

CERTIFICATE, CULINARY ARTS

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

Minimum Requirements for Culinary Arts Certificate: 30 credits

Code	Title	Credits
General University Requirements		
Complete the general university requirements. (http://catalog.uaf.edu/certificates-associate/)		
Certificate Requirements		
Complete the certificate requirements. (http://catalog.uaf.edu/certificates-associate/summary-of-certificate-and-associate-degree-requirements/#certificatestext) ¹		
Culinary Arts Program Requirements		
Complete the following:		
CAH F101	Introduction to the Culinary Field	1
CAH F140	Culinary I: Principles and Techniques	4
CAH F146	Introduction to Baking and Pastry	4
CAH F150	Food Service Sanitation	2
Complete 10-13 credits from the following:		10-13
CAH F141	Culinary II: Stocks, Soups and Sauces	
CAH F154	Food and Beverage Service	
CAH F160	Principles of Nutrition	
CAH F170	Gourmet Cooking	
CAH F172	Gourmet Asian Cooking	
CAH F174	Vegetarian Cooking	
CAH F175	Protein Fabrication	
CAH F176	Techniques of Healthy Cooking	
CAH F230	Menu Planning	
CAH F242	Culinary III: Vegetables and Starch	
CAH F243	Culinary IV: A la Carte Cookery	
CAH F250	Garde Manger	

¹ As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.