



2019 Scholarship Gala

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.

[Learn About Us](#)[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](#)

Digital Media | DigitalMedia@uvu.edu | (801) 863-8485 | Room CS-526

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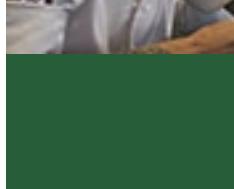
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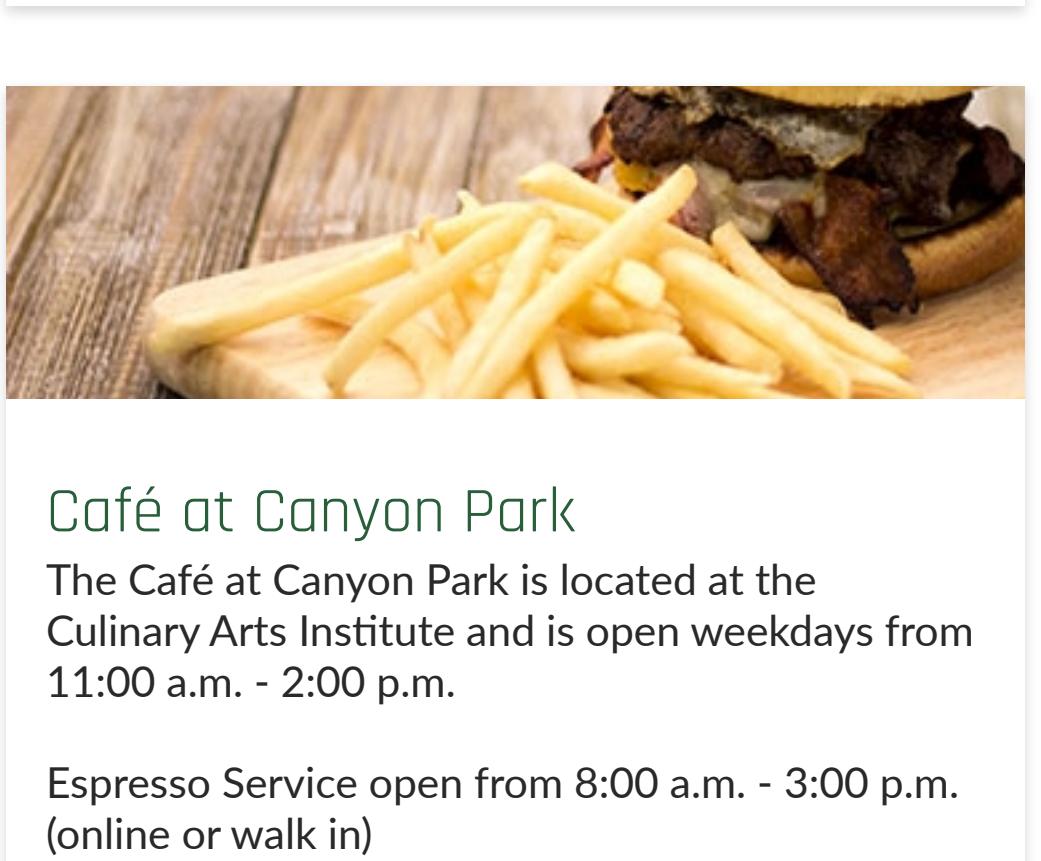
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Culinary Arts Institute

HANDS-ON LEARNING

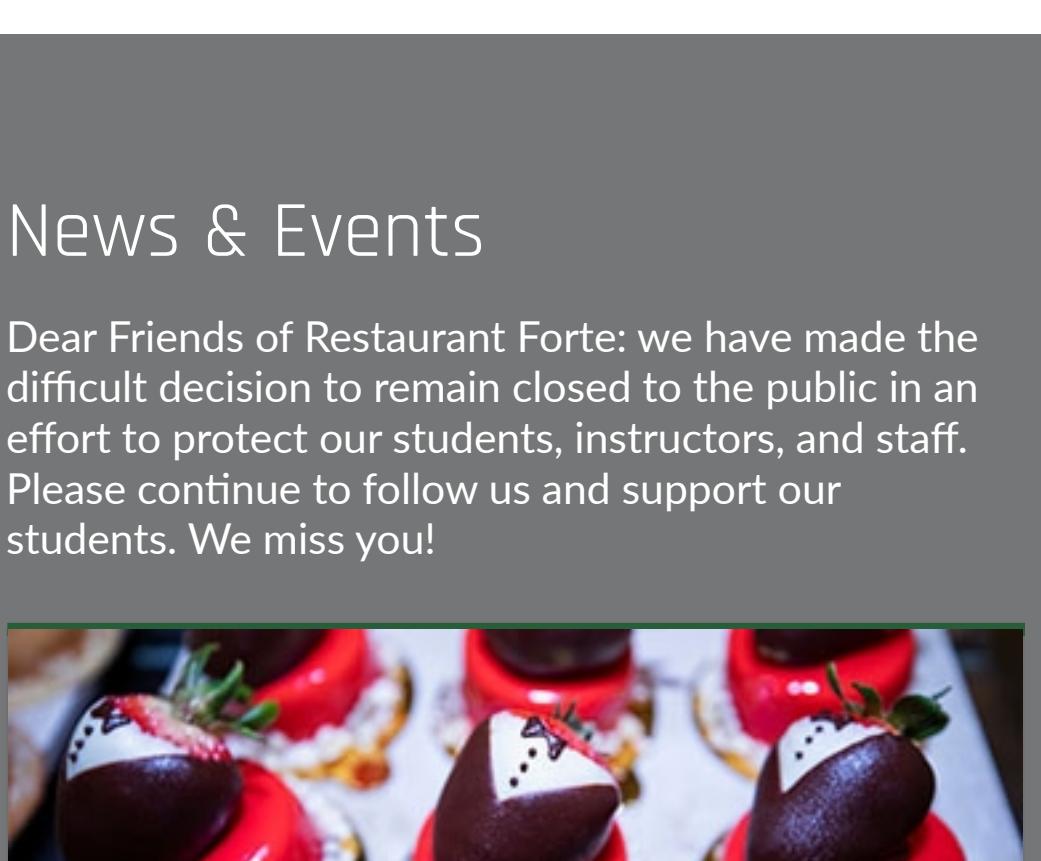
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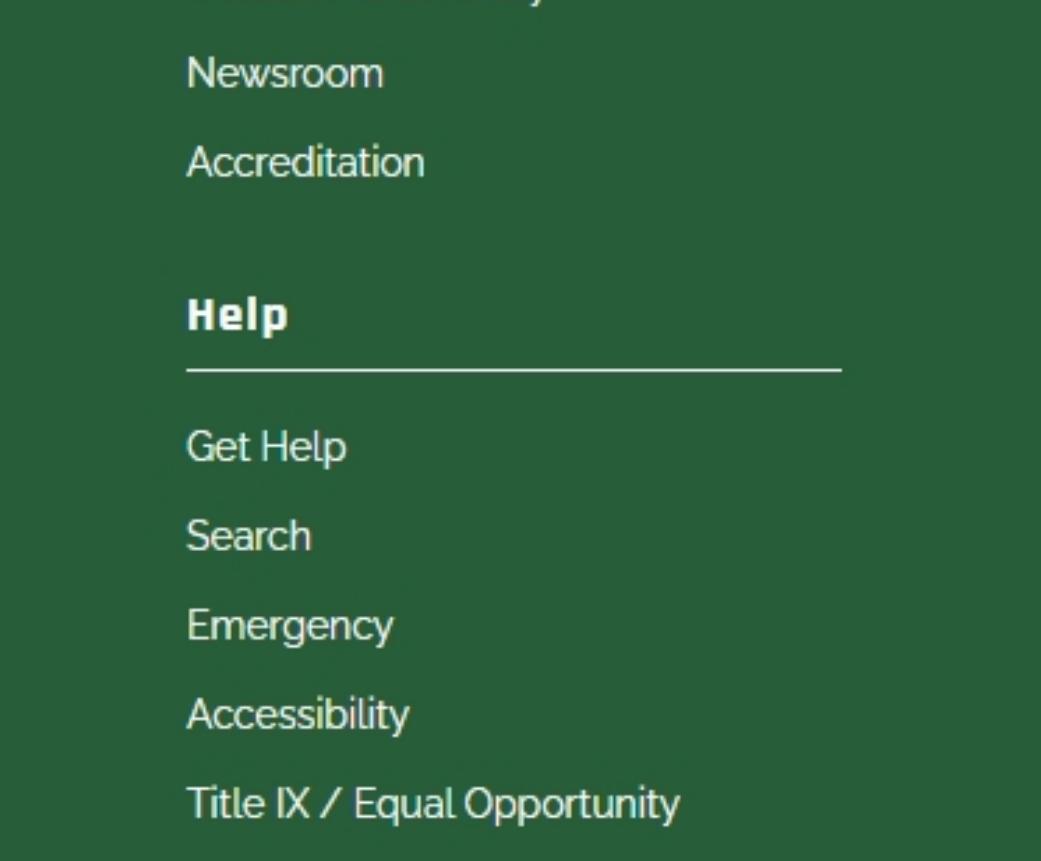
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[Meet our Chefs](#)



