

CAREER CLUSTER

Hospitality & Tourism

HIGH SCHOOL COURSE

Skills Center Culinary Arts 1 (1st Year)
Skills Center Culinary Arts 2 & 3 (2nd Year)



COLLEGE COURSE(S)

The high school course(s) listed above can earn college credit as described below.
The college credit hours are given in parentheses.

South Seattle College

1st Year Credits: FSD 165 – Fundamentals of Classical Techniques (15 credits)

2nd Year Credits: FSD 175 – Advanced Classical Techniques (15 credits)



CERTIFICATES & AAS/AAS-T DEGREE PROGRAM(S)

The college course(s) listed above can be applied towards
any of the following certificates or degree programs:

South Seattle College

Restaurant Production Associates of Applied Science Degree (AAS or AAS-T degree)

Restaurant Production (certificate)



CAREER PATHWAYS

Restaurant Production Degrees (AAS or AAS-T degree)

The Restaurant Production Associate of Applied Science (AAS) and AAS-T transfer degrees assists students in learning the food production skills necessary to operate multifaceted food service operations. Food management classes also train students in inventory control, operations analysis, purchasing, production, supervision, and personnel management. Careers for this degree include Chef and Head Cook, Banquet Manager, Catering Manager, First-Line Supervisor of Food Prep, Restaurant Manager and more. The AAS-T degree meets requirements for South's the Bachelor of Applied Science degree in Hospitality Management.

Restaurant Production Certificate (certificate)

The Restaurant Production Certificate program assists students in learning the food production skills necessary to operate multifaceted food service operations. Food management classes also train students in inventory control, operations analysis, purchasing, production, supervision, and personnel management.

For more information go to: <https://southseattle.edu/programs/culinary-arts>

Restaurant Production Certificate - Combined with Skills Center Culinary Year 1&2, Earn in Just Two Quarters at South Seattle College!

Course	Course ID	Credits
+ Health and Sanitation	FSD 100	3.0
+ Fundamentals of Classical Techniques	FSD 165	15.0
+ Advanced Classical Techniques	FSD 175	15.0
+ Restaurant Production 1	FSD 185	15.0
+ Intro Sustainable Food Systems	FSD 210	5.0

*FSD 165 completed in Skills Center 1st Year of Culinary

*FSD 175 completed in Skills Center 2nd Year of Culinary

Students who complete years 1 and 2 of Skills Center Culinary Arts can skip 2 full quarters of courses and earn this certificate in just 2 quarters (6 months) at South Seattle College!