

Associate of Applied Science in Culinary Arts

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, 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 elective credit requirements.

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 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/generaleducationrequirements/>).
- Complete the following major requirements with a minimum grade of C:

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
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 a 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.