[Catering](#)

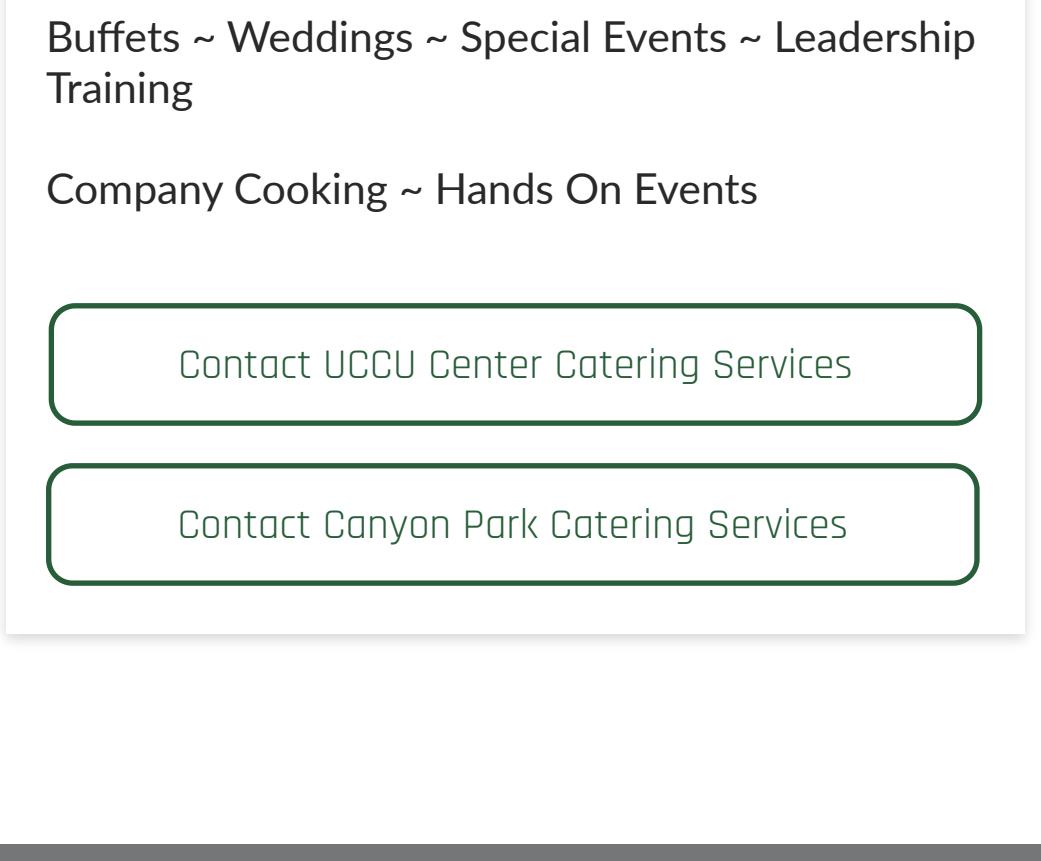
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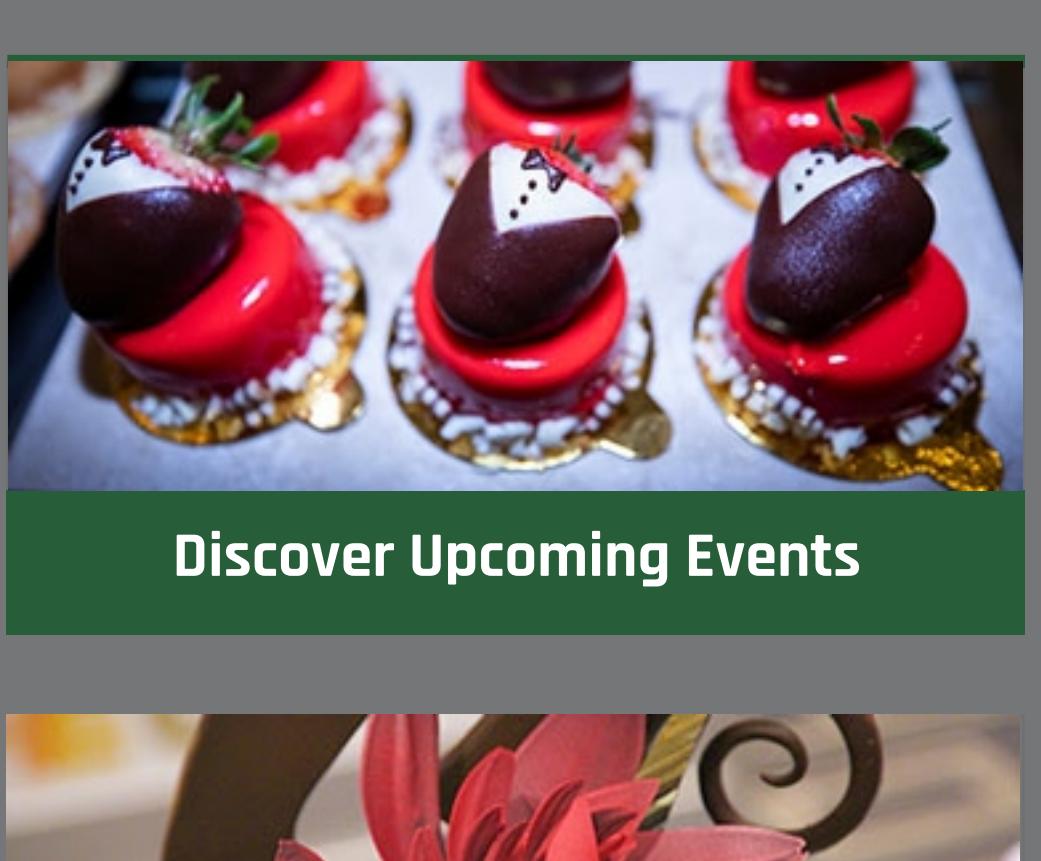
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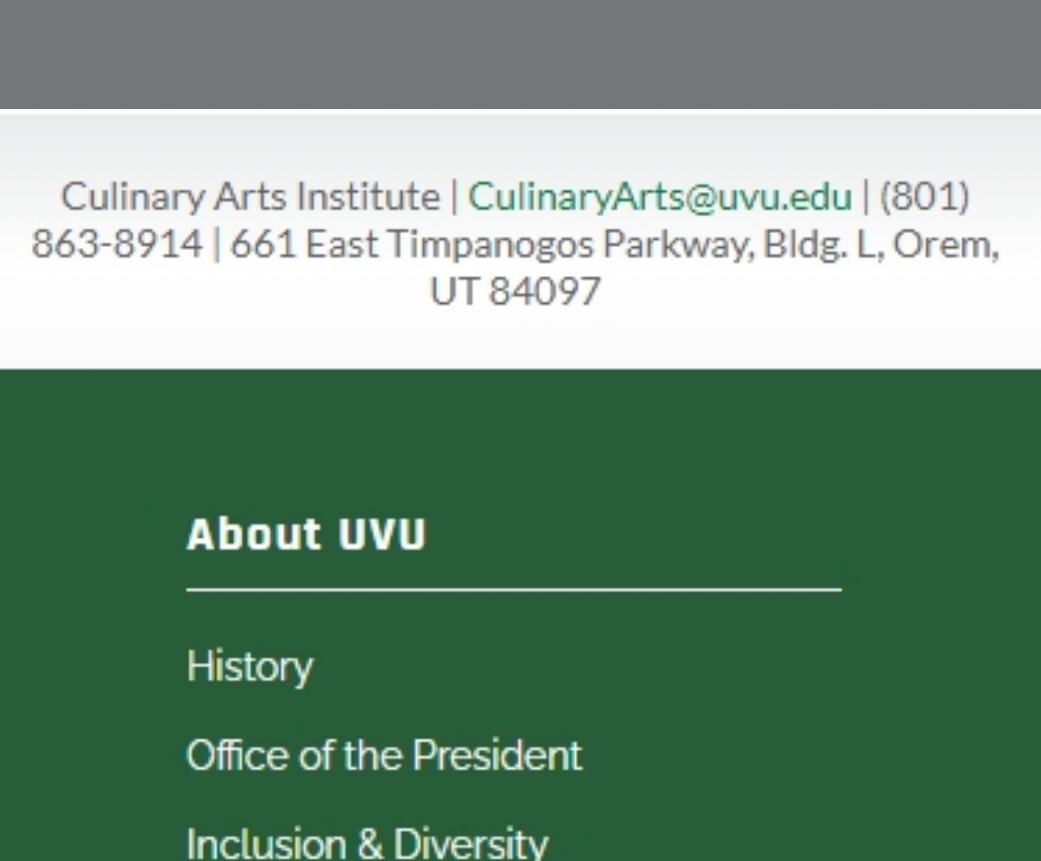
[Contact Canyon Park Catering Services](#)



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



[Discover Upcoming Events](#)



[View CAI News](#)

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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

