

Occupational Endorsement Certificate in Culinary Arts

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 (<http://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 (<http://catalog.uaa.alaska.edu/undergraduateprograms/oecrequirements/>).
- 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 A201	A la Carte Kitchen	4
Advisor approved culinary elective credits		4
Total		19

A minimum of 19 credits is required for the certificate.

Program Student Learning Outcomes

Students graduating with an Occupational Endorsement Certificate 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.