

# Occupational Endorsement Certificate in Culinary Arts

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The Occupational Endorsement Certificate (OEC) in Culinary Arts prepares students for entry-level positions in the rapidly expanding and varied foodservice, hospitality, and tourism industries. 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.

Some courses for this OEC are accredited by the American Culinary Federation Education Foundation's Accrediting Commission. Credits applied to this OEC can be applied to the Associate of Applied Science (AAS) in Culinary Arts.

## Admission Requirements

- Complete the Admission Requirements for Occupational Endorsement Certificate Programs (<https://catalog.uaa.alaska.edu/academicpoliciesprocesses/admissions/undergraduate/>).
- Complete the following admission requirements:
  - Placement into MATH A055 or higher and WRTG A111 or higher. For testing schedule, contact the Testing Center.

## Graduation Requirements

- Complete the General University Requirements for Occupational Endorsement Certificates (<https://catalog.uaa.alaska.edu/undergraduateprograms/oecrequirements/>).
- 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 A201	A la Carte Kitchen	4
Advisor approved culinary elective credits		4
<b>Total</b>		<b>16</b>

**A minimum of 16 credits is required for the certificate.**

### Program Student Learning 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.

- Demonstrate technical knowledge and critical thinking necessary for success in the field of culinary arts.
- Demonstrate successful employability skills, including oral and written communication skills.