The culinary arts program produces graduates who are not just prepared for entry-level work positions in the rapidly expanding and varied food service, hospitality and tourism industry, but also graduates who can quickly advance in career opportunities because of their formal training and education.

The Associate of Applied Science (AAS) 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, clubs, bakeries, hotels and institutions. Additionally, a wide variety of management positions are available to graduates.

Through the culinary arts program students have the opportunity to study abroad in Italy for one semester at APICIUS, the Culinary Institute of Florence. Students will be able to apply credits earned in Florence towards their UAA culinary arts degree.

The AAS in Culinary Arts is accredited by the American Culinary Federation Education Foundation's Accrediting Commission.

The AAS in Culinary Arts constitutes the first two years of the Bachelor of Science in Hospitality Administration.

**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 of Applied Science 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/geraleducationrequirements/).
- Complete the following major requirements with a minimum grade of C:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CA A101</td>
<td>The Hospitality Industry: Careers, Trends, and Practices</td>
<td>2</td>
</tr>
<tr>
<td>CA A103</td>
<td>Culinary Skill Development Laboratory</td>
<td>4</td>
</tr>
<tr>
<td>CA A104</td>
<td>Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>CA A107</td>
<td>Procurement and Cost Control</td>
<td>3</td>
</tr>
</tbody>
</table>

A minimum of 60 credits is required for the degree.

**Program Student Learning Outcomes**

Graduates are 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 food service facility.
- Analyze food costs 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.