



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







All of our pastries and breads are hand-crafted by students in the Specialty Desserts & Breads program of the Seattle Culinary Academy. We use organic ingredients whenever possible in our quest to provide you with the finest quality. Taste our passion. Thank you,
The Seattle Culinary Academy



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
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- 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 Restaurateurs
- 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 \(seattlecentral.edu\)](https://seattlecentral.edu/tours-and-information-culinary-programs)
- we can drop in chat for you
- Follow us:
 - Facebook: Seattle Culinary Academy
 - Instagram: SeattleCulinaryAcademy