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

Certification 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

Leadership Opportunities
Higher Wages

Certificate of Specialization
- Culinary Arts Institute-Lead Cook: 79 Credits

Associate's Degree
- 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

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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