Culinary Arts (CA)

Courses

CA A101 The Hospitality Industry: Careers, Trends, and Practices 2 Credits
Explores myriad career titles and opportunities in the hospitality industry and reviews emerging labor trends.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055.
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A103 Culinary Skill Development Laboratory 4 Credits
Introduces and provides student with a comprehensive theoretical and practical foundation in commercial kitchen practices.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Must have current ServSafe certification.
Prerequisites: CA A101 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and CA A110 with a minimum grade of C and CA A119 with a minimum grade of C.
Corequisites: CA A111.

CA A104 Sanitation 2 Credits
Focuses on sanitation principles, concepts, methods, codes and regulations current to the foodservice industry. Prepares students to take ServSafe national certification exam.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055.
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A107 Cost Control 3 Credits
Focuses on critical control points in the foodservice cost control cycle. Prepares student to analyze costs and make foodservice operation decisions.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055.
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A110 Quantity Food Purchasing 2 Credits
Covers foodservice industry purchasing practices and standards.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Appropriate SAT, ACT or UAA-approved math placement test scores may be used in lieu of MATH A055.
Prerequisites: WRTG A111 with a minimum grade of C and MATH A055 with a minimum grade of C.

CA A111 Bakery Skill Development Laboratory 4 Credits
Introduces and provides student with a comprehensive theoretical and practical foundation in commercial baking practices.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major
Prerequisites: CA A101 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and CA A110 with a minimum grade of C and CA A119 with a minimum grade of C.
Corequisites: CA A103.

CA A114 Beverage Management 3 Credits
Reviews the history of the beverage industry, including alcohol and non-alcohol beverages. Focuses on the management and operations of beverage service. Covers legal responsibilities of serving alcohol and awareness of alcohol abuse.
Special Note: Students are prepared to take alcohol server exam that will allow them to legally serve alcohol in the state of Alaska.
Registration Restrictions: Must be a declared culinary arts major or hospitality restaurant management major. Must be 21 years or older.

CA A115 Gourmet Cooking, Healthy Style 1 Credit
Features "Low fat" methods of cooking for home use. Students prepare and sample a variety of different foods including meat and meatless entrees, fresh and frozen vegetables, starches, appetizers, soups, salads, and holiday meals.

CA A119 Principles of Nutrition 3 Credits
Introduces human nutrition in the life cycle, including food sources and requirements of nutrients; physiological and metabolic aspects of nutrient function; food choices, selection, cultural and contemporary issues of concern to consumers.

CA A201 A la Carte Kitchen 4 Credits
Emphasizes cooking techniques, ingredients and professionalism in a commercial kitchen.
Special Note: Must have instructor approval to retake course.
Registration Restrictions: Valid ServSafe certification and culinary arts/hospitality management major.
Prerequisites: CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A202 Advanced Bakery 4 Credits
Explores advanced bakery, pastry, confectionary and presentation techniques in a commercial bakery environment. Emphasizes production processes, service, portion controls, safety and sanitation in a commercial bakery.
Special Note: Must have instructor approval to retake course.
Registration Restrictions: Valid ServSafe certification and culinary arts/hospitality management major.
Prerequisites: CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A223 Catering Management 2 Credits
Introduces fundamental concepts of catering management, planning and production.
Prerequisites: CA A101 with a minimum grade of C and CA A103 with a minimum grade of C and CA A104 with a minimum grade of C and CA A107 with a minimum grade of C and CA A110 with a minimum grade of C and CA A119 with a minimum grade of C.
CA A224 Hospitality Service 3 Credits
Focuses on hands-on instruction of dining room service and management. Student will understand and demonstrate duties of front-of-the-house service to include server, greeter, busser, steward and cashier. Reviews the process of merchandising food, beverages and services. Examines the use of table topography, glassware, china, linen and serviceware in a professional restaurant operation.

Special Note: Must have instructor approval to retake course.

Registration Restrictions: Valid ServSafe certification and culinary arts/hospitality management major.

Prerequisites: CA A201 with a minimum grade of C.

CA A225 Hospitality Concept Design 3 Credits
Examines concept development and business planning for professional foodservice facilities. Explores menu planning/pricing, operating, budgeting, and production models in foodservice management. Explores trends in technology, human resource management and financing.

Special Note: Must have instructor approval to retake course.

Registration Restrictions: Must be culinary arts or hospitality management major

Prerequisites: CA A201 with a minimum grade of C.

CA A230 Foodservice Management 3 Credits
Covers supervisory and management responsibilities within hospitality foodservice operations. Emphasizes communication, problem solving, leadership, human resource planning, training, motivating and organizational skills. Labor costs, cost control and the legal environment are also examined.

Special Note: Must have instructor permission to retake course.

Registration Restrictions: Must be Culinary Arts or Hospitality Management major

CA A295 Foodservice Internship 3 Credits
Provides supervised workplace training in selected foodservice industry settings. Integrates knowledge and skills through work designed to meet students' individual competency needs and career objectives. Requires minimum of 225 hours at worksite plus 15 hours of consultation with faculty mentor.

Registration Restrictions: Must be declared culinary arts major

Prerequisites: CA A103 with a minimum grade of C and CA A111 with a minimum grade of C.

CA A490 Current Topics in Food and Hospitality 1-6 Credits
Examines current topics in culinary arts resulting from special demands of the industry or special faculty expertise.

CA A495 Hospitality Internship 6 Credits
Allows for application of theoretical concepts and principles in the hospitality restaurant management work environment. Emphasizes professional competency in customer relations and service, human resource management, operations management, food and beverage cost control, marketing, ethics, and service quality control. Requires a minimum of 560 hours at work site plus 40 hours of related seminar instruction and project work.

Special Note: Requires professional attire.

Registration Restrictions: Completion of Business Core and UNLV or NAU Core with cumulative minimum GPA of 2.00; completion of GER Tier 1 (basic college-level skills) courses.

Attributes: UAA Integrative Capstone GER.