

Culinary Arts

Director: Greg Forte

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Faculty:

Associate Professor

Diana Fallis
Greg Forte

Assistant Professor

Troy Wilson

Catering Manager

Connie Bullock

Advisor: Julie Slocum

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Advisory Committee: Kent Anderson, Chef/Owner, Chef's Table; Rob Morgan, Head Chef, Skyroom Restaurant, BYU; Brian Peterson, Owner, Bryson Bakery; Jane Becker, Manager, Smith's Food and Drug; Raymond Alexander, Executive Chef, Provo Marriott; Peter Villano, Executive Chef, Riverside Country Club; Don Heidel, Executive Chef, The Homestead Resort; Melva Sien, Utah Restaurant Association; Laura Heald Watson, Food and Nutrition Services Director, Utah Valley Regional Medical Center; Brad Burton, Nicholas and Company; Chantelle Kukahiko-Hughey, Former Student; Guy Whitely-Ross, Chef, Chili's; Carla Leis, Former Student; Franz Kubak, Executive Chef, Hilton SLC Center.

School of Technology and Computing

Dean: Thomas McFarland
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CAREER OPPORTUNITIES

The Culinary Arts Institute at UVSC offers premier training in culinary arts for those students interested in cooking or creating foods in many areas such as full-service restaurants; hotels; private catering; airlines; institutional facilities such as schools, hospitals, and care facilities; as well as fast foods.

The graduates of the Institute are in high demand and are recruited by owners and managers of well-known facilities throughout the country.

PROGRAMS

An Associate in Applied Science Degree in Culinary Arts is offered. A Bachelor of Science Degree in Hospitality Management with a Food and Beverage specialization is also available for students seeking a four-year degree. See the Hospitality Management section of the UVSC catalog for required courses and details. (See Graduation Requirements in catalog for definitions.) Enrollment in the Culinary Arts Institute is limited. Permission is required to enroll in cooking classes.

AAS in Culinary Arts 68 CREDITS

Matriculation Requirements:

- 1 Completion of the following courses with a grade of C- or better. CA 1480 (including ServSafe certification); HM 1010; MAT 0990; ENGH 0990; CTRS 0990.
- 2 Complete 600 documented hours work in the industry; acceptance into the Culinary Arts Institute by completion of application process (see Advisor for specific details).
- 3 Overall GPA: 2.0 or better.

General Education Requirements: 17 Credits

ENGLISH		
• MGMT 2200	Business Communications	3.0
MATHEMATICS		
• ACC 2010	Financial Accounting	3.0
HUMANITIES/FINE ARTS/FOREIGN LANGUAGE		
• ENGL 1010	Introduction to Writing	3.0
SOCIAL AND BEHAVIORAL SCIENCE		
• MGMT 3000	Organizational Behavior	3.0
BIOLOGY OR PHYSICAL SCIENCE		
• CA 1150	Nutrition and Food Service	3.0
PHYSICAL EDUCATION/HEALTH/SAFETY OR ENVIRONMENT		
• PES 1097	Fitness for Life	2.0

Discipline Core Requirements: 51 Credits

• HM 1010	Introduction to Hospitality Industry	3.0
• CA 1480	Sanitation and Table Service	3.0
• CA 1120	Cooking Skills Development	4.5
• CA 1130	Baking Skills Development	4.5
• CA 1310	Purchasing and Storeroom Management	3.0
• CA 1230	Professional Kitchen I--Cooking	4.5
• CA 1240	Professional Kitchen I--Baking/Pastry	4.5
• CA 2120	Professional Kitchen II (9.0)	
or CA 282R	Culinary Arts Internship* (3.0)	8.0
• CA 2320	Professional Kitchen III	9.0
or CA 282R	Culinary Arts Internship (3.0)	
• CA 2430	Menu/Facilities Design and Beverage Management	3.0
• HM 3640	Food and Beverage Controls	3.0
• MGMT 2250	Job Application and Advancement Skills	1.0
or MGMT 3890	Career Preparation (2.0)	

Graduation Requirements:

- 1 Completion of a minimum of 68 semester credits.
- 2 Overall grade point average of 2.0 (C) or above with no grade below a "C-" in culinary arts or other discipline core courses.
- 3 Residency hours- minimum of 20 credit hours through course attendance at UVSC.
- 4 Completion of GE and specified departmental requirements.

Note: Students are responsible for completing all prerequisite courses.

Footnotes:

* CA 282R, internship, can be taken one time only.