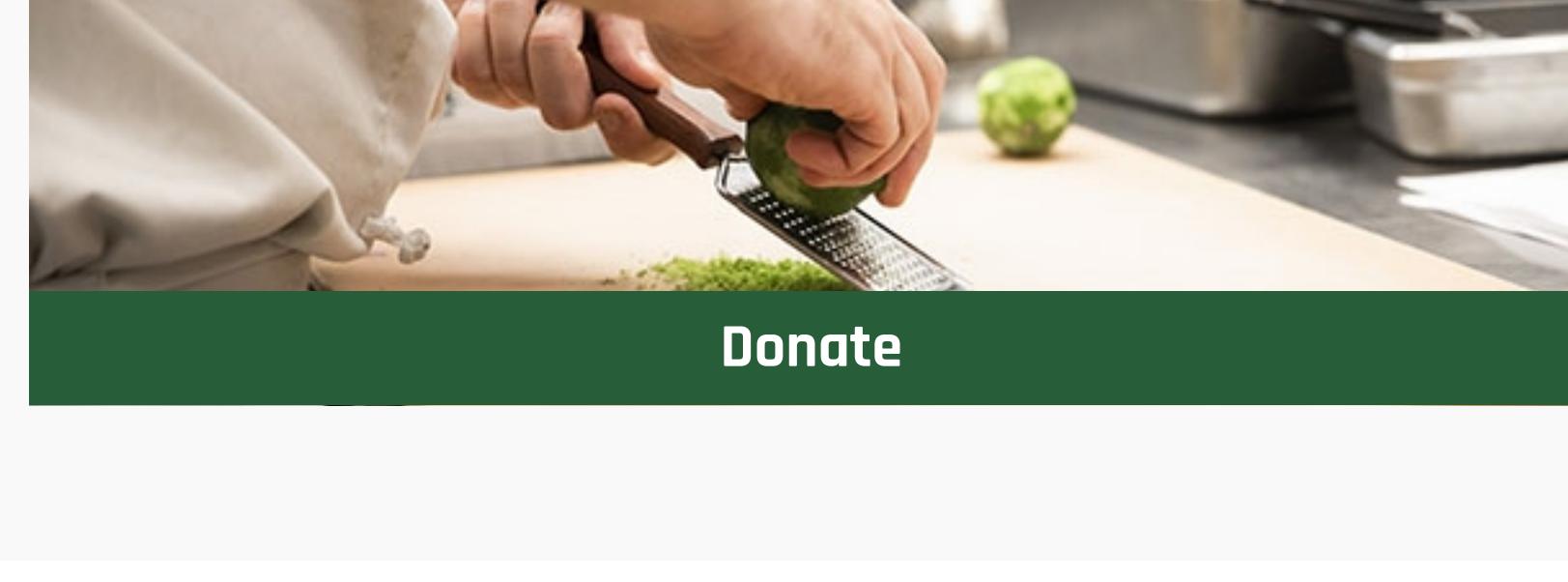
The talented and skilled members of our faculty hold certification from the American Culinary Federation as either a Certified Executive Chef or Certified Executive Pastry Chef.



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.

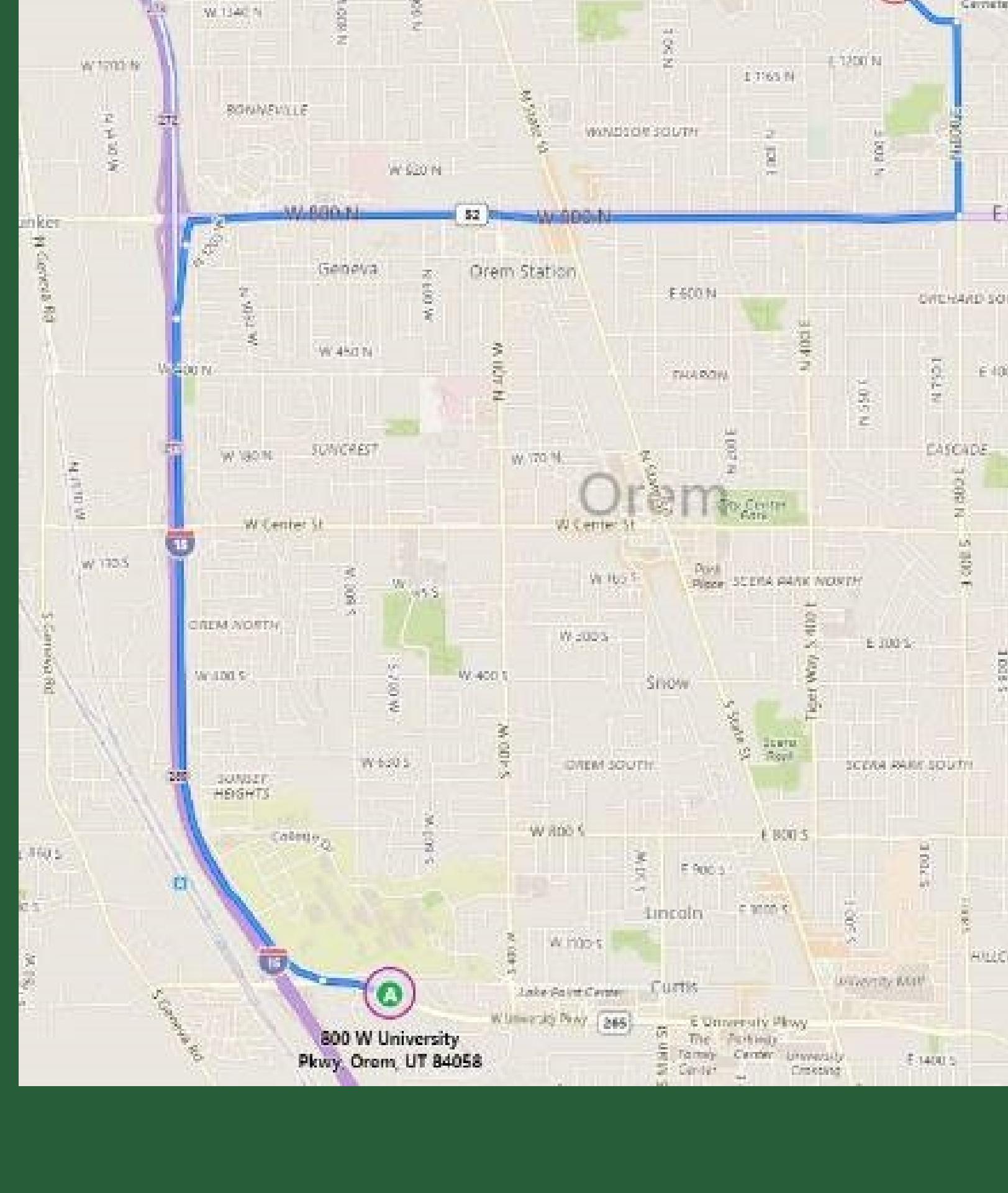
Schedule a Tour



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

[VIEW CANYON PARK MAP](#)

