




# Culinary Arts Institute

HANDS-ON LEARNING

The Culinary Arts Institute (CAI) at UVU provides premier training for students interested in a career in professional cooking or baking. The program offers small, hands-on classes, focusing on individualized attention and development. The Culinary Arts Institute provides experience, through "engaged" industry based learning.

## Future Students

While studying Culinary Arts at UVU, students gain a solid understanding of the food and beverage industry and learn the newest techniques in food and baking production using state-of-the-art equipment in our kitchen labs. These industry based learning models allow students to work with a wide range of foods while directly interacting with the public.



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[Explore Culinary Careers](#)



[View Degree Options](#)



[Meet our Chefs](#)

## Current Students

[Find Scholarships](#)

[Contact an Advisor](#)

[Find an Internship](#)

## Hungry Yet?



**Restaurant Forte**  
Restaurant Forte is UVU's premier restaurant, located in the UCCU, which allows CAI students to exhibit their fine dining skills.

Restaurant Forte plays an important role for UVU Culinary Arts students in gaining valuable experience in all aspects of running a food service business. Students rotate through different stations of the operation in addition to planning and preparing menus focusing on international and American regional cuisine.

Restaurant Forte is where delicious food prepared by thriving culinary arts students and good company join together to honor the roots of UVU's Culinary Arts program and to toast its promising future.

[Schedule a Reservation](#)




**Café at Canyon Park**  
The Café at Canyon Park is located at the Culinary Arts Institute and is open weekdays from 11:00 a.m. - 2:00 p.m.

Espresso Service open from 8:00 a.m. - 3:00 p.m. (online or walk in)

It's a great place for students, faculty, and the public to eat, and is also the home base for CAI student education.

[View a Menu \(PDF\)](#)



**Catering**  
Chef and Student ~ Hand Crafted ~ On/Off Site Catering

Buffets ~ Weddings ~ Special Events ~ Leadership Training

Company Cooking ~ Hands On Events

[Contact UCCU Center Catering Services](#)

[Contact Canyon Park Catering Services](#)

## News & Events

Dear Friends of Restaurant Forte: we have made the difficult decision to remain closed to the public in an effort to protect our students, instructors, and staff. Please continue to follow us and support our students. We miss you!



[Discover Upcoming Events](#)



[View Culinary Arts Institute News](#)

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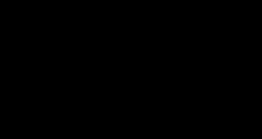
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## 2019 Scholarship Gala



# Culinary Arts Institute

## HANDS-ON LEARNING

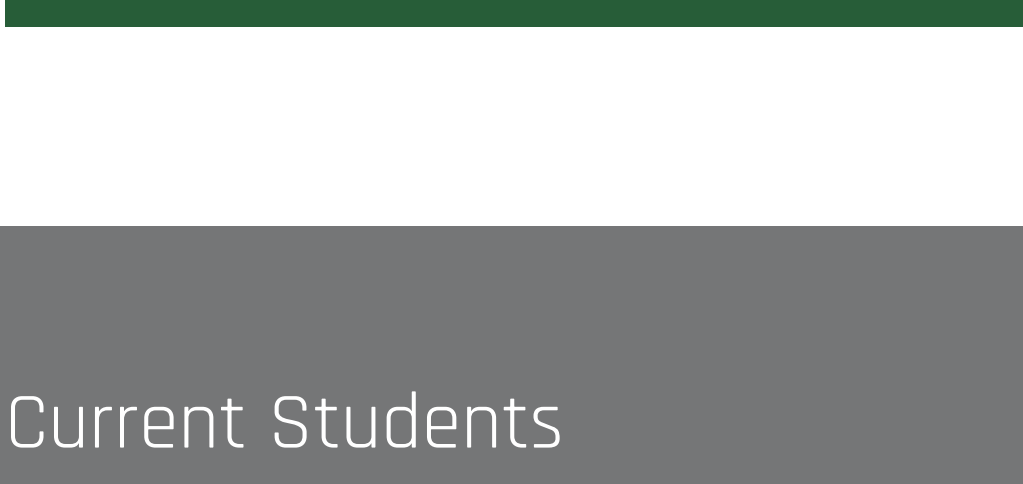
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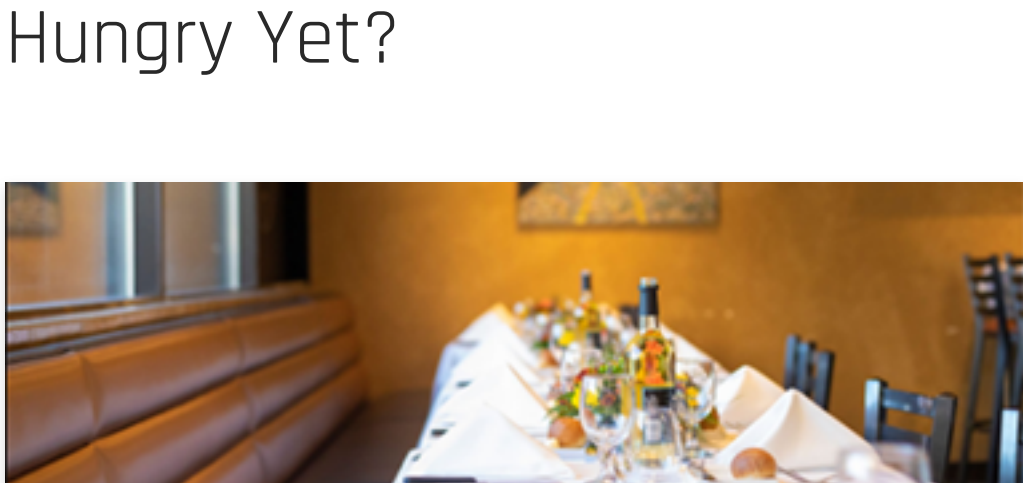
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### Explore Culinary Careers



### View Degree Options



### Meet our Chefs

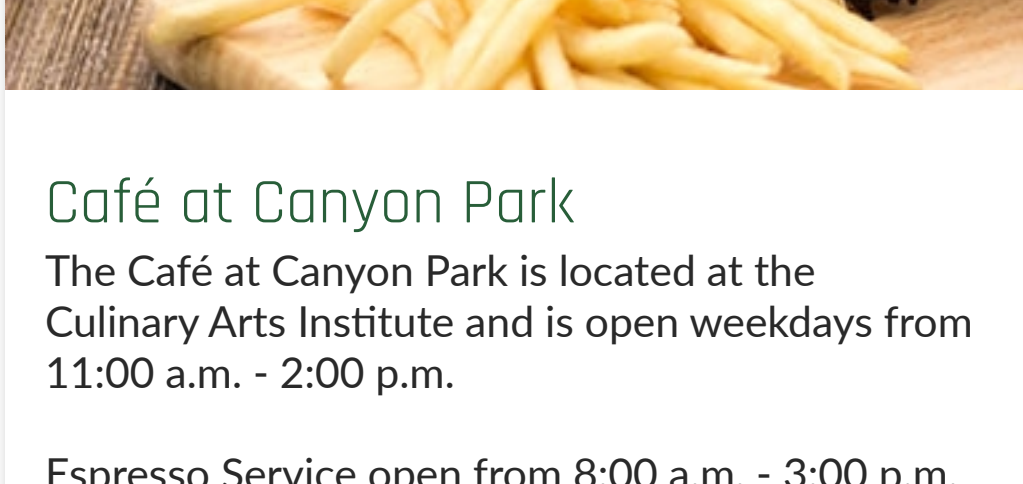
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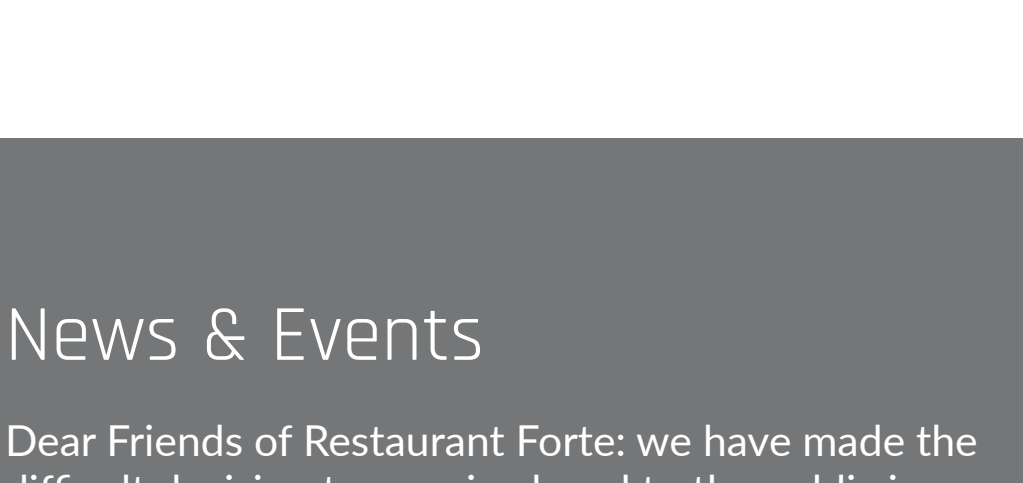
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# ABOUT US

