

Associate of Applied Science in Culinary Arts

The Associate of Applied Science in Culinary Arts prepares students for entry-level positions in the rapidly expanding and varied foodservice, hospitality, and tourism industry. Graduates can quickly advance in career opportunities because of their formal training and education.

Career possibilities available to graduates of the culinary arts program include positions in restaurants, bakeries, hotels, and institutions. Additionally, a wide variety of management positions are available to graduates.

The Associate of Applied Science in Culinary Arts is accredited by the American Culinary Federation Education Foundation's Accrediting Commission. Upon completion of the program, students are eligible to obtain the Certified Culinarian designation through the American Culinary Federation.

Admission Requirements

- Complete the Admission Requirements for Associate Degrees (<http://catalog.uaa.alaska.edu/academicpoliciesprocesses/admissions/undergraduate/>).

Graduation Requirements

- Complete the General University Requirements for Associate Degrees (<http://catalog.uaa.alaska.edu/undergraduateprograms/aasrequirements/>).
- Complete the General Education Requirements for Associate of Applied Science Degrees (<http://catalog.uaa.alaska.edu/undergraduateprograms/aasrequirements/generaleducationrequirements/>).
- Complete the following major requirements:

| Code | Title | Credits |
|------------|--|---------|
| CA A101 | The Hospitality Industry: Careers, Trends, and Practices | 2 |
| CA A103 | Culinary Skill Development Laboratory | 4 |
| CA A104 | Sanitation | 2 |
| CA A107 | Procurement and Cost Control | 3 |
| CA A111 | Bakery Skill Development Laboratory | 4 |
| CA A114 | Beverage Management ¹ | 3 |
| CA A201 | A la Carte Kitchen | 4 |
| CA A202 | Advanced Bakery | 4 |
| CA A223 | Catering Management | 3 |
| CA A224 | Hospitality Service | 3 |
| CA A225 | Hospitality Concept Design | 3 |
| CA A230 | Foodservice Management | 3 |
| CA/DN A270 | Culinary Nutrition | 3 |
| CA A295 | Foodservice Internship | 3 |

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|--------------|---|--------------|
| CA A490 | Current Topics in Food and Hospitality ² | 1-6 |
| Total | | 45-50 |

¹ Or advisor approved elective.

² Must complete a minimum of 1 credit of CA A490.

A minimum of 60 credits is required for the degree.

Program Student Learning Outcomes

Students graduating with an Associate of Applied Science in Culinary Arts will be able to:

- Apply theories and concepts of baking and demonstrate required techniques in a commercial bakery.
- Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen.
- Demonstrate proficiency in sanitation and safety codes and apply 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 to ensure customer service and profitability.