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

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

**CERTIFICATE OF RECOGNITION**
- Baking Fundamentals 10 Credits
- Retail/Wholesale Baking 19 Credits

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

**CERTIFICATE OF SPECIALIZATION**
- Culinary Arts Institute-Lead Cook 79 credits

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

**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:
  - Is this Career Field right for me?

**PLEASE SEND COMMENTS OR CORRECTIONS TO:**

Roadmap Helpdesk  
Last Update: 6/2016

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