

School of Design and Applied



CULINARY ARTS

Program Contacts:

Admission Coach (425) 739-8381

Department Chair Eric Sakai (425) 739-8345

CAREER EXPLORATION

Is this Career Field right for you?

CAREER EXPLORATION RESOURCES

> **CAREER CHOICE WORKSHOP**

EMPLOYMENT RESOURCE CENTER (ERC)

Your Pathway

Your educational path to a solid career has many

Certificates of Completion

Culinary Arts

Culinary Arts (I-BEST)

30 Credits

36 Credits

Employment Options

Wages & titles will vary based on a combination of education and experience

Cooks, Restaurant

• Food Preparation Worker

Associate of Applied Science

Culinary Arts

93 Credits

Upon completion of this AAS at LWTech, students may transfer to the following baccalaureate programs at junior status

- Cooks, Restaurant
- Cooks, Private Household
- Cooks, Short Order
- Bakers
- Waiter & Waitresses

Bachelor's Degree Options

Lake Washington Institute of **Technology**

Applied Management -Entrepreneurship

Bachelor of Applied Science

South Seattle College Hospitality Management

Bachelor of Applied Science

Note: Student should contact an advisor at the transfer college to determine specific transfernded for tetter employability: requirements.

Chef and Head Cook

- Cooks, Restaurant
- Cooks, Private Household
- · Cooks, Other
- First Line Supervisors of Food Service and Food Preparation Workers
- Food Service Managers
- Bakers







Bakery Arts

BROUGHT TO YOU BY:

