

YukonU Program Planning Guide

School of Business & Leadership



Culinary Arts Certificate Program 2021-2022

Fall Term			
Course Requirement	Credit	Term	Done
CULA 101 - Safety, Sanitation and Equipment	2	Fall	
CULA 102 - Basic Food Service and Kitchen Management	2	Fall	
CULA 103 - Cold Kitchen I	4	Fall	
CULA 104 - Baking and Desserts I	2	Fall	
CULA 105 - Egg and Breakfast Cooking/Hot Sandwiches	2	Fall	
CULA 106 - Vegetable and Starch Cookery I	1	Fall	
CULA 107 - Meat and Poultry Cookery I	1	Fall	
CULA 108 - Seafood Cookery I	1	Fall	
CULA 109 - Stocks, Sauces and Soups I	1	Fall	
CULA 110 - Interpersonal Skills 1	1	Fall	
Total Credits	17		

Winter Term			
Course Requirement	Credit	Term	Done
CULA 121 - Elementary Kitchen, Management and Health Care	1	Winter	
CULA 122 - Stocks, Sauces and Soups II	2	Winter	
CULA 123 - Cold Kitchen II	1	Winter	
CULA 124 - Meat, Poultry and Seafood Cutting	4	Winter	
CULA 125 - Vegetable and Starch Cookery II	2	Winter	
CULA 126 - Meat, Poultry and Seafood Cookery II	2	Winter	
CULA 127 - Baking and Desserts 2	4	Winter	
Total Credits	16		

Graduation Requirements & Yukon First Nations Core Competency

All courses must be completed. As experiential exercises and other activities are how students learn and their learning is evaluated, attendance is mandatory, and students should speak with their instructors about Culinary Arts attendance expectations.

Foodsafe Level 1, First Aid and WHMIS are graduation requirements. Time to take these courses will be scheduled into the first two weeks of the Fall Semester.

Yukon First Nations Core Competency

Yukon University recognizes that a greater understanding and awareness of Yukon First Nations history, culture and journey towards self-determination will help to build positive relationships among all Yukon citizens. As a result, you will be required to achieve core competency in knowledge of Yukon First Nations.

For details, visit [Yukon First Nations Core Competency](#).

Notes

All courses above are taken in a BLOCK in the fall semester and again in the winter semester.

Culinary Arts students must write and pass the Apprenticeship Level I exam early in the second term followed by the Level II Cooks exam towards the end of the second term. (Students must pass the Level I exam to be eligible to write the Level II Cooks exam.)

Students who successfully complete the program and pass the Level I exam may be eligible for up to 1,040 hours time credit towards a Cook apprenticeship program. This time credit is based upon the recommendation of the employer who is signatory to the initial Apprenticeship Agreement.

Students who pass the Cook Apprenticeship Level exam(s) would be exempt from attending that level of apprenticeship in-school training.

Student Responsibility

You are responsible for the completeness and accuracy of your registration and for determining the requirements of your program. Always read course descriptions before you register to determine if you have the necessary prerequisites and pay attention to notes on mutually exclusive and cross-listed courses (pairs of courses in which credit will be awarded for only one).

Program Advising

Program advising is necessary to register in this program. To make an appointment with a Culinary Arts program advisor call (867) 668-8762.

Program Planning Guide Revisions

Date Created	Date Revised	Section Revised
March 2020		
	March 5, 2021	Name of School Updated to Business & Leadership