## Culinary Arts at UVU

We are very proud of our dynamic and exciting program here at Utah Valley University. We provide top-quality training for future chefs, bakers, and culinary managers. Our students become industry leaders.

### Our Award-winning Faculty and Students



**Faculty Awards**

The talented and skilled members of our faculty hold certification from the American Culinary Federation as either a Certified Executive Chef or Certified Executive Pastry Chef.



**Student Awards**

We are committed to excellence and strive to provide a learning environment that maximizes student talent and potential both personally and professionally.

### Support the Culinary Arts



**Donate**

We are proud to be able to offer a Culinary Arts Institute Scholarship to qualifying students each semester. These scholarships are earned, not awarded.

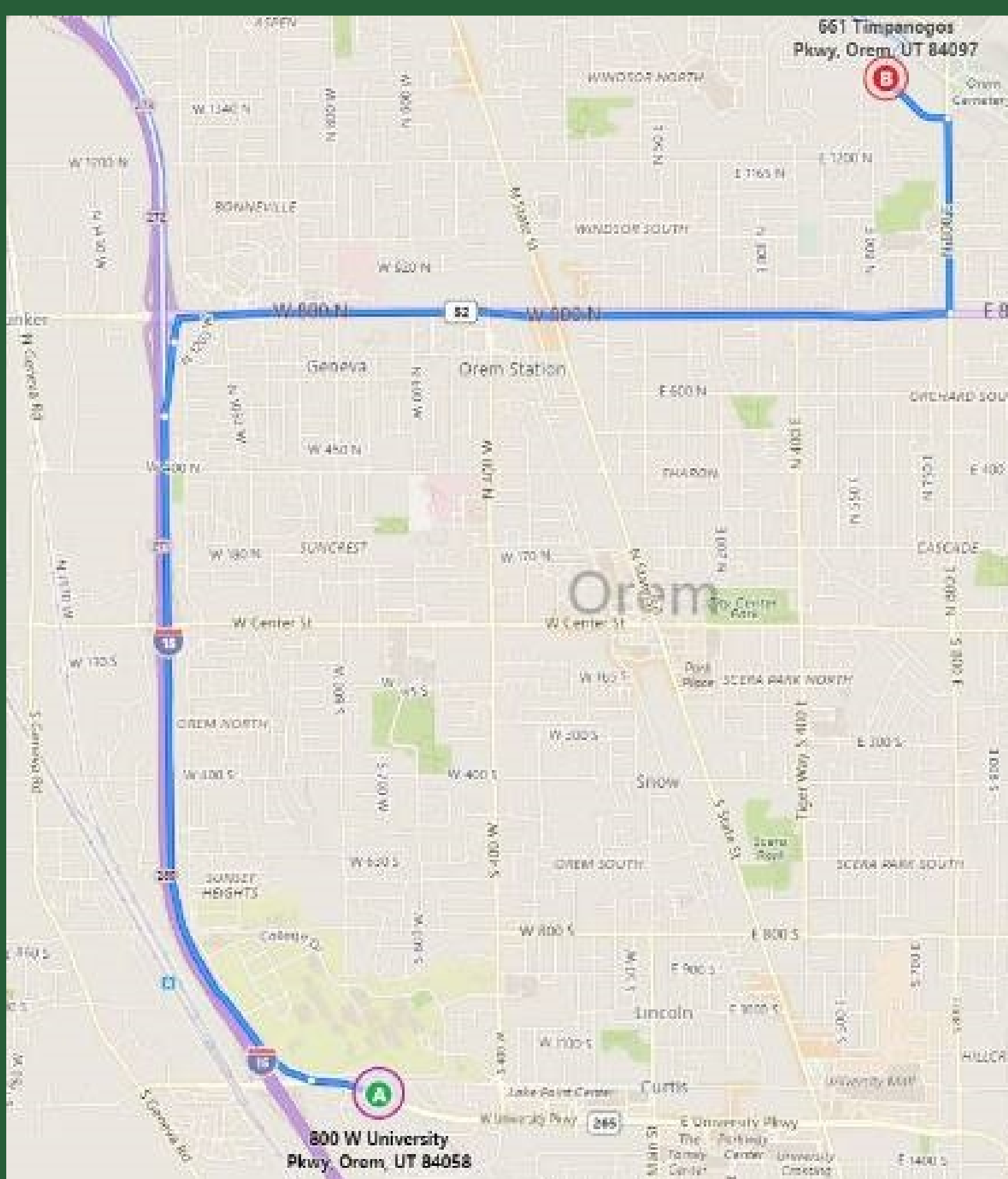
### Schedule a Tour



**Schedule a Tour**

While in the cooking classes, students prepare menus and food for Restaurant Forté in the UCCU Center, which is open for lunch approximately 10 of the 15 weeks in the semester on Wednesday and Thursday afternoons. If you are interested in the program, we suggest you visit the dining room and watch the students in action. You may also want to dine at the restaurant.

### Contact Information



Canyon Park Technology Center  
 661 East Timpanogos Parkway  
 Building L, Room 102, Mail Stop 283  
 Orem, UT 84097

(801) 863-8914

[CulinaryArts@uvu.edu](mailto:CulinaryArts@uvu.edu)

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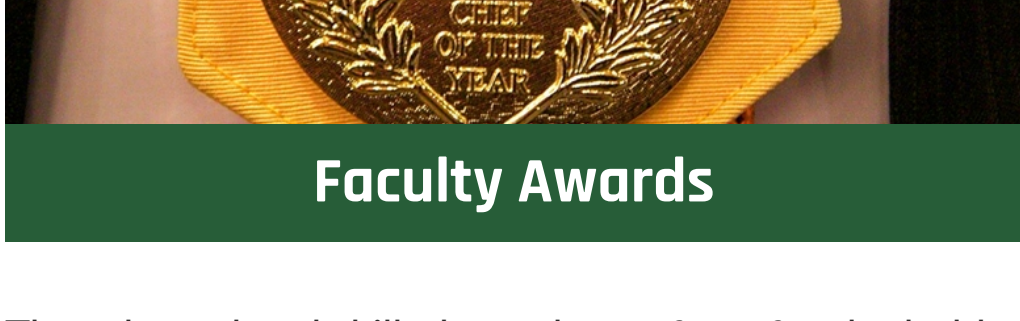


