

CULINARY ARTS INSTITUTE

Explore your opportunities in an exciting career pathway!

The program provides in-depth culinary training designed to build careers in restaurants, hotels, catering, fine bakeries, resorts and institutions offering food services. As the program unfolds, students will focus on areas of cooking specialty and gain hands-on experience working in the Olympic Café, The Fireside Bistro and various banquets and catered events.



Get Started Today!

Faculty Advisors

Chris Plemmons *CEC AAC*
ACF Culinary Coordinator
(360) 475-7316, cplemmons@olympic.edu

Robert Nash (360) 475-7571
rnash@olympic.edu

Contact Admissions to enroll!

www.olympic.edu/current-students/getting-started/Admissions

Funding Options

Available through Workforce Development
and Basic Studies

wfd@olympic.edu

(360) 475-7555

Contact us to find out if you are eligible!

Interested in
Culinary Arts?
Check out their
webpage!




OLYMPIC COLLEGE

WORKFORCE DEVELOPMENT
& BASIC STUDIES

Bremerton • Shelton • Poulsbo

Olympic College is an equal opportunity institution. Information about our non-discrimination policies is available at: olympic.edu/nondiscrimination-title-ix, 360-792-6050, 1600 Chester Ave., Bremerton, WA 98337-1699.

The contents of this publication were developed with funds from the Carl D. Perkins Act.

Revised 10.19. 2018

CULINARY ARTS INSTITUTE



*Rewarding, Exciting
Careers in a Fast
Growing Industry!*

Live Your Dream!

*New Classes Start
Every Quarter!*


OLYMPIC COLLEGE

WORKFORCE DEVELOPMENT
& BASIC STUDIES

Career Options

- Baker
- Chef
- Commercial Cooking
- Diner Cook
- Dining Room Service
- Fry Cook
- Kitchen Manager
- Restaurant Manager

Check out the Culinary Arts Career Pathway



Additional Costs

Students are responsible for additional program costs. See the Culinary Arts Program website for details. If you have questions regarding the stated costs, call or email the program faculty advisor.

Wages

For median wages, labor market and wage data provided by the Washington State Employment Security Department go to:

<https://fortress.wa.gov/esd/employmentdata/>

How to Pay for College

You may be eligible for financial assistance!

Financial Aid

www.olympic.edu/paying-college/financial-aid

The Washboard Scholarship Opportunities

<https://fortress.wa.gov/hecb/thewashboard/>

Associate in Technical Arts Culinary Arts Institute – Sous Chef (97 cr)

Graduates of this program are prepared for careers in commercial cooking, dining room service and kitchen supervision. This program is ACFEF accredited.

Certificate of Specialization Culinary Arts Institute – Lead Cook (79 cr)

Graduates of this program are prepared for careers in commercial cooking, dining room service and kitchen work. This program is ACFEF accredited.

Certificates of Completion

• Culinary Arts Institute – Prep Cook (39 cr)

The student will obtain knowledge of basic preparation techniques of soups and sauces, meat, seafood and poultry fabrication and preparation, the preparation of fresh and frozen vegetables, and starches as used in the commercial food service industry.

• Culinary Arts Institute – Cook’s Helper (21 cr)

The student will learn basic skills, sanitation and equipment in use in the commercial food service establishment to obtain employment as a cook’s helper.

“The culinary program at Olympic College is a gem in our community. The program is approachable and diverse and can be applied to a broad range of career paths.”

- Monica S. Downen,

Owner/Operator of Monica’s Waterfront Bakery & Café, Silverdale, WA



“With the education and support I received at O.C., so many doors have opened up for me. ”

- John Houston

