

### Seattle Culinary Academy



## Seattle Culinary Academy

- Full time professional technical programs
- Two student run restaurants and Buzz cafe
- Instruction from award winning chefs
- Accredited by American Culinary Federation
- Focus on sustainability Green Award
- Located in the heart of Capitol Hill



#### Full time Certificate/AAS

Classes 4 days a week: 7:30/9:00 am – 1:30/3:00 pm

Face-to-Face and online classes

Start in Fall, Winter, or Spring

#### Certificate:

• 4 quarters, 15 months, 75 credits to graduate

Associates of Applied Science:

• 5 quarters, 18 months, 90 credits to graduate

#### Certificate Cost:

- Tuition: \$8,600 (about \$2,200 per quarter)
- Uniforms, knife kit, books: \$1,400

# Specialty Desserts & Breads















# The Buzz

#### Sustainability

- Local, seasonal menus
- Sustainable seafood program
- Strong local producer partnerships
- Local social justice issue education
- Nose-to-tail butchery
- Composting, recycling, worm-bin programs
- GMO free One World
- Food preservation education

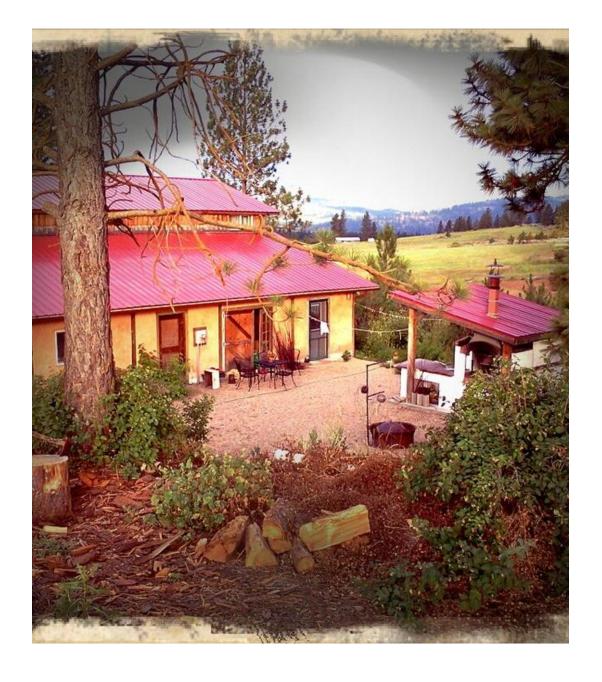


#### Opportunity Beyond The Classroom

- Travel
  - Culinary and Baking/Pastry Externships
  - Field trips to Spain, Italy and other destinations
- Compete
  - International Tapas Competition
  - Korean Consulate Culinary Competition
  - Chaine des Rotisseurs Culinary Competition
- Volunteering and Community Involvement
  - World Central Kitchen Training
  - Burning Beast, Incredible Feast, Slow Food Supper, James Beard Award Dinner

## Immersions: Quillisascut Farm

- Farm to table
- Cheese making
- Goat milking
- Bee keeping
- Whole animal butchery
- Farm tours
- Gardening
- Wood Fired Oven
- Bread Baking
- 10 scholarships
- Apply spring quarter for summer immersions



#### **Employment Opportunities**

- Twice Monthly Newsletter
- Volunteer & Community Connections
- Faculty Contacts
- Intern/Externships Spain
- Career Services Center
  - Workshops, consultations, resume assistance
- CareerHub
  - Employer events, apply for jobs, upload your resume



#### How To Enroll

- Apply to Seattle Central
  - Get ctcLink ID#
- Plan Funding
  - FAFSA, grants, scholarships, workforce, etc.
- Complete Placement Requirements:
  - Placement into English 101 and Math 87 students do not need to take these classes (district test online)
  - SAT, ACT, AP, or transfer college credits
- Get Approved Visit an Academic Advisor for approval
- Enroll and Plan to Start uniform fitting, knife kit, books

## Paying for School

- FAFSA Free Application for Federal Student Aid
- Grants after FAFSA completed
  - Pell Grant, WA State Need Grant, SCC Grants
- Scholarships some require FAFSA
  - Seattle Central Foundation
  - Career-Based, Multicultural, Opportunity Grant
  - Women Chefs and Restauranteurs
- Workforce Services www.startnextquarter.org
  - BFET, TANF, Worker Retraining
- Work Study
- Emergency Funding ask for help!

#### Stay Connected

- Call or email to stay on track:
  - 206.934.5424
  - seattleculinary@seattlecolleges.edu
- Take a tour Wednesdays at 11:00 am:
- Tours and Information | Culinary Programs (seattlecentral.edu)
  - we can drop in chat for you
- Follow us:
  - Facebook: Seattle Culinary Academy
  - Instagram: SeattleCulinaryAcademy