Culinary Arts

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Full Time Faculty
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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.

JOB OUTLOOK AND WAGES
- Chefs and Head Cooks
- Cooks - Fast Food
- Cooks - Institution and Cafeteria
- Cooks - Private Household
- Cooks - Restaurant
- Cooks - Short Order

CAREER EXPLORATION
- 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:
  Is this Career Field right for me?

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Roadmap Helpdesk
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