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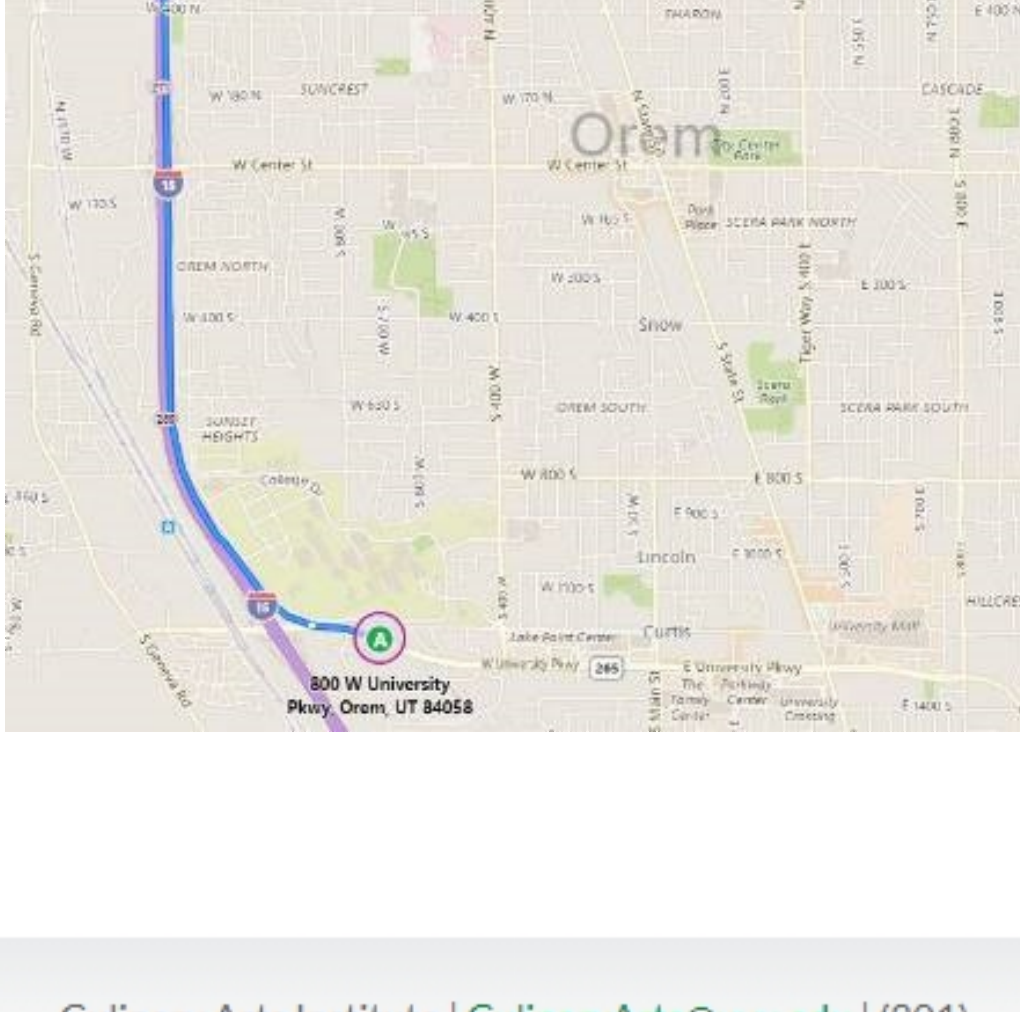
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## DEGREES & PROGRAMS

### The Culinary Program

While studying Culinary Arts at UVU, students gain a solid understanding of the food and beverage industry and learn the newest techniques in food and baking production using state-of-the-art equipment. Our students graduate with a two-year degree and hands-on experience with world-renowned students and chefs. We take pride in the diverse education experience that we offer to each of our students.



#### AAS in Culinary Arts

##### Cost of the Program:

##### Tuition:

- 12-18 credit hours = \$2,953 in-state tuition and standard fees per semester (2020/2021 school year).
- 12-18 credit hours = \$8,403 out-of-state tuition and standard fees per semester (2020/2021 school year).

##### Course Fees:

- Each 4.5 credit cooking class carries a course fee of \$750 (\$1,500 per semester x three semesters).

##### Tool Kits:

- \$500 = FULL or \$300 MINI and will be ordered when you register for the first semester cooking classes.

[Learn More](#)

[Enroll Here](#)

### Student Resources

[Find Scholarships](#)

[Request Information](#)

[Admissions](#)

### Internships

Upon completion of the cooking classes, students are required to participate in an internship. Before beginning the application, please locate an internship opportunity. For questions about finding an internship you can schedule an appointment with [Sara Moore, CET Internship Coordinator](#), by using the Appointment Scheduler below.

[Appointment Scheduler](#)

### Other Helpful Links:

[CET Internship Opportunities](#)

[Internship Application](#)

### Service Areas

The Culinary Art Institutes' comprehensive course of study covers several service areas, including not only how to cook and bake, but key requirements to success, such as:



#### Customer Service

Teaches basic food service skills in a commercial environment.



#### Pro Dining Service

Covers the key aspects and responsibilities of table servers in different styles of operations.



#### Storeroom Management

Emphasizes buying, writing specifications, determining needs, and controlling quality.



#### Food Safety

Develops an entry-level working knowledge of serving food and beverage.



#### Sanitation

Explains effective sanitation measures that will keep customers and employees safe.



#### Menu Planning

Explores the relationship between menus and restaurant design for both production and service areas.



#### Nutrition

Provides an understanding of how and why the relationship between food and health has moved into sharp focus.



#### Purchasing

Teaches principles and practices concerning purchasing of foods, supplies, and materials.



