

A.A.S., CULINARY ARTS AND HOSPITALITY

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

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

Code	Title	Credits
General University Requirements		
Complete the general university requirements. (http://catalog.uaf.edu/certificates-associate/)		
A.A.S. Degree Requirements		
Complete the A.A.S. degree requirements. (http://catalog.uaf.edu/certificates-associate/summary-of-certificate-and-associate-degree-requirements/#associateofappliedsciencetext) ¹		
Culinary Arts and Hospitality Program Requirements		
CAH F101	Introduction to the Culinary Field	1
CAH F140	Culinary I: Principles and Techniques	4
CAH F141	Culinary II: Stocks, Soups and Sauces	4
CAH F146	Introduction to Baking and Pastry	4
CAH F150	Food Service Sanitation	2
CAH F154	Food and Beverage Service	2
CAH F160	Principles of Nutrition	2
CAH F175	Protein Fabrication	3
CAH F199	Culinary Arts Externship	2
CAH F230	Menu Planning	1
CAH F242	Culinary III: Vegetables and Starch	4
CAH F243	Culinary IV: A la Carte Cookery	4
CAH F248	Intermediate Baking and Pastry	4
CAH F250	Garde Manger	4
CAH F253	Storeroom Purchasing and Receiving	2
CAH F256	Restaurant and Hospitality Cost Management	2

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