Culinary Arts Career Pathway

**Culinary Certificate or AAS Degree Option #1**
- Catering or Banquet Operations
- Restaurant Food Service Production

**Cook, Line Cook, Server, Hostess, Cashier**
$8.75 - $12.50

**Sous Chef, Line Cook, Prep, Banquet Production, Server, Host/Hostess, Dining Room Mgr, Asst. Restaurant Manager, etc.**
Wages vary on restaurant ranges:
Entry: $8.50 - $10/hr
Experienced: $10 - $12/hr

**Culinary Certificate or AAS Degree Option #2**
- Pastry or Specialty Baking

**Pastry and Specialty Baking**
wages: $9 - $20/hr

**Culinary Certificate or AAS Degree Option #3**
Specialty Degrees:
- Pastry
- Restaurant Management
- Restaurant Production
- Wine Technology Option

**See Wine Technology Career Map**

**Developmental Education**
- Low-Wage Job
- Unemployed
- First Step Program
- ABE/ESL
- Work Discovery
- LSW Program
- High School/GED
- Career Change
- TAN/Food Stamps

**Entity Requirements:**
- COMPASS test: 65 Writing, 75 Reading, 48 Math (Pre-algebra)
- ASSET test: 40 Writing, 40 Reading, 33 Math
- COMPASS ESL test: 89 Reading/listening, 87 Grammar/writing, 9 Math

**Pastry Course Requirements**

**CULINARY CERTIFICATE CLASSES**
- PSD 100: HEALTH AND SAFETY
- PSD 203: COMMERCIAL FOOD NUTRITION
- PSD 101: INTRODUCTION TO CULINARY ARTS
- PSD 111: PASTRY
- PSD 112: THEORY II (Alcohol)
- PSD 121: CATERING
- PSD 214: THEORY 4 (Restaurant Cost Controls)
- PSD 215: THEORY 5 (Management Techniques)
- PSD 151: OLD BAYDC 1
- PSD 152: OLD BAYS 3
- PSD 153: CULINARY 5
- PSD 254: CULINARY 6
- PSD 255: CULINARY 7
- PSD 265: ADVANCED CATERING PRODUCTION

**CULINARY AAS/DEGREE 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

**CULINARY AAS/DEGREE CLASSES — 1**
- AAS Degree Option
  - Culinary Certificate or AAS Degree
  - Restaurant Production
  - Wine Technology Option
  - Pastry or Specialty Baking

**OR**
- Chef (Line Cook, Prep, Banquet, Host/Hostess, Dining Room Mgr, Asst. Restaurant Manager, etc.)
- Wages vary on restaurant ranges:
Entry: $8.50 - $10/hr
Experienced: $10 - $12/hr

**Academic quarters are 11 weeks in length and begin in January, March, June, and September.**

*Job title and wage information was derived from annual wages reported in the Occupational Employment Survey, Bureau of Labor Statistics for the King County Labor Market Development Area 2009-2010.*

*The web address to produce this report is: [http://www.workforceexplorer.com/cgi/dataanalysis](http://www.workforceexplorer.com/cgi/dataanalysis)*

*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.*
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!

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

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
- SCC Foundation Scholarship
- State Need Grant
- WIA Adult & Youth
- Academic Competitiveness Grant
- Community Agencies & Scholarships

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

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

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

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

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

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

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