#### BS in Hospitality Management

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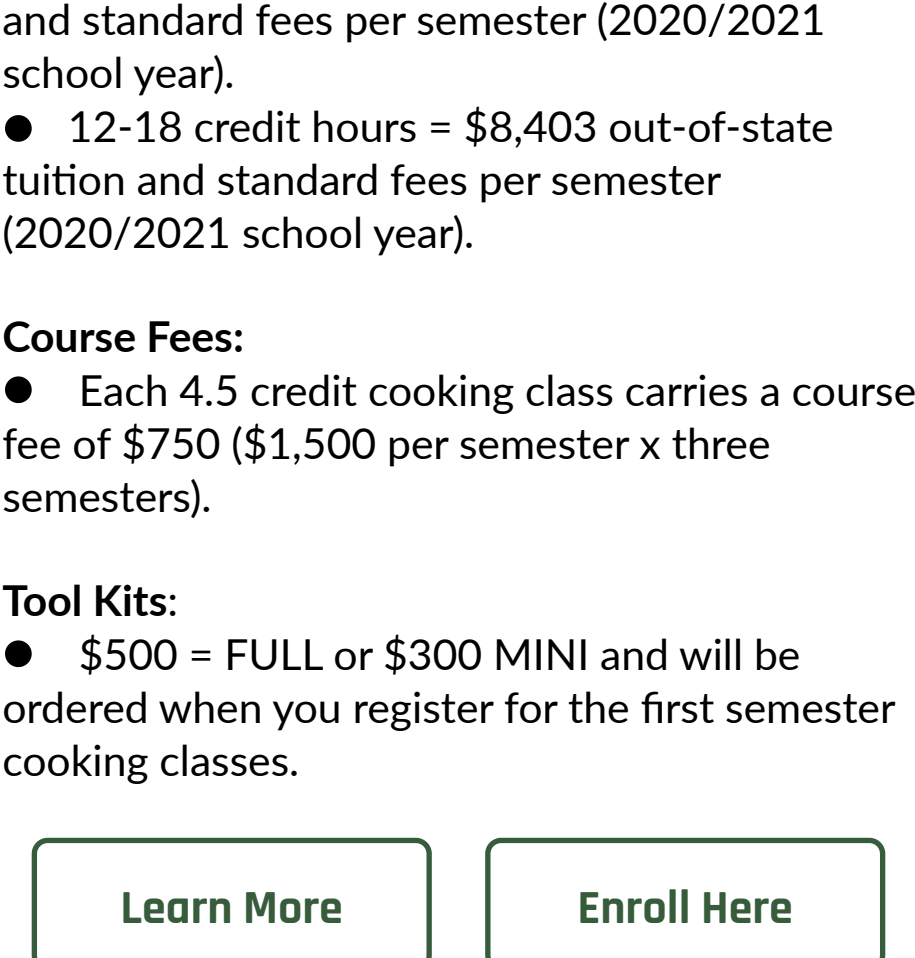
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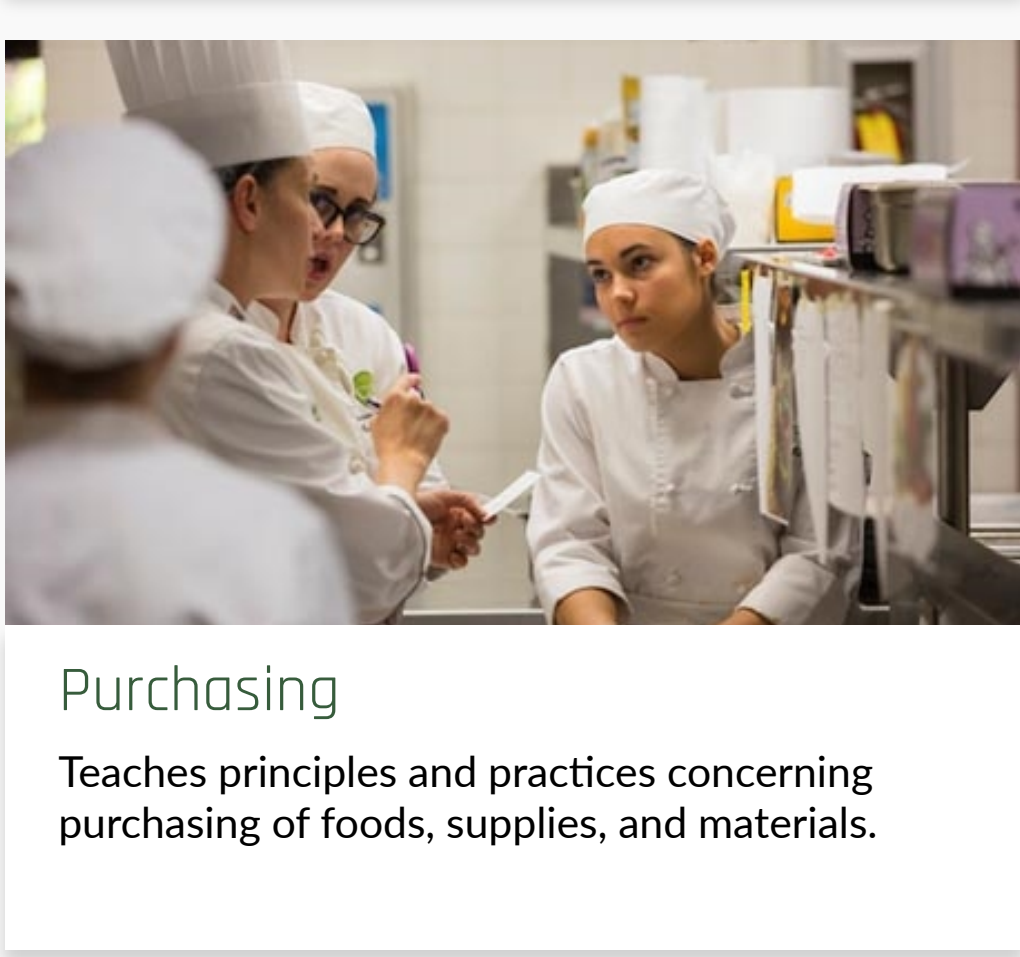
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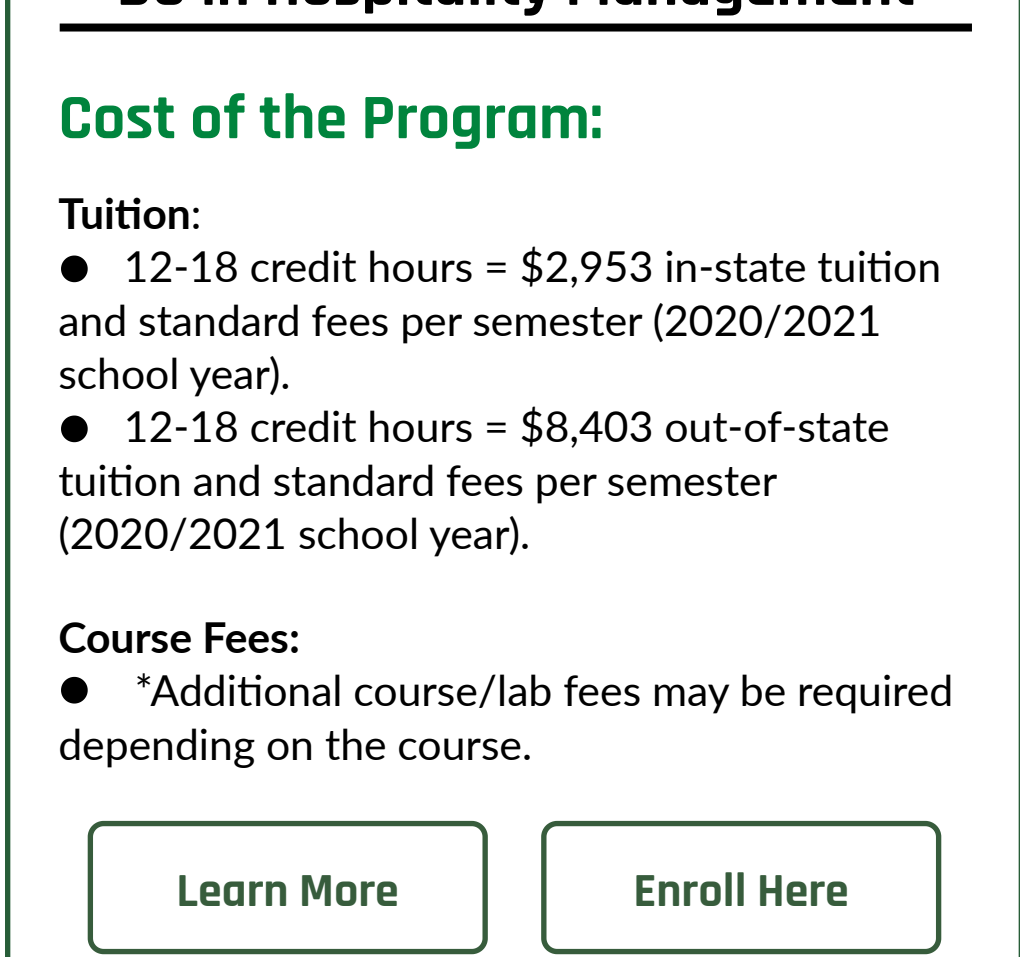
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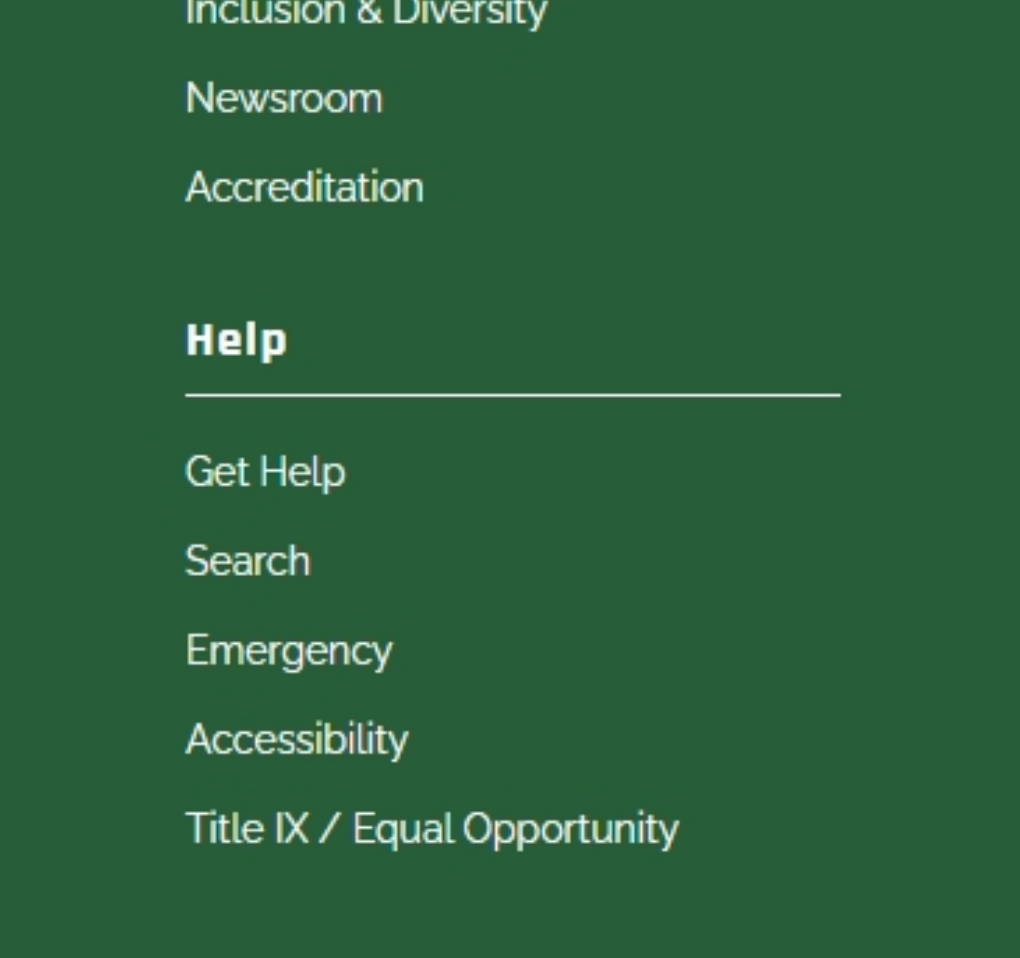
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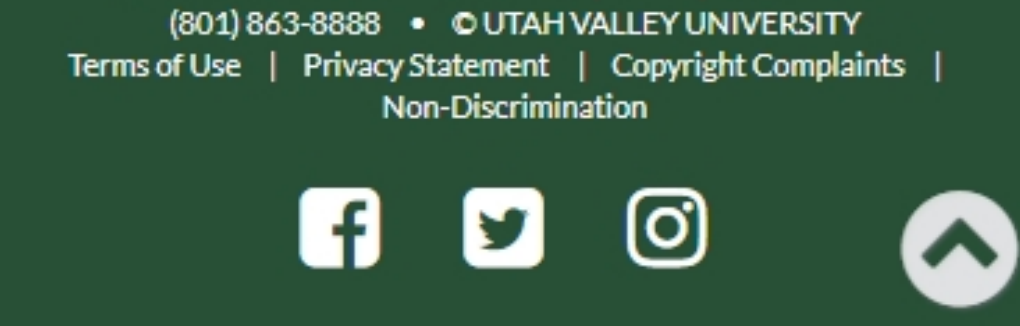
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# ADVISING

