Choose the culinary arts and hospitality, or baking & pastry certificate, or the associate of applied science in culinary arts and hospitality and achieve the foundational skills and knowledge necessary to be a productive professional within the industry. Studies expose students to various facets in the field to include cooking, baking, table service and management. The program provides a comprehensive education focused on student centered learning and industry endorsed outcomes. Instruction will include exploration of the culinary field and different specialty areas. Students learn about the many diverse opportunities available within the industry. Depending on their area of interest, students will receive hands-on practical experience in the kitchen and bakery. In an effort to provide real world experience, students will be part of a full service luncheon within our student operated Borealis Bistro.

Students who complete a certificate or associate of applied science degree from the Culinary Arts and Hospitality Department will find that the skills and knowledge learned in class will increase their marketability within the industry. Graduates may choose from numerous career paths including restaurants, bakeries, food production, hotels, hospitals, catering companies, mining camps, or any other facility that requires food service as part of its operation. Recent statistics show that there is a growing demand for food service within the State of Alaska.
CULINARY ARTS & HOSPITALITY

COURSES INCLUDE
• Food Service Sanitation
• Introduction to the Culinary Field
• Culinary I – Principles and Techniques
• Culinary II – Soups & Stocks
• Culinary III – Vegetable & Starches
• Culinary IV – Ala Carte Cookery
• Introduction / Intermediate Baking & Pastry
• Culinary Arts Externship
• Storeroom Purchasing & Receiving
• Human Resource & Supervision in Hospitality
• Food & Beverage Service
• Protein Fabrication
• Principles of Nutrition
• Menu Planning
• Garde Manger
• Gourmet Cooking
• Gourmet Baking
• Artisan Breads
• International Breads
• Pastry Tube Art
• Art In Cake Icing
• Gourmet Asian Cooking
• Heart Healthy/Diabetic Cooking
• Understanding Brewing & Fermentation
• Introduction to Wine Appreciation

PROGRAM HIGHLIGHTS
As a part of the program, students will complete an externship in a food service establishment for hands-on experience in a wide variety of areas within the industry. The externship may be accomplished in-state or out-of-state based on the students' choice and approval by the faculty liaison. The culinary program is currently pursuing industry accreditation with the American Culinary Federation Education Foundation (ACFEF).

OTHER DETAILS
Students planning to go on to a bachelor’s degree are advised to select courses meeting remaining core requirements and courses designated within the bachelor’s degree major and minor programs. Students who plan to transfer to another institution to continue their studies should work closely with that institution on their degree requirements to ensure transferability.

The AAS Degree is transferable to the bachelor’s in Hospitality Management at the University of Alaska in Anchorage.

APPLICATION PROCESS
• Review admission requirements with an advisor by calling 907-455-2929 or email CTC-Culinary-Dept@alaska.edu
• Apply for admission to UAF: www.uaf.edu/admissions/
• Apply for financial aid: www.uaf.edu/finaid/ or call 907-455-2832
• Find classes & register: www.uaf.edu/coursefinder/
• Get your books & class materials organized - UAF Bookstore: www.uaf.bkstr.com
• Start your Journey at UAF CTC!

PROGRAM CONTACT
Keith Swarner
Program Coordinator/Advisor
Hutchison Center, 3770 Geist Road
Fairbanks AK 99709
907-455-2820
907-455-2909 fax
keith.swarner@alaska.edu

Kristi Gaikowski
Office Manager
Hutchison Center, 3770 Geist Road
Fairbanks AK 99709
907-455-2902
907-455-2909 fax
kgaikows@alaska.edu