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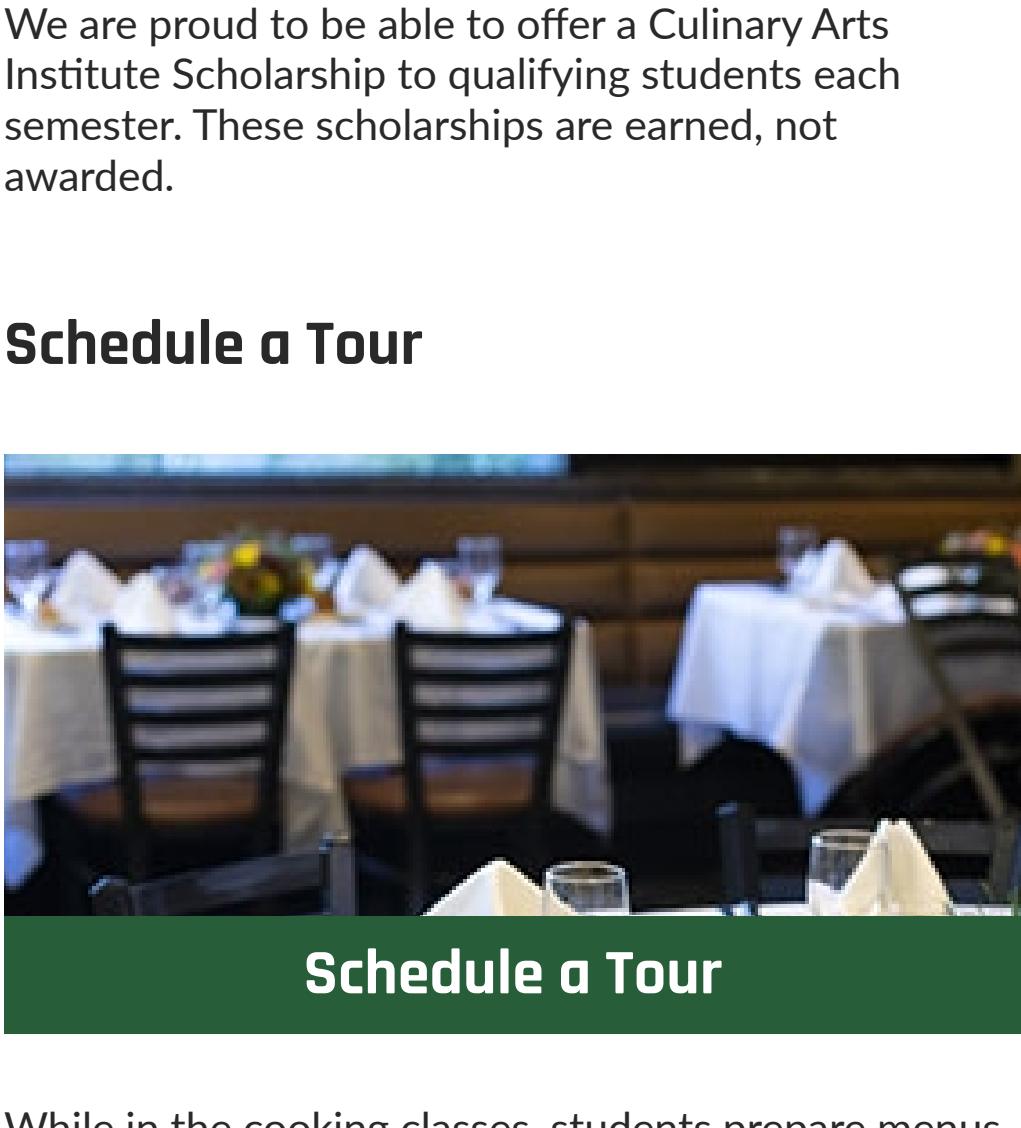
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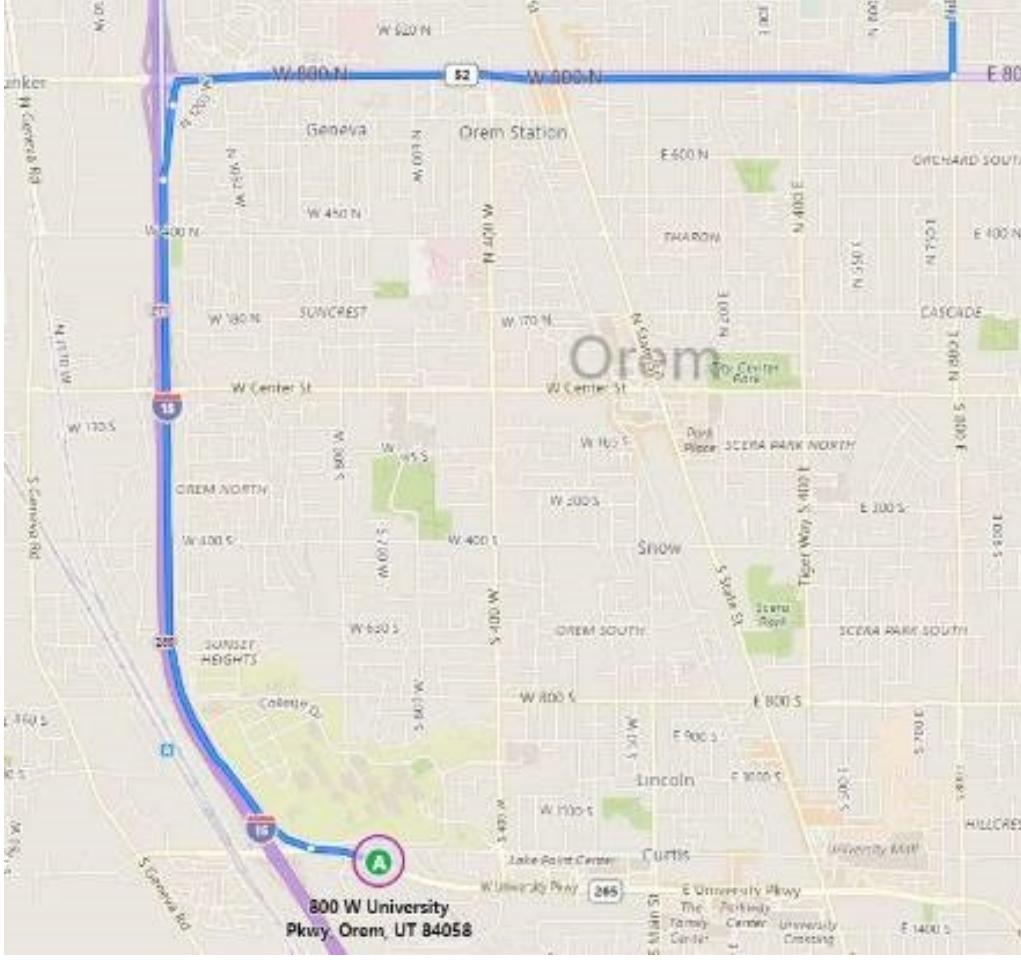
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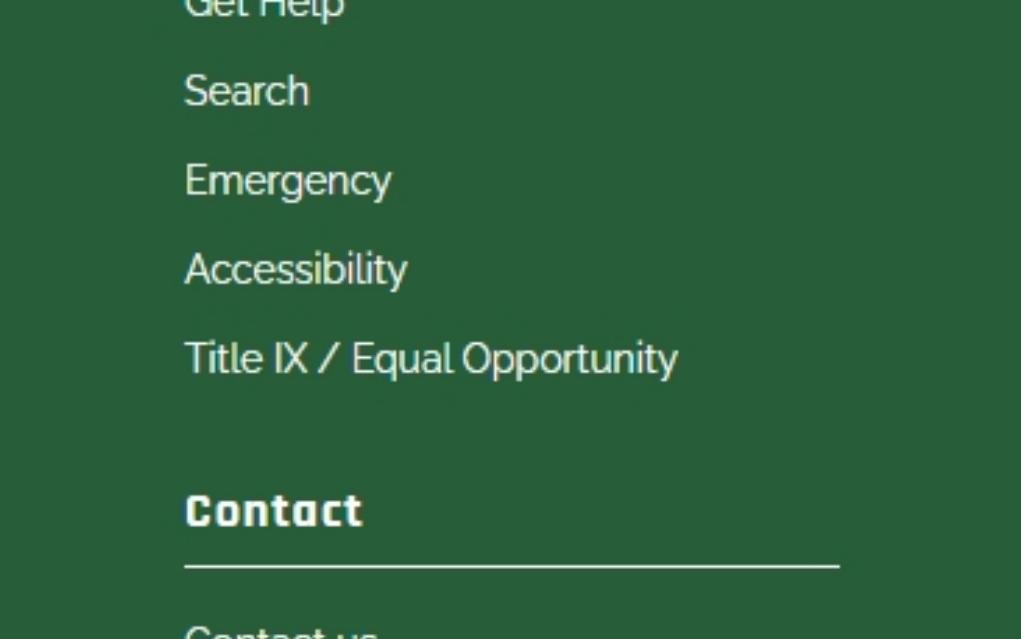
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DEGREES & PROGRAMS

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](#)

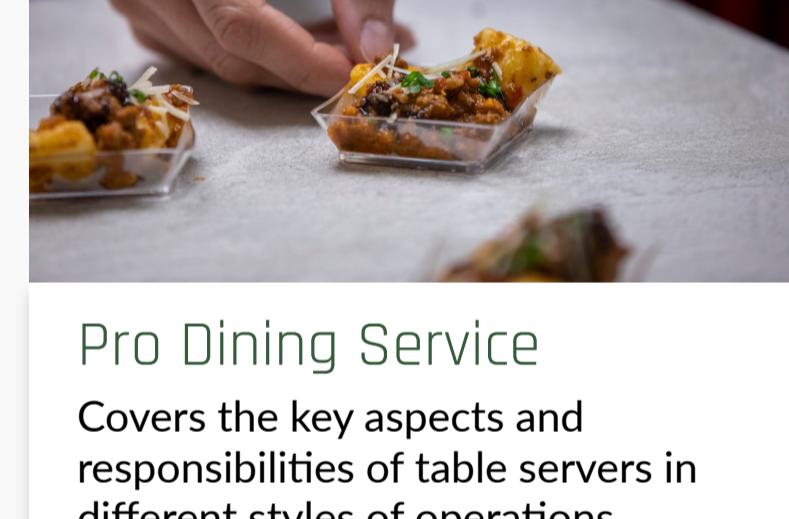
Service Areas

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.



