Culinary Arts (AAS)

Explore Your Opportunities

Hospitality and tourism are two of the world’s leading industries, and are the largest retail employers in the United States. Trained culinarians are continually needed in both of these industries. The AAS in Culinary Arts offers a general culinary core with emphasis on food preparation, baking skills, cost control, operations, and management.

Educational Pathway Options

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<th>High School</th>
<th>Recommended Preparation</th>
<th>Associate of Applied Science (AAS)</th>
<th>Bachelor of Arts (BA)</th>
<th>Career Opportunities</th>
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<td>• Foods and Nutrition*</td>
<td>Culinary Arts</td>
<td>Hospitality and Restaurant Management</td>
<td>• Kitchen Manager</td>
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<td></td>
<td>• Reading and Writing Skills</td>
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<td>• Chef</td>
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<td>• Technical Math or Algebra</td>
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<td>• Pastry Chef</td>
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<td>• Basic Computer Skills</td>
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<td>• Entry-level Restaurant Manager</td>
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<td>Also Helpful:</td>
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<td>• Catering Manager</td>
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<td>• Chemistry</td>
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<td>• Professional Server</td>
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<td>• Accounting</td>
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<td>• Operations Manager</td>
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<td>• Basic Tourism</td>
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<td>• Entrepreneur</td>
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<td>• Business</td>
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<td>• Culinary Arts*</td>
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* Students may earn college credit through Tech Prep, techprep.uaa.alaska.edu.
APPLICATION PROCESS

1. Apply for admission at www.uaa.alaska.edu/admissions.
2. Review admission requirements for your student type.
3. Submit required documents to UAA Office of Admissions (see below).
4. Take the SAT, ACT, or Accuplacer test for English and math course placement. Call the UAA Advising & Testing Center at 907.786.4500 for testing information.
5. Make an appointment for academic advising at 907.786.1487 and meet regularly with an advisor.
6. Access the Future Students Checklist online at www.uaa.alaska.edu/futurestudents/checklist.cfm to stay on track.

The University of Alaska Anchorage has been continuously accredited by the Northwest Commission on Colleges and Universities since 1974.

OFFICE OF ADMISSIONS

COMMUNITY & TECHNICAL COLLEGE: 907.786.6400
CTC WEBSITE: www.uaa.alaska.edu/ctc
CULINARY ARTS: 907.786.1487
DEPT WEBSITE: www.uaa.alaska.edu/culinary

PROGRAM HIGHLIGHTS

- Culinary students have the opportunity to study abroad in Florence, Italy, through UAA’s study abroad agreement with the Italian Culinary Institute.
- Eligibility for scholarships through an established endowment.
- State-of-the-art classroom and laboratory facilities.
- Culinary program credits easily transfer into UAA’s Hospitality and Restaurant Management degree.
- Job placement for UAA Culinary program graduates has traditionally been 100%.

PROGRAM OUTCOMES

- Apply theories and concepts of baking and implement techniques to operate or function in a commercial bakery.
- Apply theories and concepts of cooking and implement techniques to operate or function in a commercial kitchen.
- Identify sanitation and safety codes and procedures necessary to maintain a safe foodservice facility.
- Analyze food cost and implement necessary controls to maintain costs and ensure profitability.
- Demonstrate the ability to use human resource management and facility operation management concepts to ensure safety, customer service and profitability.

CULINARY ARTS (AAS)

This information is based on the 2013-2014 UAA Course Catalog. Please refer to the current catalog for complete information.

WRITTEN COMMUNICATION (6 credits) Semester Grade
ENGL 111 Introduction to Composition (3) ■ ■ ■
Choose one of the following:
ENGL 211 Academic Writing About Literature (3)
ENGL 212 Technical Writing [recommended] (3)
ENGL 213 Writing in the Social & Natural Sciences (3)
ENGL 214 Persuasive Writing (3)
CIOS 260A Business Communications (3)

ORAL COMMUNICATION (3 credits)
Choose one of the following:
COMM 111 Fundamentals of Oral Communication [recommended] (3)
COMM 235 Small Group Communication (3)
COMM 237 Interpersonal Communication (3)
COMM 241 Public Speaking (3)

GENERAL EDUCATION REQUIREMENTS (6 credits)
Complete six credits from the following categories:
Humanities, Math, Natural Sciences, or Social Sciences ■ ■ ■ ■ ■ ■

CORE REQUIREMENTS (12 credits)
CA 101 The Hospitality Industry: Careers, Trends & Practices (2)
CA 104 Sanitation (2)
CA 107 Cost Control (3)
CA 110 Quantity Food Purchasing (2)
DN 101 Principles of Nutrition (3)

MAJOR REQUIREMENTS (33 credits) Semester Grade
CA 103 Culinary Skill Development Lab (4)
CA 111 Bakery Skill Development Lab (4)
CA 201 A la Carte Kitchen (4)
CA 202 Advanced Bakery (4)
CA 223 Catering Management (2)
CA 224 Hospitality Service (3)
CA 230 Foodservice Management (3)

Complete at least nine credits from the following:*
ACCT 101 Principles of Financial Accounting I (3)
ACCT 102 Principles of Financial Accounting II (3)
ART 105 Beginning Drawing (3)
ART 160 Art Appreciation (3)
ART 224 Beginning Photography (3)
BA 151 Introduction to Business (3)
BA 166 Small Business Management (3)
BA 241 Business Law I (3)
CA 114 Beverage Management (3)
CA 225 Hospitality Concept Design (3)
CA 295 Foodservice Internship (3)
DN 151 Nutrition Through the Life Cycle (3)

* Other elective credits may be accepted by petition, see program advisor.

A total of 60 credits is required for this degree.

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