Advisors from the Culinary Arts Institute will be able to see you regarding anything related to the CA Institute



**Tina Ostler**

Academic Advisor | College of Engineering & Technology | UVU Culinary Arts

[Message Tina Ostler](#)

[Schedule an Appointment](#)

801-863-6780 | CL-103

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# FACULTY & STAFF

## Meet Our Chefs



**Chef Diana Fallis**  
Associate Professor  
[Message Chef Fallis](#)

801-863-7040 | CL-106 | MS 154

[Professional Profile](#)

AAS in Culinary Arts from UVU  
Attended first culinary class offered at UVSC  
ACF Certified Executive Pastry Chef  
ACF Certified Practical Examiner  
Chef/Pastry Chef since 1991  
Seven Gold Medals from the American Culinary Federation  
1st place in the ACF Beehive Triple Crown in 2003 and 2004  
Outstanding Educator at UVU for the school year of 2004/2005  
Assistant Pastry Chef at Stein Erickson's Lodge  
Chef/Owner of Station Café  
Corporate Pastry Chef for seven restaurants for the Epicurious Group  
Executive Pastry Chef at Little America, Provo Marriott and Thanksgiving Point



**Chef KJ Francom**  
Instructor  
[Message Chef Francom](#)

801-863-6565 | CL-023 | MS 283

[Professional Profile](#)

BA in Finance from Brigham Young University  
AAS in Culinary Arts from Utah Valley University  
ACF Certified Chef de Cuisine  
Café & Catering Manager at Canyon Park  
GM Council – Ritz Carlton, Phoenix  
Chef de Partie – JW Marriott, Camelback Inn  
ACF Gold Medalist – Student Team K Competition, 2011  
ACF Bronze Medalist – Individual K Competition



**Chef Todd Leonard**  
Director of Culinary Arts  
[Message Chef Leonard](#)

801-863-8087 | CL-021 | MS 283

[Professional Profile](#)

Chef consultant, revitalizing restaurants such as Ledges Golf Club, Blue Lemon Restaurants and Coney's Frozen Custard  
Executive Chef for Shelf Reliance  
Involved in research, development, and food creation for Thrive Life, a Utah based Freeze dried specialty foods Company.  
Guest chef on local news and cooking broadcasts  
Taught classes for Orson Gygi, Sur La Table, Thanksgiving Point, Ace Hardware, and other community functions.  
Youngest Chef in Utah to earn the ACF Certified Executive Chef  
Vice President of the local ACF Beehive Chef's Chapter  
ACF Competition Chairman for the State of Utah  
Utah's ACF Chef of the year award in 2006 and 2010  
ACF Western Regional Chef of the Year in 2011  
Mentor for the High School ProStart programs  
Earned several Gold, Silver, and Bronze Medals in various ACF sanctioned competitions  
Two 1st place awards in International Dutch Oven Society cook off  
Past experience includes Provo Park Marriott Hotel, Royce's Private Club, Oakridge Country Club, Blue Lemon Restaurant, and the Joseph Smith Memorial Building as Executive Chef of the Garden Restaurant and Nauvoo Café.