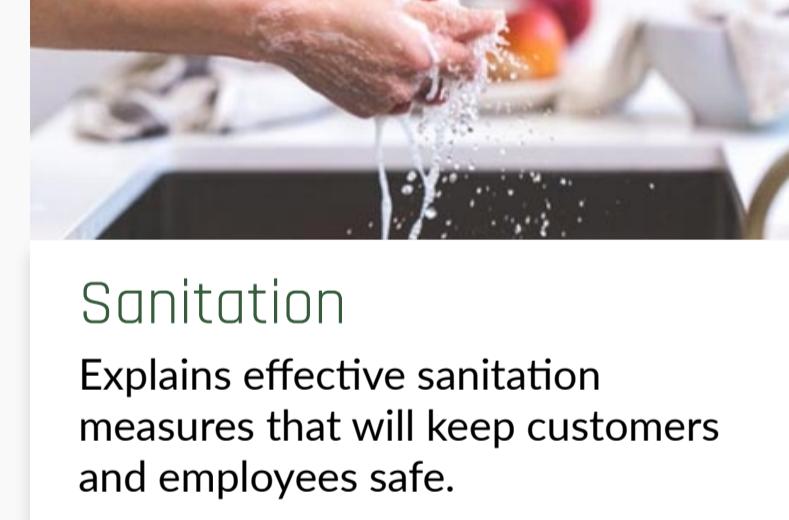
Storeroom Management

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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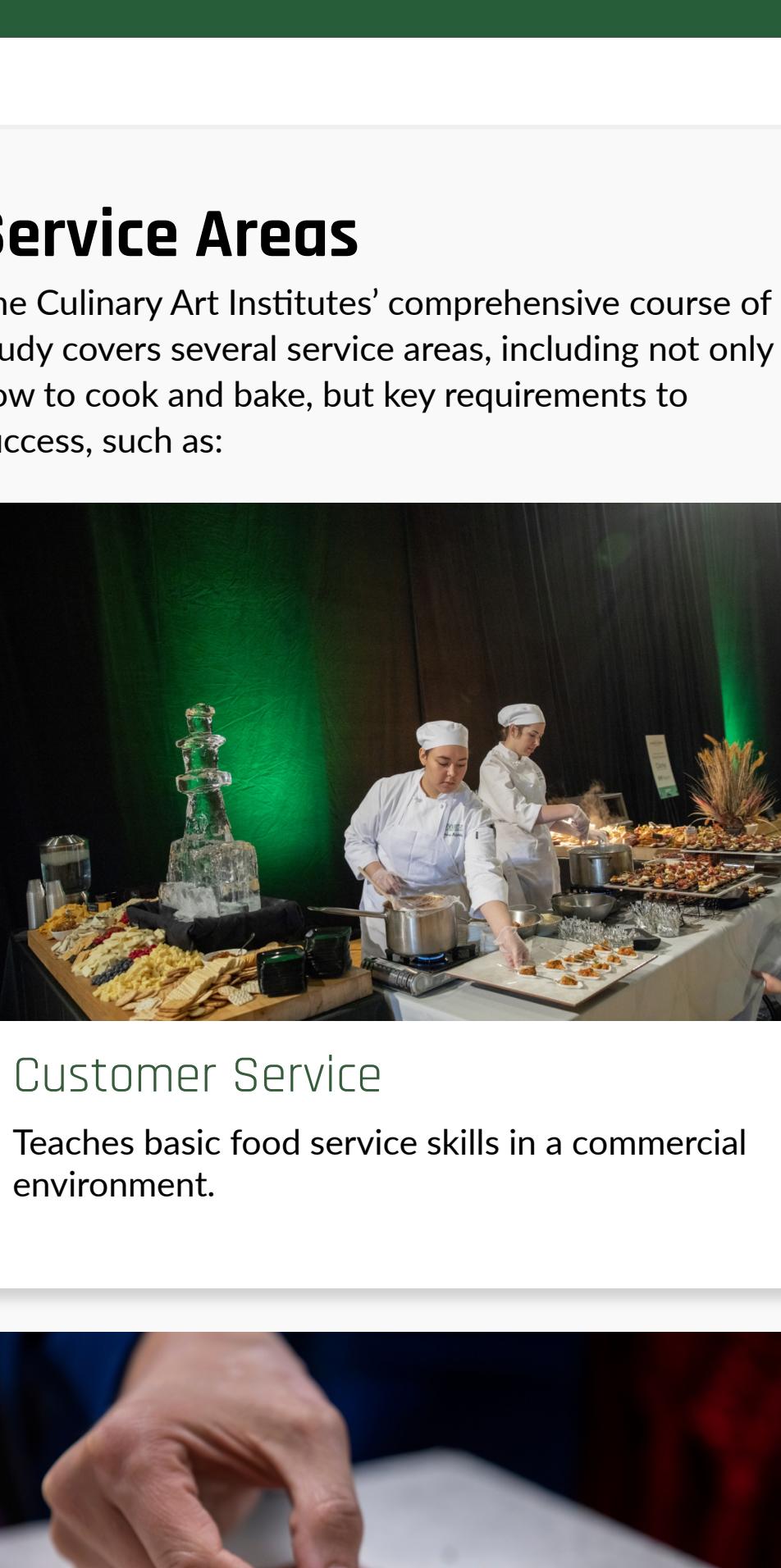
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[Appointment Scheduler](#)

Food Safety

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](#)

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801-863-6780 | CL-103

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

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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](#)



Chef KJ Francom
Instructor

[Message Chef Francom](#)

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

[Professional Profile](#)



Chef Todd Leonard
Director of Culinary Arts

[Message Chef Leonard](#)

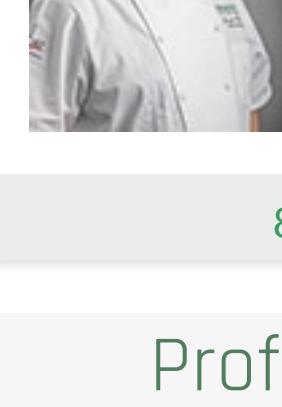
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[Professional Profile](#)

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

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

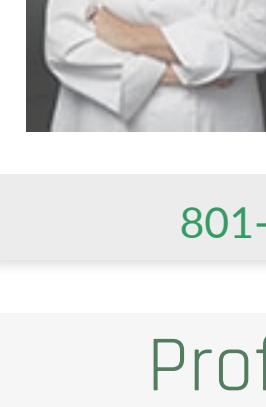
Chef consultant, revitalizing restaurants such as Ledges Golf Club, Blue Lemon Restaurants and Coney's Frozen Custard
Executive Chef for Shelf Reliance
Involved in research, development, and food creation for Thrive Life, a Utah based Freeze dried specialty foods Company.
Guest chef on local news and 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



Chef Meghan Roddy
Assistant Professor

[Message Chef Roddy](#)

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



Chef Peter Sprout
Assistant Professor

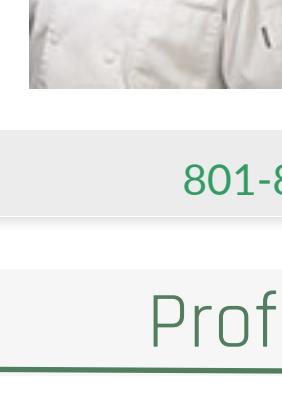
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[Professional Profile](#)

[Professional Profile](#)



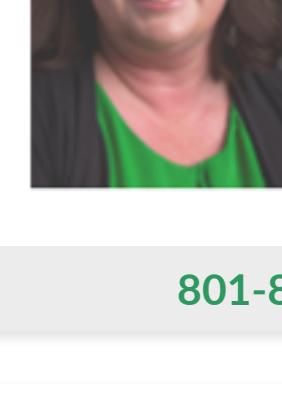
Chef Troy Wilson
Assistant Professor

[Message Chef Wilson](#)

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

[Professional Profile](#)

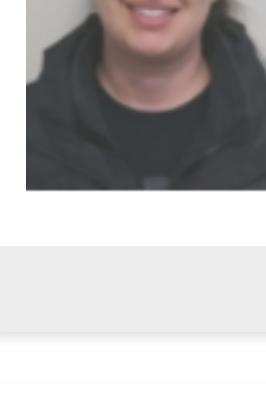
Our Staff



Cody Thatcher
Manager of Catering and Restaurant Forte

[Message Cody Thatcher](#)

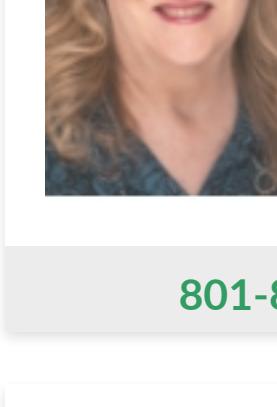
801-863-7040 | CL-106 | MS: 154



Chelsea Stonehocker
Supervisor of Canyon Park Catering and Cafe

[Message Chelsea Stonehocker](#)

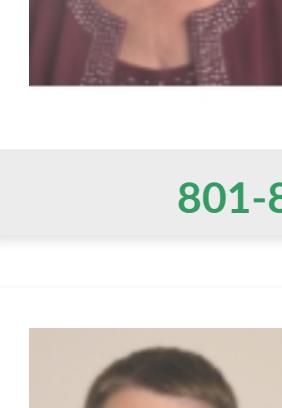
CL-105A



Marsha Peterson
Administrative Assistant III-Culinary Arts-Financial

[Message Marsha Peterson](#)

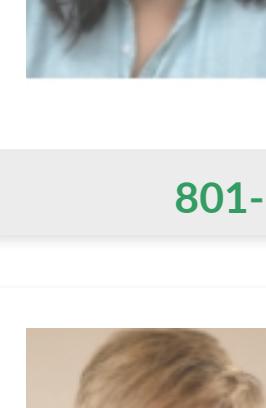
801-863-6825 | CL-102A | MS: 283



Mary Schumacher
Administrative Assistant

[Message Mary Schumacher](#)

