

Today's Training for Tomorrow's Career!



CLASSICALLY CREATING CONTEMPORARY CHEFS

Gain an extensive foundation of classic and international techniques and working knowledge with South's Culinary Arts program, where you will not only learn to cook from savory to sweet for the modern palate, but also gain skills in production, service and management to become a well-rounded professional ready to rise in the culinary field.

Our instructors combine decades of teaching and real-world experience with advice from culinary industry leaders to develop program content. The result is progressive, innovative instruction in production and service environments – the basis for our program's renowned success with a history of successful alumni and students bringing home state and national competition awards.

We take pride in offering an accessible, affordable education, and tuition at South is significantly less than that of competing culinary programs in the Puget Sound region.

"Everything, from the curriculum to the instructors, was so relevant to the business.

My time at South truly shaped who I am today."

**~ Jeff Maxfield,
Executive Chef at the Space Needle**

PROGRAM PATHWAYS

South's Culinary Arts program offers:

- Certificate of Completion (five quarters)
- Associate of Applied Science degree (A.A.S.)
- Associate of Applied Science-Transfer degree (A.A.S.-T)

The A.A.S.-T degree is a pathway to South Seattle College's Bachelor of Applied Science degree in Hospitality Management, where students learn the skills to become hospitality industry leaders.

WHAT YOU'LL LEARN

- As a Culinary Arts student at South, you're learning the food production skills necessary to operate multifaceted food service operations by training at our two dining rooms on campus: Café Alki and the Alhadeff Grill, which feature cook-to-order menus with preparation typical of upscale Northwest restaurants.
- Food management classes will give you a mastery of inventory control, purchasing, production, supervision and personnel management.
- Fundamentals in classical and contemporary cooking techniques including meat, poultry and fish preparation, and sauces.
- Catering and banquet management techniques.

START HERE, GO ANYWHERE!

If you have a passion for cooking and the culinary arts, your degree or certificate from South can lead to great career options. Industry leaders recognize the Culinary Arts program for producing graduates with outstanding preparation for all aspects of the hospitality profession. Graduates can be found working as:

- Sous chefs
- Restaurant managers
- Executive chefs

With the culinary and workplace management skills our students obtain, graduates find careers in restaurants, hotels, cruise lines and resorts, catering services, and institutional food service operations. For many, the confidence and expertise gained leads to new entrepreneurs opening their own businesses.

FOR MORE INFORMATION

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