**Chef Joseph McRae**  
Assistant Professor  
[Message Chef McRae](#)

801-863-6924 | CL-024

[Professional Profile](#)



**Chef Troy Wilson**  
Assistant Professor  
[Message Chef Wilson](#)

801-863-7048 | CL-008 | MS 283

[Professional Profile](#)

## Our Staff



**Cody Thatcher**  
Manager of Catering and Restaurant Forte  
[Message Cody Thatcher](#)

801-863-7040 | CL-106 | MS: 154



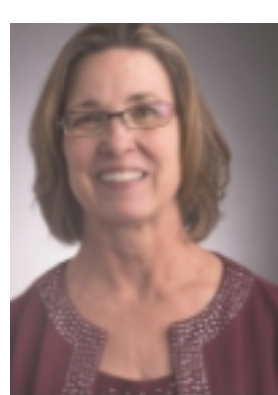
**Chelsea Stonehocker**  
Supervisor of Canyon Park Catering and Cafe  
[Message Chelsea Stonehocker](#)

CL-105A



**Marsha Peterson**  
Administrative Assistant III-Culinary Arts-Financial  
[Message Marsha Peterson](#)

801-863-6825 | CL-102A | MS: 283



**Mary Schumacher**  
Administrative Assistant  
[Message Mary Schumacher](#)

801-863-8914 | CL-102 | MS: 283



**Valerie Terry**  
Admin Support II  
[Message Valerie Terry](#)

801-863-7055 | CL-102 | MS: 283



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801-863-6780 | CL-103



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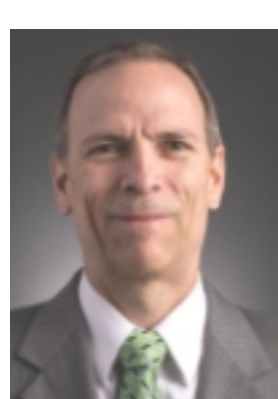


**Jennette Kilgrew**  
Adjunct Instructor  
[Message Jennette Kilgrew](#)



**Marc Brown**  
Professional in Residence  
Hospitality Management  
[Message Marc Brown](#)

801-863-8728 | WB-203B



**Doug Miller**  
Professor of Hospitality Management  
[Message Doug Miller](#)

801-863-8106 | WB-203C | MS: 119

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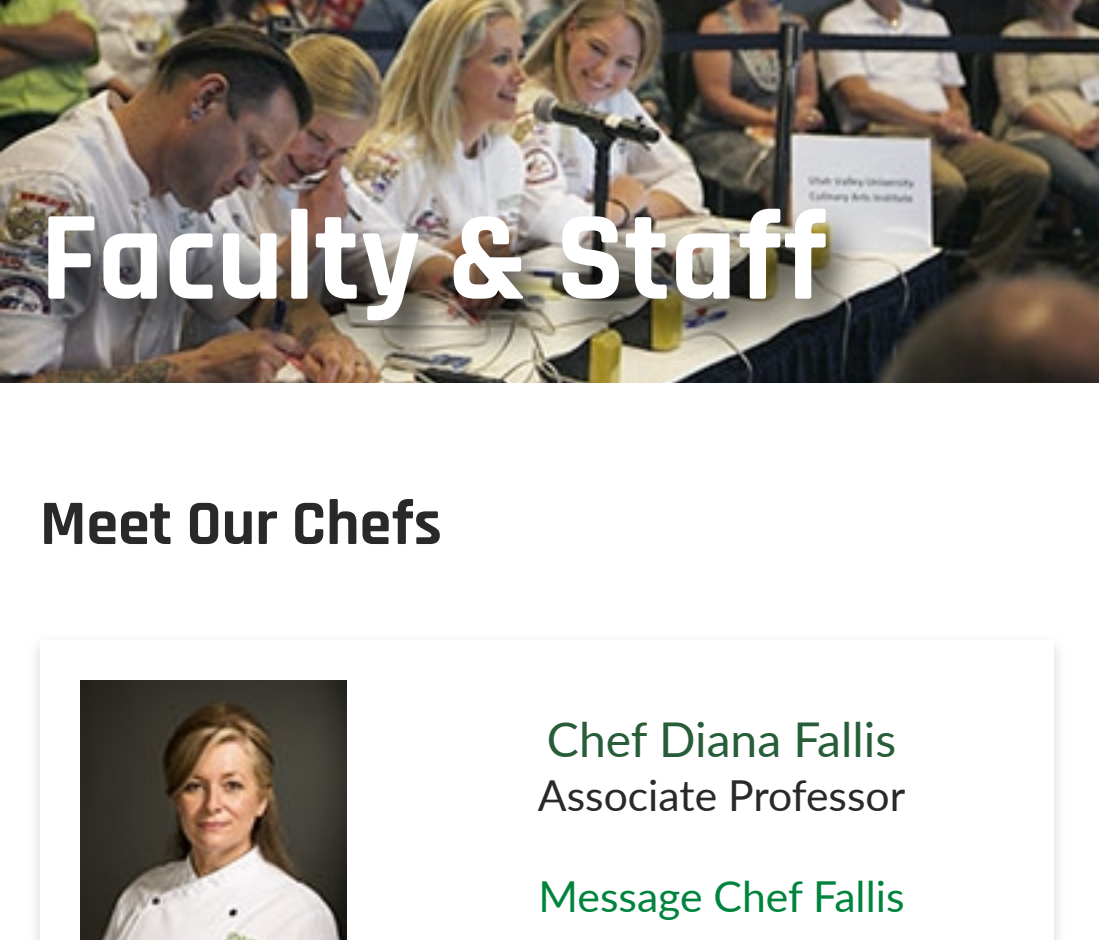
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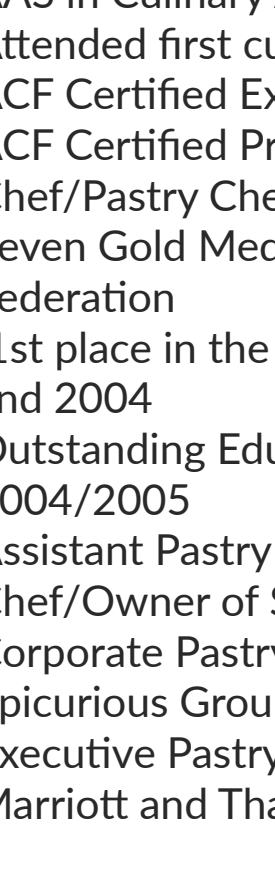
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# Faculty & Staff

## Meet Our Chefs



**Chef Diana Fallis**  
Associate Professor

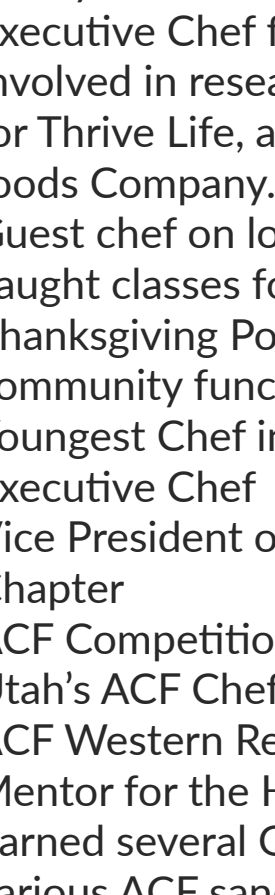
[Message Chef Fallis](#)

801-863-7040 | CL-106 | MS 154

### Professional Profile



AAS in Culinary Arts from UVU  
 Attended first culinary class offered at UVSC  
 ACF Certified Executive Pastry Chef  
 ACF Certified Practical Examiner  
 Chef/Pastry Chef since 1991  
 Seven Gold Medals from the American Culinary Federation  
 1st place in the ACF Beehive Triple Crown in 2003 and 2004  
 Outstanding Educator at UVU for the school year of 2004/2005  
 Assistant Pastry Chef at Stein Erickson's Lodge  
 Chef/Owner of Station Café  
 Corporate Pastry Chef for seven restaurants for the Epicurious Group  
 Executive Pastry Chef at Little America, Provo Marriott and Thanksgiving Point

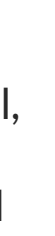


**Chef KJ Francom**  
Instructor

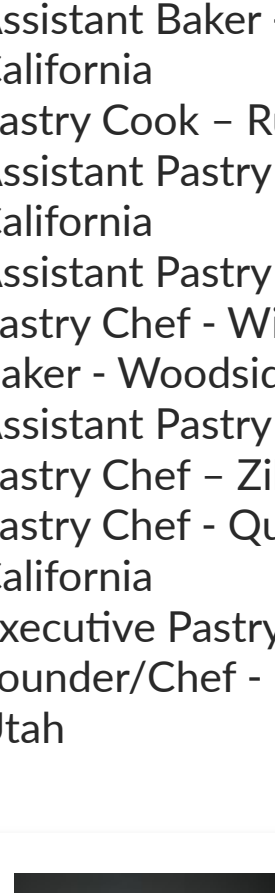
[Message Chef Francom](#)