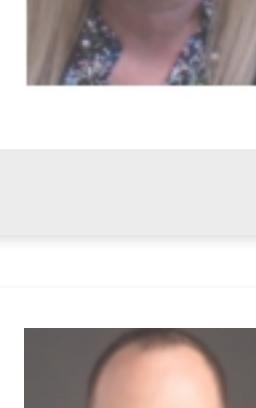
801-863-8914 | CL-102 | MS: 283



Valerie Terry
Admin Support II

[Message Valerie Terry](#)

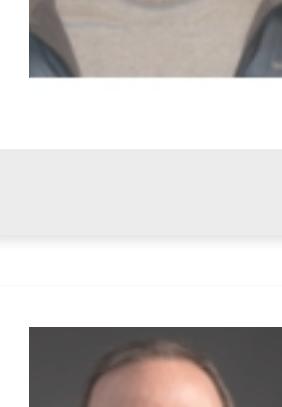
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Tina Ostler
Academic Advisor

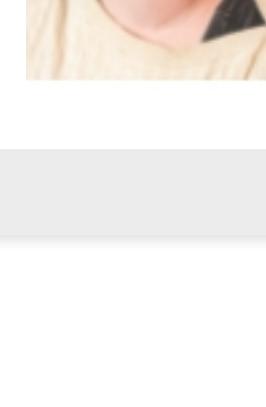
[Message Tina Ostler](#)

801-863-6780 | CL-103



Brandon Roddy
Adjunct Instructor

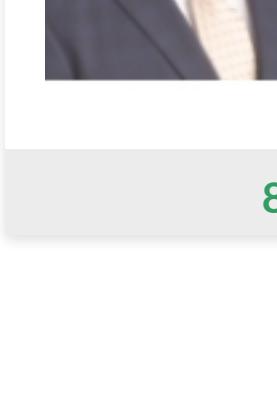
[Message Brandon Roddy](#)



Jennette Kilgrow
Adjunct Instructor

[Message Jennette Kilgrow](#)

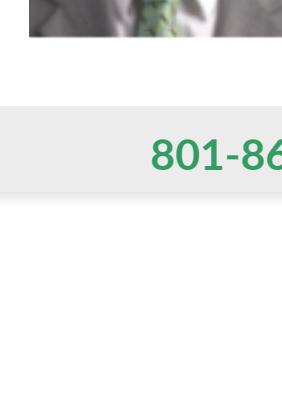
801-863-8106 | WB-203C | MS: 119



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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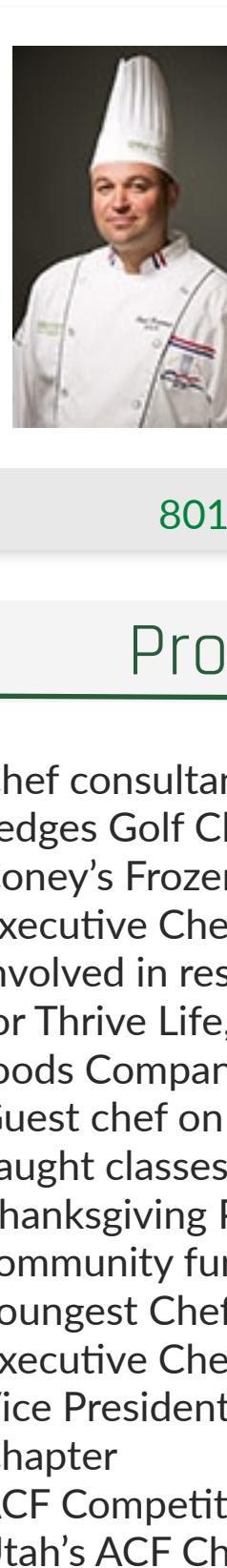
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Meet Our Chefs



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

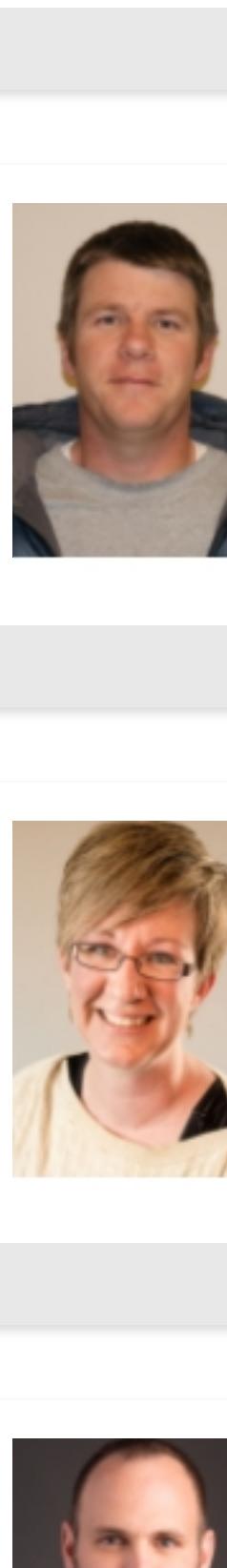
[Message Chef Francom](#)

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

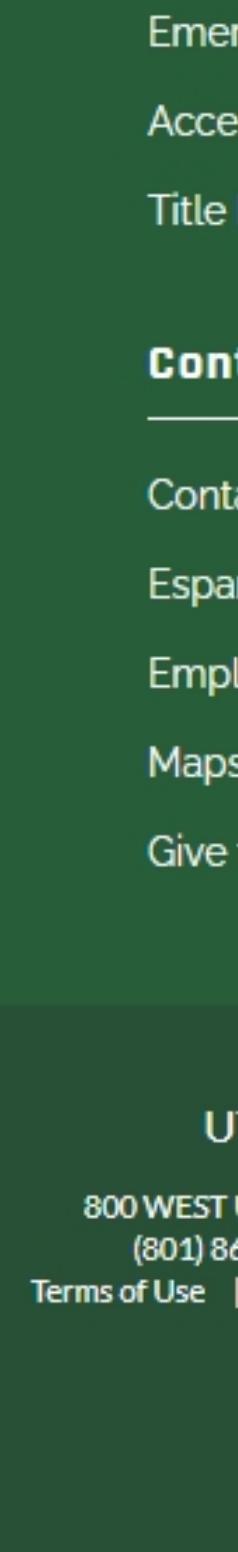
[Message Chef Leonard](#)

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 | MS 283



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
ACF Approved Culinary Competition Gold Medal Winner
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 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 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 Frasca 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 in 2000 by being introduced to Restaurant Forte (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
Elected ACF Beehive Chefs Chapter President in 2008
2013
Co-owner of Chefs Table Restaurant in Orem

Chef Valerie Terry
Admin Support II

[Message Chef Terry](#)

801-863-7055 | CL-102 | 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 in Delaware
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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 Tina Ostler
Academic Advisor

[Message Chef Ostler](#)

801-863-6780 | CL-102 | MS: 283

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Pastry Chef at Sundance Resort in Sundance, Utah
UVU Culinary Arts Institute Pastry and Baking Chef Instructor since 2012

Chef Marsha Peterson
Administrative Assistant III-Culinary Arts-Financial

[Message Marsha Peterson](#)

801-863-6825 | CL-102A | 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
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Pastry Chef at Sundance Resort in Sundance, Utah
UVU Culinary Arts Institute Pastry and Baking Chef Instructor since 2012

Chef Mary Schumacher
Administrative Assistant

[Message Mary Schumacher](#)

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

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Chef Valerie Terry
Admin Support II

[Message Chef Terry](#)

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

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Pastry Chef at Sundance Resort in Sundance, Utah
UVU Culinary Arts Institute Pastry and Baking Chef Instructor since 2012

Chef Brandon Roddy
Adjunct Instructor

[Message Brandon Roddy](#)

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

Professional Profile

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Graduated from the Culinary Institute of America with an AOS in Baking and Pastry Arts in 2001
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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 Jennette Kilgrow
Adjunct Instructor

[Message Jennette Kilgrow](#)

801-863-6780 | CL-102 | 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
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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 Marc Brown
Professional in Residence Hospitality Management

[Message Marc Brown](#)

801-863-8728 | WB-203B

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
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Pastry Chef at Sundance Resort in Sundance, Utah
UVU Culinary Arts Institute Pastry and Baking Chef Instructor since 2012

Chef Doug Miller
Professor of Hospitality Management

[Message Doug Miller](#)



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 Rotzenburger

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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Team Coaches: KJ Francom & Meghan Roddy

