The program provides in-depth culinary training designed to build careers in restaurants, hotels, caterers, fine bakeries, resorts and institutions offering food services. As the program unfolds, the students will focus on areas of cooking specialty and gain hands-on experience working in the Olympic Café, The Fireside Bistro and at various banquets and catered events.

**Culinary Arts**

Christopher Plemmons  
Full Time Faculty  
(360) 475-7316

- **Baking Fundamentals**  
  10 Credits
- **Retail/Wholesale Baking**  
  19 Credits

- **Culinary Arts Institute - Cook’s Helper**  
  21 Credits
- **Culinary Arts Institute - Prep Cook**  
  39 Credits

- **Culinary Arts Institute-Lead Cook**  
  79 credits

- **Culinary Arts Institute - Sous Chef: Associate in Technical Arts (ATA)**  
  97 Credits

**JOB OUTLOOK AND WAGES**

- Chefs and Head Cooks
- Cooks - Fast Food
- Cooks - Institution and Cafeteria
- Cooks - Private Household
- Cooks - Restaurant
- Cooks - Short Order
- Food Service Managers
- First Line Supervisors of Food Prep and Serving Workers

**ENTRANCE CONSIDERATIONS**

- Admissions
- Enrollment Prep
- Active Duty Military
- Veterans
- High School Options
- Running Start
- Tech Prep
- IB/AP
- Fund Your Education
- Financial Aid
- Veteran Benefits
- Active Duty & Family
- BFET
- Worker Retraining
- Workfirst

**EMPLOYMENT ASSISTANCE**

Olympic College  
Career Center  
Online Search:

**PLEASE SEND COMMENTS OR CORRECTIONS TO:**  
Roadmap Helpdesk  
Last Update: 6/2016

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