



Seattle Culinary Academy



Seattle Culinary Academy

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



Full time AAS

Tuesday – Friday

7:30/9:00 am – 1:30/3:30 pm

Face-to-Face and online classes

Start in Fall, Winter, or Spring

Associates of Applied Science:

- 5 quarters, 18 months
- 90 credits to graduate

Cost:

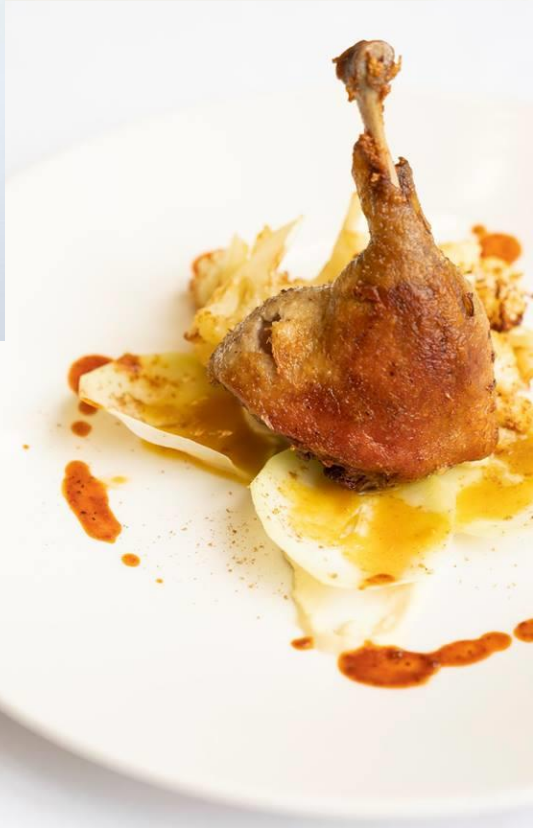
- Tuition: \$10,565 (about \$2,100 per quarter)
- Uniforms, knife kit, books: \$1,200 total

Culinary Arts





One
World





Square
One
Bistro



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

Cost:

- Tuition: \$8,390 (about \$2,100 per quarter)
- Uniforms, knife kit, books: \$1,200

Specialty Desserts & Breads







Celebration Cakes & Entremet



Chocolates & Petit Fours



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





Fresh Garganelli Pasta With Local Mussels





Sourdough Breads using Local Grains

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
 - Truffles Competition in Soria, Spain, Chaine des Rotisseurs
- Volunteer for events
 - Burning Beast, Incredible Feast, Art of Dining, Skagitonian's Dinner, James Beard Award Dinner
- Community Involvement
 - Chefs Collaborative, Les Dames, Solid Ground, FareStart

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 Aimee LePage to stay on track:
 - 206.753.7813
 - Aimee.LePage@seattlecolleges.edu
- Take a tour – Thursdays at 10:00 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