[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

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 >

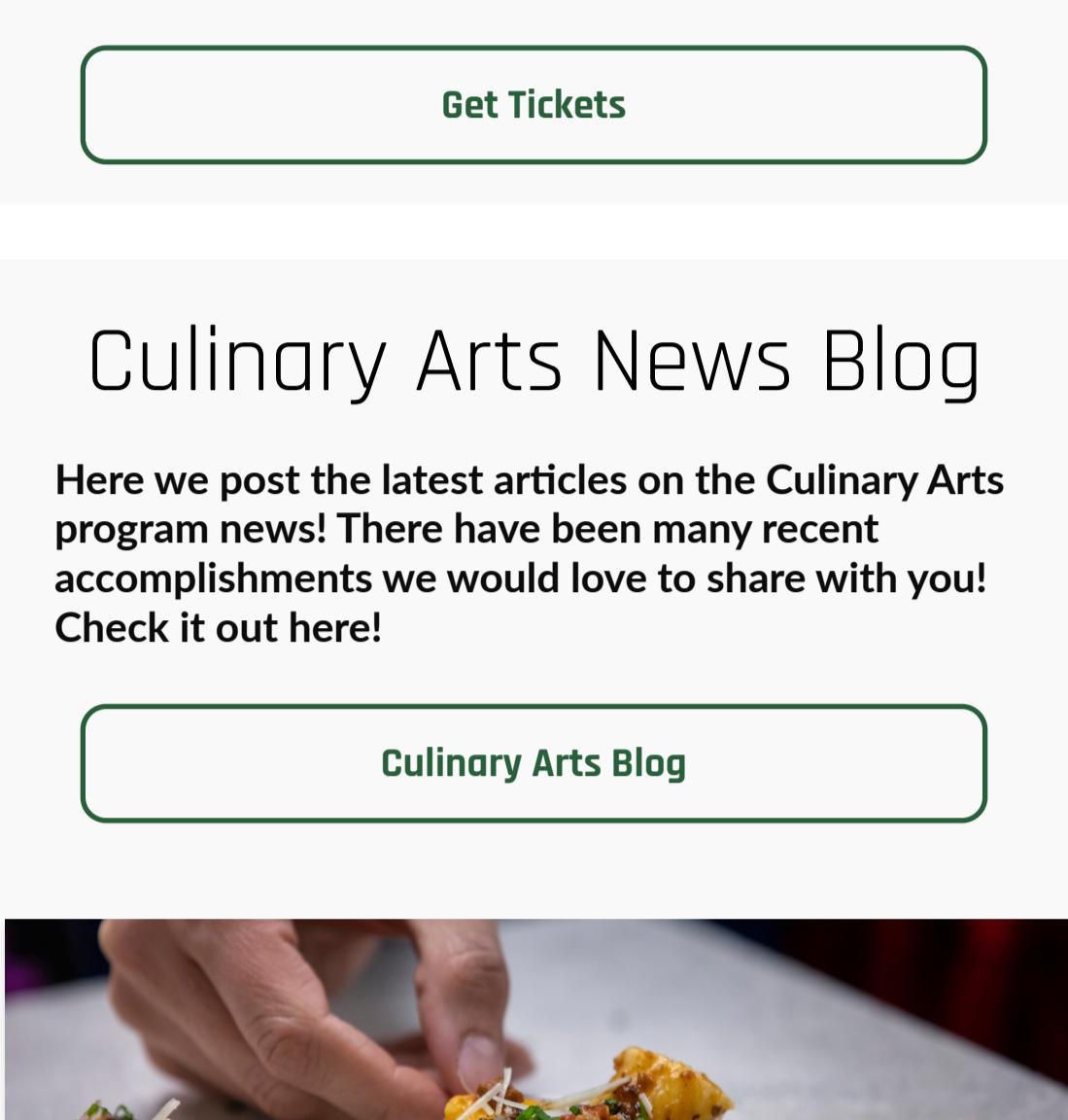
Graduation Gala

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](#)



Utah Valley University's Annual Gala

November 9th, 2020

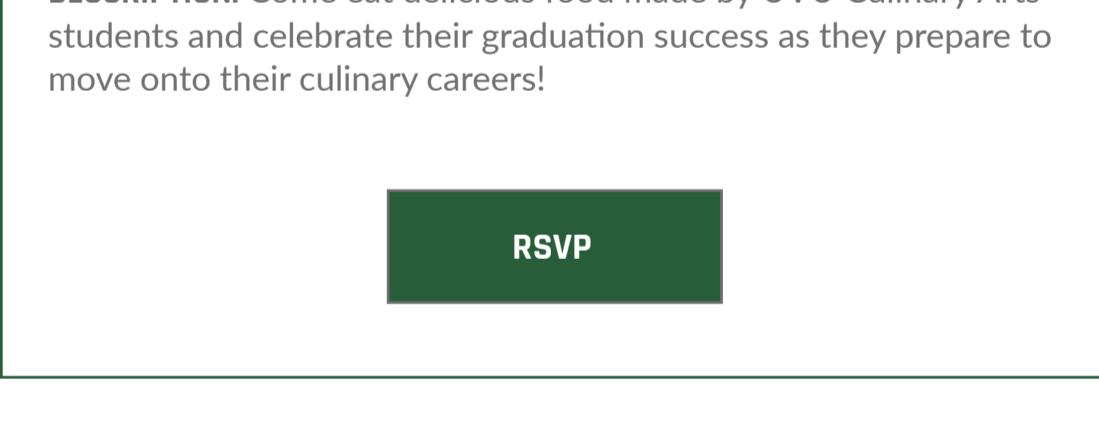
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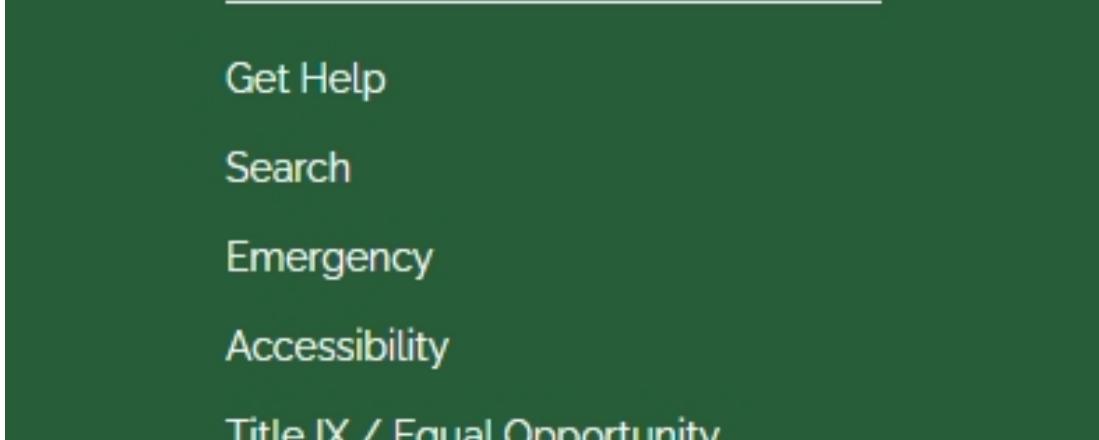
[Culinary Arts Blog](#)



VIP Dinner with John Ratzenburger

The UVU Career & Technical Education department hosted a dinner with John Ratzenberger who was visiting as a guest speaker for the 2018 UVU/MTECH K16 Counselor Conference. The dinner went wonderfully, with John Ratzenberger 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!

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

Team Coaches: KJ Francom & Meghan Roddy

[Read Full Article](#)

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.

[Read Full Article](#)

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.

[Read Full Article](#)

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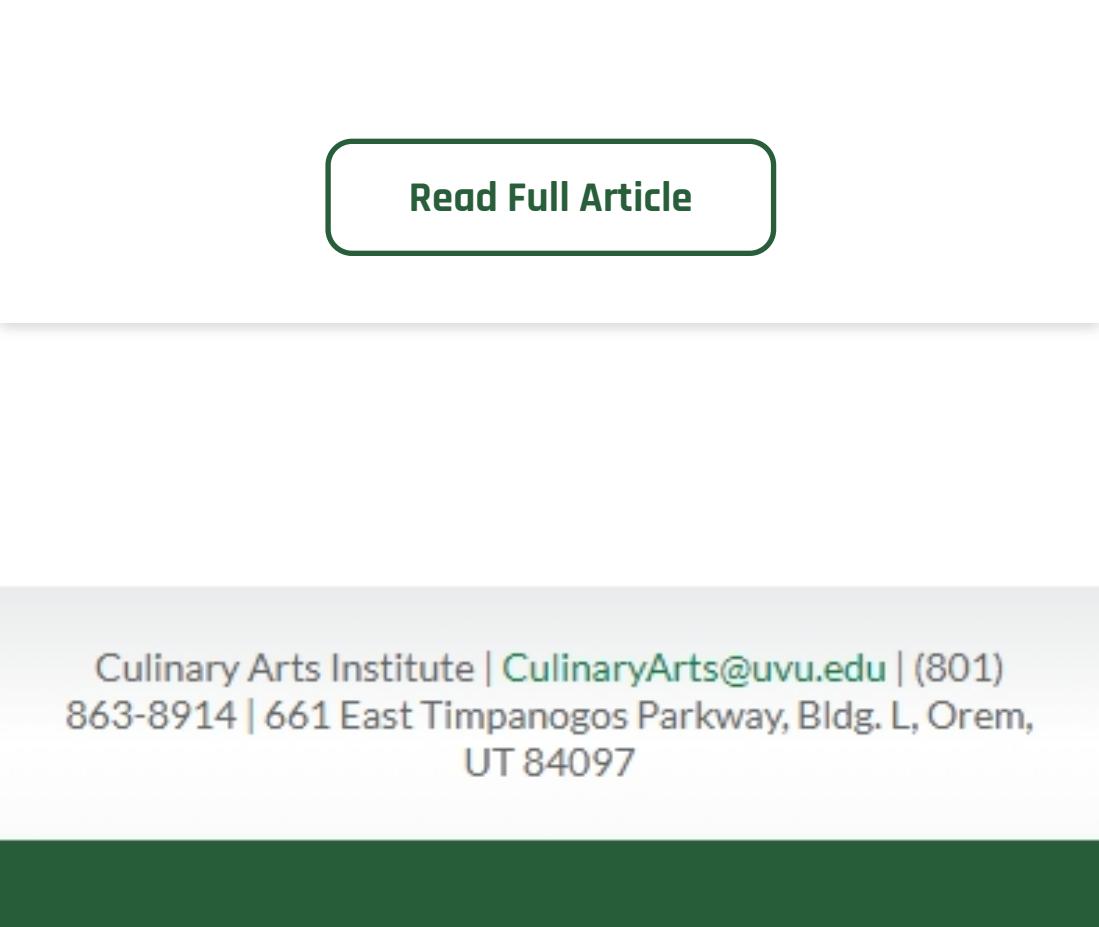
Award-winning Chefs

