# CULINARY ARTS AND HOSPITALITY A.A.S.

< Back to Department (http://catalog.uaf.edu/academic-departments/culinary-arts/)

## Minimum Requirements for Culinary Arts and Hospitality A.A.S.: 60 credits

Students must earn a C- grade or better in each course.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
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<tbody>
<tr>
<td></td>
<td><strong>General University Requirements</strong></td>
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<td>Complete the general university requirements. (<a href="http://catalog.uaf.edu/associates/#gurassociatedegreestext">http://catalog.uaf.edu/associates/#gurassociatedegreestext</a>)</td>
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<td><strong>A.A.S. Degree Requirements</strong></td>
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<td>Complete the A.A.S. degree requirements. (<a href="http://catalog.uaf.edu/associates/#AASrequirementstext">http://catalog.uaf.edu/associates/#AASrequirementstext</a>)</td>
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<td><strong>Culinary Arts and Hospitality Program Requirements</strong></td>
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<td>Complete the following:</td>
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<tr>
<td>CAH F101</td>
<td>Introduction to the Culinary Field</td>
<td>1</td>
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<tr>
<td>CAH F140</td>
<td>Culinary I: Principles and Techniques</td>
<td>4</td>
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<tr>
<td>CAH F141</td>
<td>Culinary II: Stocks, Soups and Sauces</td>
<td>4</td>
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<tr>
<td>CAH F146</td>
<td>Introduction to Baking and Pastry</td>
<td>4</td>
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<tr>
<td>CAH F150</td>
<td>Food Service Sanitation</td>
<td>2</td>
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<tr>
<td>CAH F154</td>
<td>Food and Beverage Service</td>
<td>2</td>
</tr>
<tr>
<td>CAH F160</td>
<td>Principles of Nutrition</td>
<td>2</td>
</tr>
<tr>
<td>CAH F175</td>
<td>Protein Fabrication</td>
<td>3</td>
</tr>
<tr>
<td>CAH F199</td>
<td>Culinary Arts Externship</td>
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<tr>
<td>CAH F230</td>
<td>Menu Planning</td>
<td>1</td>
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<td>CAH F242</td>
<td>Culinary III: Vegetables and Starch</td>
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<td>CAH F243</td>
<td>Culinary IV: A la Carte Cookery</td>
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<tr>
<td>CAH F248</td>
<td>Intermediate Baking and Pastry</td>
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<tr>
<td>CAH F250</td>
<td>Garde Manger</td>
<td>4</td>
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<tr>
<td>CAH F253</td>
<td>Storeroom Purchasing and Receiving</td>
<td>2</td>
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<tr>
<td>CAH F256</td>
<td>Restaurant and Hospitality Cost Management</td>
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**Total Credits** 60

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1 As part of the degree requirement, CAH F255 is recommended to complete the human relations requirement.