

CULINARY ARTS CERTIFICATE

The culinary arts and hospitality program prepares students for careers in this ever-expanding field. Graduates can seek employment in various food service operations or in the management of restaurants, bakeries, hotels, hospitals, camps or any other facility that requires food service as part of its operation. Certificates in culinary arts or baking and pastry arts are offered.

Baking and Pastry Arts Certificate Requirements

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

Minimum Requirements for Baking and Pastry Arts Certificate: 30 credits

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

| Code | Title | Credits |
|---|---------------------------------------|-----------|
| General University Requirements | | |
| Complete the general university requirements. (https://catalog.uaf.edu/certificates/#gurcertificatetext) | | |
| Certificate Requirements | | |
| Complete the certificate requirements. (https://catalog.uaf.edu/certificates/#certificaterequirementstext) ¹ | | 6-9 |
| Baking and Pastry 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 |
| CAH F248 | Intermediate Baking and Pastry | 4 |
| Complete 6-9 credits from the following: | | 6-9 |
| CAH F117 | Introduction to Cake Decorating | |
| CAH F154 | Food and Beverage Service | |
| CAH F160 | Principles of Nutrition | |
| CAH F161 | Pastry Tube Art | |
| CAH F171 | Fundamentals of Baking | |
| CAH F176 | Techniques of Healthy Cooking | |
| CAH F180 | Artisan Breads | |
| CAH F181 | International Breads | |
| CAH F230 | Menu Planning | |
| Total Credits | | 30 |

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.

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| Code | Title | Credits |
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| Certificate Requirements | | |
| Complete the certificate requirements. (https://catalog.uaf.edu/certificates/#certificaterequirementstext) ¹ | | 6-9 |
| 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 | |
| Total Credits | | 30 |

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.