801-863-6565 | CL-023 | MS 283

### Professional Profile



BA in Finance from Brigham Young University  
 AAS in Culinary Arts from Utah Valley University  
 ACF Certified Chef de Cuisine  
 Café & Catering Manager at Canyon Park  
 GM Council ~ Ritz Carlton, Phoenix  
 Chef de Partie ~ JW Marriott, Camelback Inn  
 ACF Gold Medalist ~ Student Team K Competition, 2011  
 ACF Bronze Medalist ~ Individual K Competition



**Chef Todd Leonard**  
Director of Culinary Arts

[Message Chef Leonard](#)

801-863-8087 | CL-021 | MS 283

### Professional Profile



Chef consultant, revitalizing restaurants such as Ledges Golf Club, Blue Lemon Restaurants and Coney's Frozen Custard  
 Executive Chef for Shelf Reliance  
 Involved in research, development, and food creation for Thrive Life, a Utah based Freeze dried specialty foods Company.  
 Guest chef on local news and cooking broadcasts  
 Taught classes for Orson Gygi, Sur La Table, Thanksgiving Point, Ace Hardware, and other community functions.  
 Youngest Chef in Utah to earn the ACF Certified Executive Chef  
 Vice President of the local ACF Beehive Chef's Chapter  
 ACF Competition Chairman for the State of Utah  
 Utah's ACF Chef of the year award in 2006 and 2010  
 ACF Western Regional Chef of the Year in 2011  
 Mentor for the High School ProStart programs  
 Earned several Gold, Silver, and Bronze Medals in various ACF sanctioned competitions  
 Two 1st place awards in International Dutch Oven Society cook off  
 Past experience includes Provo Park Marriott Hotel, Royce's Private Club, Oakridge Country Club, Blue Lemon Restaurant, and the Joseph Smith Memorial Building as Executive Chef of the Garden Restaurant and Nauvoo Café.

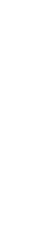


**Chef Joseph McRae**  
Assistant Professor

[Message Chef McRae](#)

801-863-6924 | CL-024

### Professional Profile



California Culinary Academy - Baking and Pastry Arts Certificate  
 CCA Baking and Pastry Arts Student of the Year  
 Internship - Ritz Carlton, San Francisco, California  
 Assistant Baker - Whole Foods Market, Cupertino, California  
 Pastry Cook - Rubicon, San Francisco, California  
 Assistant Pastry Chef - Jardinière, San Francisco, California  
 Assistant Pastry Chef - Zibibbo, Palo Alto, California  
 Pastry Chef - Wild Hare, Menlo Park, California  
 Baker - Woodside Bakery, Woodside, California  
 Assistant Pastry Chef - Spago, Palo Alto, California  
 Pastry Chef - Zibibbo, Palo Alto, California  
 Pastry Chef - Quadrus Conference Center, Palo Alto, California  
 Executive Pastry Chef - Sundance Resort, Provo, Utah  
 Founder/Chef - Heirloom Restaurant Group, Provo, Utah



**Chef Meghan Roddy**  
Assistant Professor

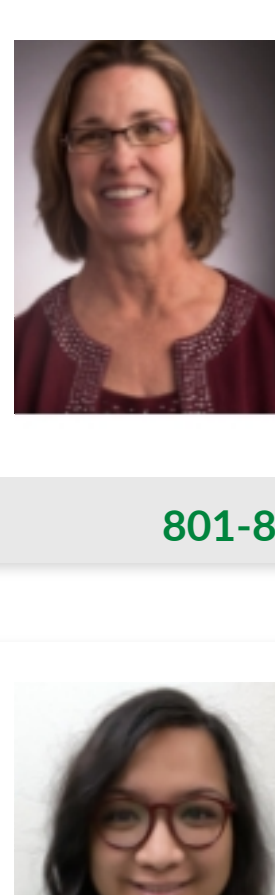
[Message Chef Roddy](#)

801-863-6810 | CL-014 | MS 283

### Professional Profile



Graduated from University of Delaware with a BS in Hotel, Restaurant, and Institutional Management in 1998  
 Graduated from the Culinary Institute of America with an AOS in Baking and Pastry Arts in 2001  
 Worked at a family-owned bakery while attending high school and college in Delaware  
 Studied abroad in Switzerland while attending University of Delaware  
 Interned at Wheatleigh (small luxury hotel in Lenox, MA) while attending the Culinary Institute of America  
 Pastry Cook at Hotel DuPont in Wilmington, Delaware  
 Pastry Chef at Beaumont Hotel in Ouray, Colorado  
 Pastry Chef at Jasca Food and Wine in Boulder, Colorado with James Beard, award winning Chef Lachlan MacKinnon-Patterson  
 Pastry Chef at Olive and Ivy Restaurant and Marketplace in Scottsdale, Arizona  
 Pastry Chef at Sundance Resort in Sundance, Utah  
 UVU Culinary Arts Institute Pastry and Baking Chef Instructor since 2012



**Chef Peter Sprout**  
Assistant Professor

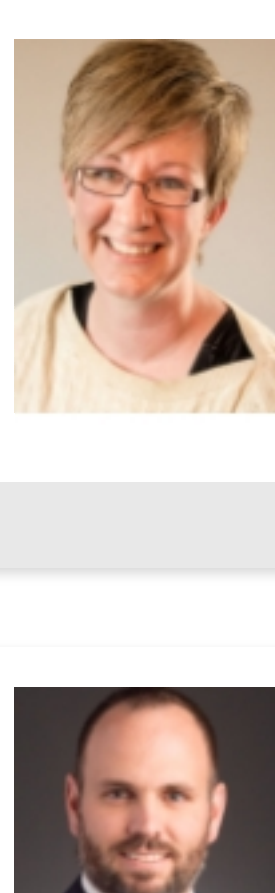
[Message Chef Sprout](#)

801-863-6764 | EC- | MS 283

### Professional Profile



ACF Certified Executive Chef  
 ACF Approved Culinary Competition Judge  
 Utah Chef of the Year 2009 & 2011  
 ACF National Chef of the Year Semi-Finalist 2011  
 UVU Presidential Award of Excellence Winner for Student Success 2013  
 Eleven Time ACF Culinary Competition Gold Medal Winner  
 CAI Student Competition Mentor & Coach  
 Five Utah State Gold Medal Titles 2007 - 2012  
 ACF Student Team Western Regional Gold Medalist 2011  
 ACF National Student Chef of the Year Finalist 2009 & 2013  
 Executive Chef & Owner of CHEF'S TABLE Restaurant  
 Earned Silver Medal in the Culinary World Cup in Luxembourg City, Luxembourg 2014



**Chef Troy Wilson**  
Assistant Professor

[Message Chef Wilson](#)

801-863-7048 | CL-008 | MS 283

### Professional Profile



Graduated from the Culinary Institute of America in 1988  
 Voted "Most Likely to Succeed" at the Culinary Institute of America  
 Former owner and Executive Chef of Restaurant Ciao  
 ACF Certified Working Chef in 1990  
 Came to UVU (Formerly Greg's Restaurant) by Greg Forte, former instructor and department chair of UVU Culinary Arts program  
 Teaches third semester students the fine art of operating Restaurant Forte  
 ACF Certified Executive Chef in 2004  
 ACF Beehive Chefs Chapter Chef of the Year in 2005 and 2007  
 ACF Beehive Chefs Chapter Culinary Educator of the year in 2006  
 Elected ACF Beehive Chefs Chapter President in 2008 and served for four years  
 ACF Beehive Chefs Chapter Chairman of the Board 2013  
 Co-owner of Chefs Table Restaurant in Orem

