH F242—Culinary III — Vegetables and Starches	
CAH F243—Culinary IV — À la Carte Cookery	
CAH F248—Intermediate Baking and Pastry	
CAH F250—Garde-Manger	
CAH F253—Storeroom Purchasing and Receiving	
CAH F256—Restaurant and Hospitality Cost Management	
Minimum credits required	60
Students must earn a C- grade or better in each course.	





Certificate Requirements

Communication
Complete one of the following: ENGL F111X—Introduction to Academic Writing
Computation2-3 Credits
Complete one of the following: • Any course at the F100 level or above in mathematical sciences (computer science, math or statistics)
Human Relations
Complete one of the following: • ANTH F100X/SOC F100X—Individual, Society and Culture (s)
Major specialty at least
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Associate of Applied Science Requirements

W	ritten Communication6 Credits
•	ENGL F111X—Introduction to Academic Writing(3)
•	omplete one of the following: ABUS F271—Business Communications
O	ral Communication 3 Credits
•	omplete one of the following: COMM F131X—Fundamentals of Oral Communication: Group Context(3 COMM F141X—Fundamentals of Oral Communication: Public Context(3 or successful completion of competency test
C	omputation3 Credite
•	omplete one of the following: Any course at the F100 level or above in mathematical sciences (computer science, math or statistics)
Η	uman Relations
•	omplete one of the following: ANTH F100X/SOC F100X—Individual, Society and Culture (s)
M	ajor specialty at least

