

Culinary Arts Institute

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Staff:

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Advisory Committee:

Jeffrey Kahn (Chairman), Brad Burton, Haley Castle, Becky Cox, Jessica Larson, Cindy Madsen, John McDonald, Jesse Petersen, Vicky Reeves, Mark Shoup, Judy Sudweeks, Trisha Whiting, Colleen Worthington.

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CAREER OPPORTUNITIES

The Culinary Arts Institute at UVU 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; personal chefs; 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 Technology Management is available for students seeking a four-year degree. A Bachelor of Science Degree in Hospitality Management with a Food and Beverage specialization is also available through the School of Business. See the appropriate sections of the UVU 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 1160; CA 1490 (including ServSafe certification); HM 1010; MAT 0990; ENGH 0990.
- 2 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: **16 Credits**

ENGLISH		
• ENGL 1010	Introduction to Writing	3.0
MATHEMATICS		
• ACC 2010	Financial Accounting	3.0
HUMANITIES/FINE ARTS/FOREIGN LANGUAGE		
• PHIL 2050	Ethics and Values (or any approved Humanities/Fine Arts/Foreign Language)	3.0
SOCIAL AND BEHAVIORAL SCIENCE		
• MGMT 3000	Organizational Behavior (or any approved Social and Behavioral Science.)	3.0
BIOLOGY OR PHYSICAL SCIENCE		
• CA 1150	Nutrition and Food Service	3.0
PHYSICAL EDUCATION/HEALTH/SAFETY OR ENVIRONMENT		
• CA 1490	Food Service Sanitation (or PES 1097, or HLTH 1100)	1.0

Discipline Core Requirements: **52 Credits**

• CA 1120	Cooking Skills Development	4.5
• CA 1140	Professional Dining Room Services	1.0
• CA 1160	Culinary Math	1.0
• CA 1170	Pastry and Baking Skills	4.5
• CA 1180	Professional Kitchen Garde Manger	4.5
• CA 1230	Professional Kitchen I--Cooking	4.5
• CA 1260	Culinary Spanish	1.0
• CA 1310	Purchasing and Storeroom Management	3.0
• CA 1320	Culinary Management	3.0
• CA 2120	Professional Kitchen II--Restaurant	4.5
• CA 2130	Advanced Pastry Baking	4.5
• CA 2450	Menu Design	2.0
• CA 282R	Culinary Arts Internship (1.0)	8.0
• HM 1010	Introduction to Hospitality Industry	3.0
• HM 3640	Food and Beverage Controls	3.0

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 UVU.

Note: Students are responsible for completing all prerequisite courses.

See Course Descriptions section of the catalog for detailed course information. This department manages the following course prefixes:

- CA, Culinary Arts