## Our Staff



**Cody Thatcher**  
Manager of Catering and Restaurant Forte

[Message Cody Thatcher](#)

801-863-7040 | CL-106 | MS: 154



**Chelsea Stonehocker**  
Supervisor of Canyon Park Catering and Cafe

[Message Chelsea Stonehocker](#)

CL-105A



**Marsha Peterson**  
Administrative Assistant III-Culinary Arts-Financial

[Message Marsha Peterson](#)

801-863-6825 | CL-102A | MS: 283



**Mary Schumacher**  
Administrative Assistant

[Message Mary Schumacher](#)

801-863-8914 | CL-102 | MS: 283



**Valerie Terry**  
Admin Support II

[Message Valerie Terry](#)

801-863-7055 | CL-102 | MS: 283



**Tina Ostler**  
Academic Advisor

[Message Tina Ostler](#)

801-863-6780 | CL-103



**Brandon Roddy**  
Adjunct Instructor

[Message Brandon Roddy](#)



**Jennette Kilgrew**  
Adjunct Instructor

[Message Jennette Kilgrew](#)



**Marc Brown**  
Professional in Residence Hospitality Management

[Message Marc Brown](#)

801-863-8728 | WB-203B



**Doug Miller**  
Professor of Hospitality Management

[Message Doug Miller](#)

801-863-8106 | WB-203C | MS: 119

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## NEWS & EVENTS




### Utah Valley University's Annual Gala

November 9th, 2020

The Gala is UVU's annual event with the most intricate meals prepared, and the finest service. This is a black tie event, and UVU's biggest fundraising event of the year for the Culinary Arts program.

[Get Tickets](#)




**VIP Dinner with John Ratzenburger**

UVU Culinary Arts Knowledge Bowl Team dominated in New Orleans ACF National Competition!

Team Members: Jeremy Hanson, Hailey Newman, Abby Raff, Alex Robertson, & Karri Lowe

Team Coaches: KJ Francom & Meghan Roddy

[Read Full Article](#)



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[Read Full Article](#)

### Culinary Arts News Blog

Here we post the latest articles on the Culinary Arts program news! There have been many recent accomplishments we would love to share with you! Check it out here!

[Culinary Arts Blog](#)

## EVENTS

**< APRIL 2020 >**

MON.	TUES.	WED.	THURS.	FRI.	SAT.	SUN.
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
	28	29	30			

**< MONDAY, APRIL 1ST >**

**Graduation Gala**

TIME: 6:30PM - 7:30PM

LOCATION: 661 East Timpanogos Parkway, Bldg. L, Orem, UT 84097

DESCRIPTION: Come eat delicious food made by UVU Culinary Arts students and celebrate their graduation success as they prepare to move onto their culinary careers!

[RSVP](#)



# Events



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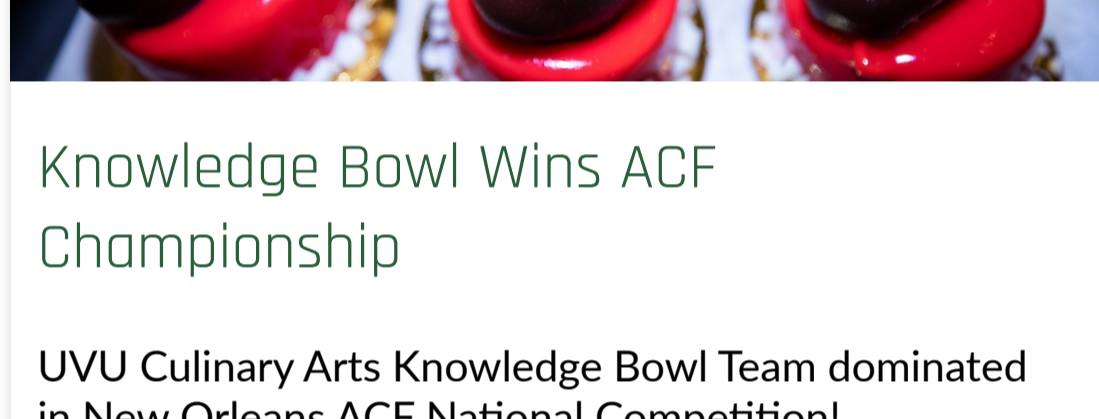
[Culinary Arts Blog](#)



### VIP Dinner with John Ratzenburger

The UVU Career & Technical Education department hosted a dinner with John Ratzenburger who was visiting as a guest speaker for the 2018 UVU/MTECH K16 Counselor Conference. The dinner went wonderfully, with John Ratzenburger sharing a table with UVU President Astrid Tuminez. Dinner was done by Chef Lynn's class at Restaurant Forte, with pictures taken by Savanna Sorensen through UVU Marketing.

[Read Full Article](#)



### Knowledge Bowl Wins ACF Championship

UVU Culinary Arts Knowledge Bowl Team dominated in New Orleans ACF National Competition!

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# FACULTY AWARDS

## Our Award-winning Faculty

The talented and skilled members of our faculty hold certification from the American Culinary Federation as either a Certified Executive Chef or Certified Executive Pastry Chef.



### Chef Todd Wins National Chef of the Year

Chef Todd Leonard, Utah Valley University's Culinary Arts Institute department chair, was named the 2018 National Chef of the Year at the American Culinary Federation national convention.

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### Chef Diana Fallis Finishes in Top Four in Pastry Chef Competition

UVU Associate Professor Chef Diana Fallis finished in the top four nationally in the Pastry Chef of the Year competition.

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# STUDENT AWARDS

## Student Awards

Our students develop proficiencies required for student competitions (category SK and SP) and certification requirements for Sous Chef or Pastry Chef through the American Culinary Federation. Students combine their competition experience and work experience in their professional portfolio.



### UVU Culinary Arts Student Named 2019 Western Region Student Chef of the Year

Emma El-Farra, a first-year UVU Culinary Arts student, won the prestigious Western Region Student Chef of the Year award at the American Culinary Federation competition held in Las Vegas, Nevada, on Feb. 2, 2019. She now advances to the ACF's "Final Five" national competition in Orlando in August.

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### Culinary Arts Student Qualifies for World Championships

Utahna Warren, a senior at UVU's Culinary Arts Institute, won gold at the Global Chefs Challenge in Toronto on May 25, 2019.

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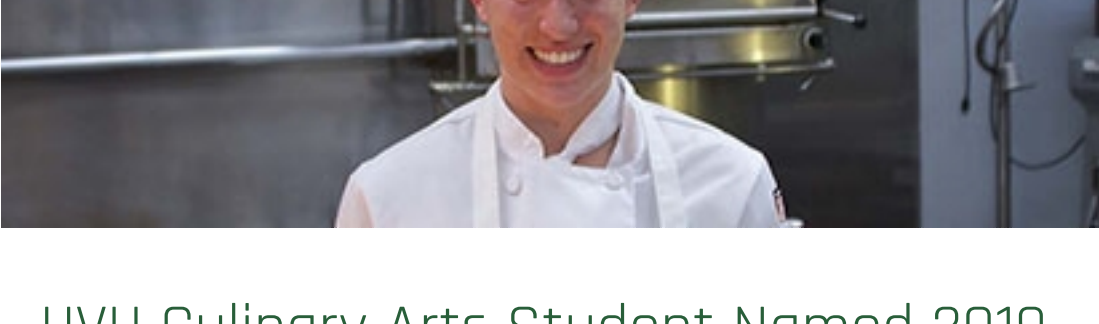
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