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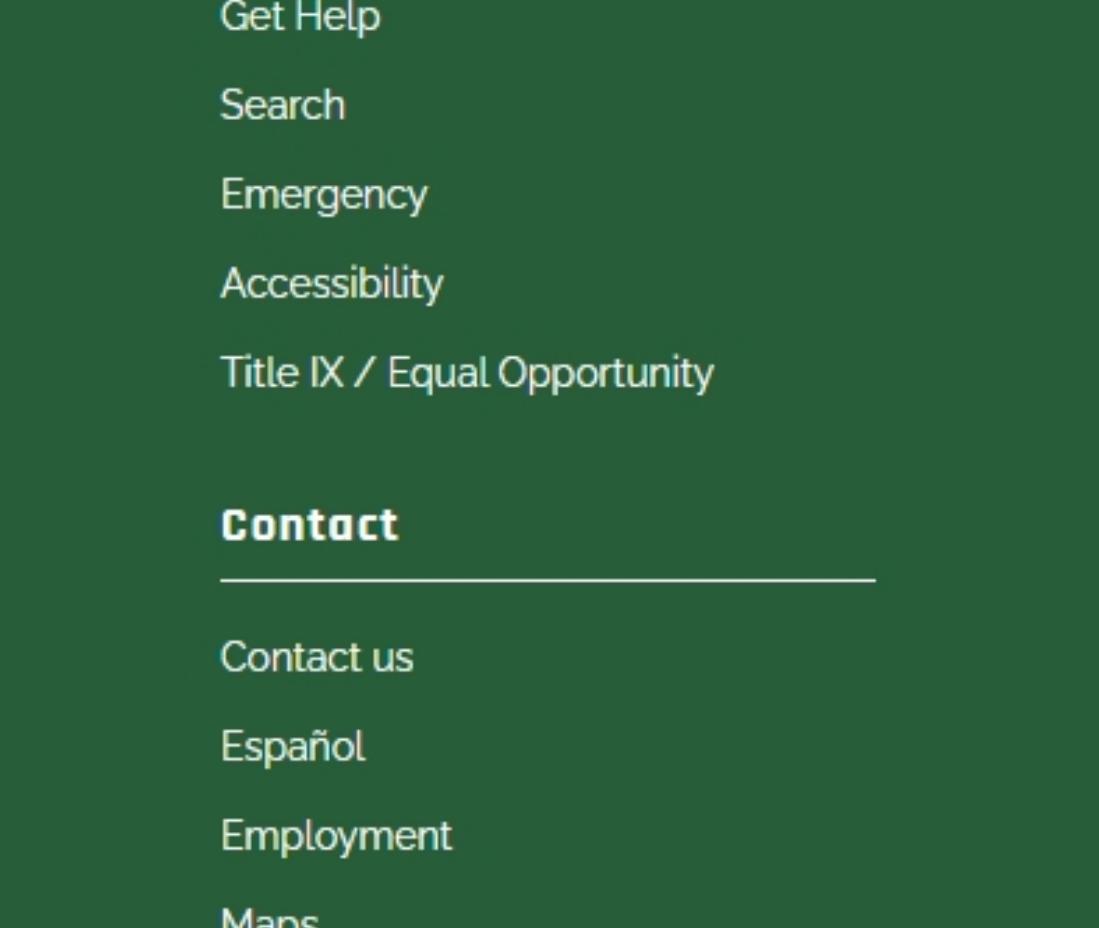
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STUDENT AWARDS

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.

[Read Full Article](#)

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.

[Read Full Article](#)

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

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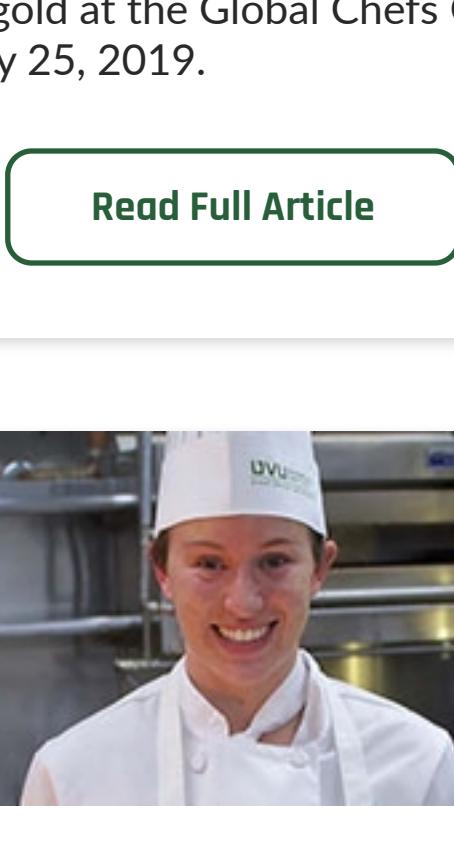
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Student Awards

Competitive Students

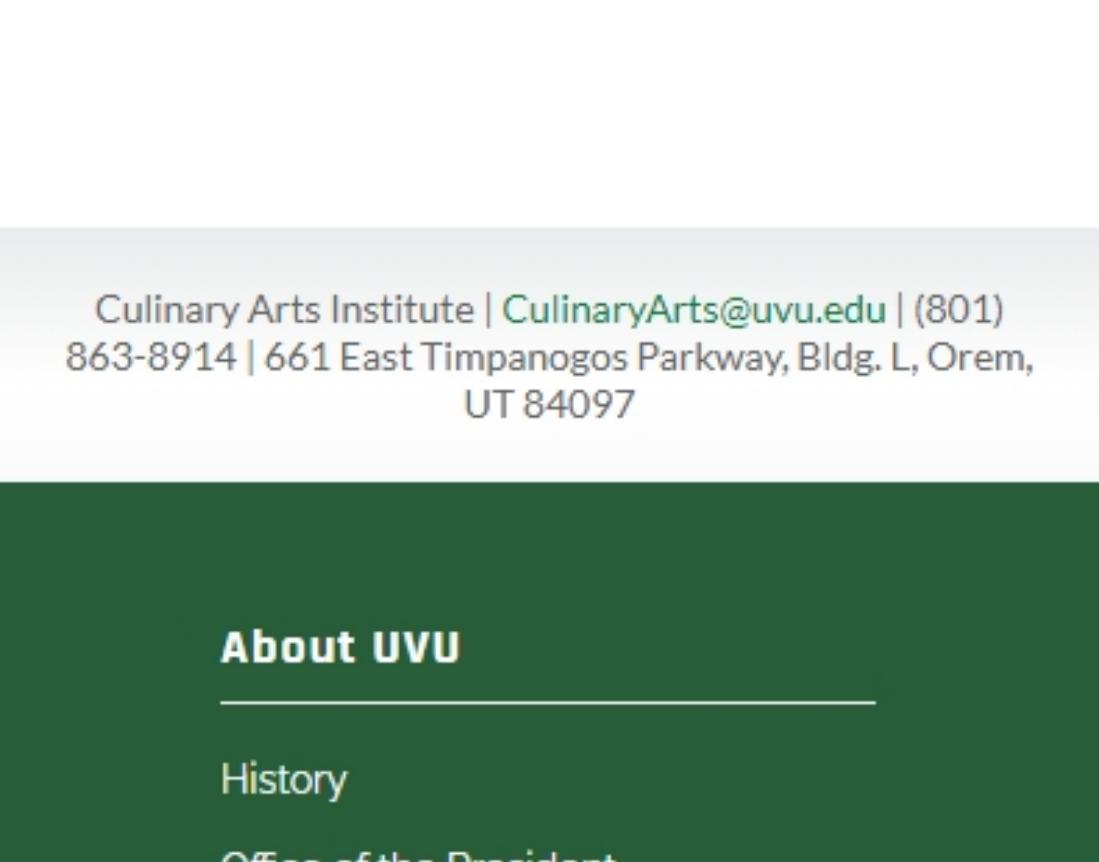
Our students develop proficiencies required for student competitions (category SK and SP) and certification requirements for Sous Chef or Pastry Chef through the American Culinary Federation. Students combine their competition experience and work experience in their professional portfolio.



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.

[Read Full Article](#)



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.

[Read Full Article](#)



UTAH VALLEY UNIVERSITY

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