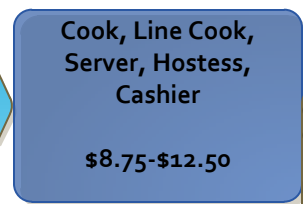
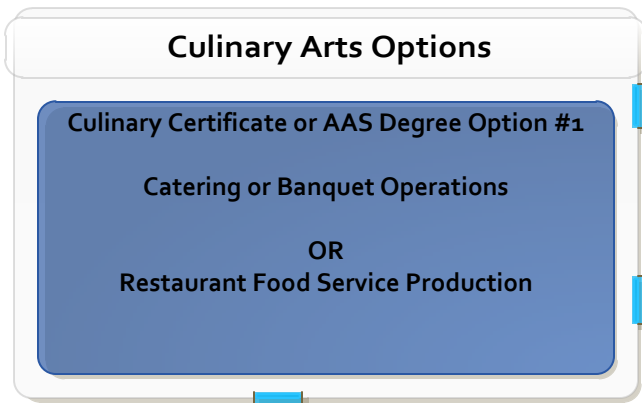
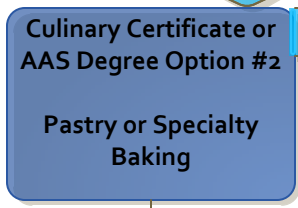


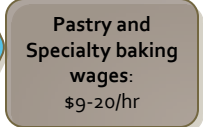
Culinary Arts Career Pathway



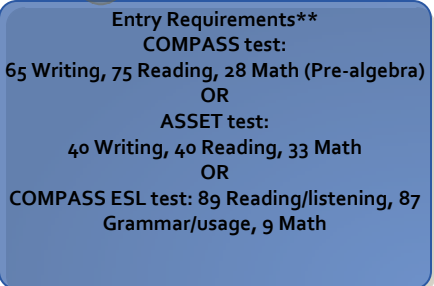
- CULINARY CERTIFICATE CLASSES**
- FSD 100 HEALTH AND SANITATION
 - HOS 203 COMMERCIAL FOOD NUTRITION
 - FSD 101 ORIENTATION TO CULINARY ARTS
 - FSD 111 THEORY 1 (Culinary Fundamentals)
 - FSD 112 THEORY 2 (Advanced Culinary Fundamentals)
 - FSD 213 THEORY 3 (Garden Manger/Advanced Cold Food)
 - FSD 214 THEORY 4 (Restaurant Cost Controls)
 - FSD 215 THEORY 5 (Management Techniques)
 - FSD 151 CULINARY 1
 - FSD 152 CULINARY 2
 - FSD 153 CULINARY 3
 - FSD 254 CULINARY 4 RESTAURANT PRODUCTION
 - FSD 255
- English 104, 105 Math 110 and PSYC 240 also required



JOBS DURING AND AFTER GRADUATION



- Pastry Course Requirements**
- [FSD 100](#) HEALTH AND SANITATION 3
 - [HOS 203](#) COMMERCIAL FOOD NUTRITION 3
 - [PST 101](#) PASTRY AND BAKING ORIENTATION 5
 - [PST 102](#) INTRODUCTION TO BAKING MANAGEMENT 5
 - [PST 103](#) DECORATION THEORY 1 4
 - [PST 104](#) DECORATION THEORY 2 4
 - [PST 105](#) DECORATION THEORY 3 4
 - [PST 111](#) BAKING 1 15
 - [PST 112](#) PASTRY 1 15
 - [PST 113](#) BAKING 2 15
 - [PST 211](#) PASTRY 2 15
 - [PST 212](#) PASTRY 3 15
 - [PST 213](#) PASTRY 4



- CULINARY AAS/T DEGREE CLASSES – 3RD/4TH QUARTER CLASSES:**
- All certificate classes plus a minimum of 10 elective credits from at least two of the following categories:
- Business and Office
 - Science and Mathematics
 - Visual, Literary & Performing Arts
 - Individuals, Cultures and Societies



*Job title and wage information was derived from annual wages reported in the Occupational Employment Survey, Bureau of Labor Statistics for the Seattle/King County Workforce Development Area.2009-2010
The web address to produce this report is: <http://www.workforceexplorer.com/cgi/dataanalysis/AreaSelection.asp?tableName=Oeswage>
It is important to note that actual job titles and wages will vary depending on demonstrable skills and experience.
Academic quarters are 11 weeks in length and begin in January, March, June, and September.

1

What is a Career Pathway?

South Seattle Community College and Seattle Jobs Initiative can help you jumpstart your career. You can get started with short-term training or a certificate and be ready to go to work quickly. And, afterwards you can either continue your training or work for a while and come back to school later to get the skills you need to keep moving up the career ladder. Start planning your future now!

Start Here, Go Anywhere!

www.southseattle.edu
6000 16th Ave. SW
...in West Seattle

www.seattlejobsinitiative.com

2

What is it Like to Work in Culinary?

Tasks & Skills

- Consult with customers to determine needs
- Plan programs, budgets, & events
- Establish & maintain relationships
- Obtain needed equipment, facilities, & materials
- Supervise, hire, and train staff
- Listen to others, understand, & ask questions
- Express ideas clearly in speaking & writing
- Identify problems & develop solutions

Major employers:

- Hotels, Inns, Resorts, and Living Facilities
- Restaurants, Catering, and Casinos
- Travel/Tourism Services and Cruise Ships

3

How Will I Pay for School?

Workforce Development has special funds and may be able to pay for tuition & books if you are:

- Low-Income / Eligible for Food Stamps
- Unemployed
- Working Parent
- TANF/WorkFirst Participant

And there are many other financial aid options:

- Federal Pell Grant & Work Study
- Federal Supplemental Grant
- Opportunity Grant
- SSCC Foundation Scholarship
- State Need Grant
- WIA Adult & Youth
- Academic Competitiveness Grant
- Community Agencies & Scholarships

**Eligibility based on income, grades, & other factors.*

4

I'm Worried About Taking the Test to Get Into School

We have entry tests because we want to make sure students are prepared to succeed when they enter their Certificate or Degree program. If you need to improve your math or English skills to get into the program you want, don't worry, we have classes to help you!

- Before you take the tests, prepare for them. Practice questions and more info are online at: <http://www.southseattle.edu/resources/sas.htm>
- CASAS tests will be given as part of the SJI intake process.
- For COMPASS testing times and info, call **(206) 934-6767**

6

I'm Interested – How Do I Get Started On My Career Path?

2 Year Degree Before 4 Year Degree

Dean of Culinary Arts
Malcolm Grothe
206-934-5303

Workforce Development
(206) 934-5835
Robert Smith,
Room 81

Culinary Arts
Contact: Ann Witt
(206) 934-5344
awitt@sccd.ctc.edu

Academic Advising
(206) 934-5387
advisorsouth@sccd.ctc.edu
Robert Smith, Registration

4 Year Degree

Hospitality Management BAS

For an application packet contact:
Katie Frazier
(206) 768-6783 kfrazier@sccd.ctc.edu

5

What if I Need Extra Help?

South, SJI, and our partners provide many support services:

- Academic Advising
- Help with Financial Aid
- Help with Books & Supplies
- Transportation Assistance
- Childcare Assistance
- Disability Accommodations
- Computer Labs
- Tutoring
- Case Management
- Counseling
- Internship Assistance
- Job Search Assistance