Culinary Arts
Christopher Plemmons
Full Time Faculty
(360) 475-7316

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.

Baking Fundamentals 10 Credits
Retail/Wholesale Baking 19 Credits

Culinary Arts Institute - Cook's Helper 21 Credits
Culinary Arts Institute - Prep Cook 39 Credits

Leadership Opportunities
Higher Wages

Culinary Arts Institute-Lead Cook 79 credits

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

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:
Is this Career Field right for me?

BROUGHT TO YOU BY:
Leadership Opportunities
Higher Wages

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Roadmap Helpdesk
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