



There's something to fit everyone at Seattle Central.

Our two-year degrees offer a solid foundation for transferring to a four-year college or university. We also offer professional and technical training programs that prepare you for a high-demand career.

Call us at 206.587.3800 or visit us online at [seattlecentral.edu](http://seattlecentral.edu)

Seattle Central Community College  
1701 Broadway  
Seattle, WA 98122

Seattle Central Community College is a state-supported public institution accredited by the Northwest Commission on Colleges and Universities, an institutional accrediting body recognized by the Council for Higher Education Accreditation and the U.S. Department of Education. Seattle Central Community College is a member of the Seattle Community College District.

**Basic & Transitional Studies/ESL**

**Business & Office Technology**

Applications Support  
Business Information Technology

**College Transfer**

Associate of Arts (A.A.) degree  
Associate of Science (A.S.) degrees

**Creative Arts**

Apparel Design  
Commercial Photography  
Film & Video Communications  
Graphic Design  
Publishing Arts

**Deaf /ASL Studies**

Deaf Interpreter Training  
Deaf Studies  
Interpreter Training

**Education/Teacher Training**

**Health**

Dental Hygiene  
Nursing, Associate Degree Program  
Opticianry  
Respiratory Care  
Surgical Technology

**Human Services**

Bachelors of Applied Science (B.A.S.) degree  
Chemical Dependency Specialist  
Social & Human Services

**IT – Information Technology**

Database Administration & Development  
Networking Design & Administration/ CISCO  
Programming  
Web Design  
Web Development

**Seattle Culinary Academy**

Culinary Arts  
Specialty Desserts & Breads

**Seattle Maritime Academy**

Marine Deck Technology  
Marine Engineering Technology

**Wood Construction Center**

Cabinetmaking  
Carpentry  
Marine Carpentry



**SEATTLE CENTRAL COMMUNITY COLLEGE** overlooks downtown Seattle from Capitol Hill and is the only community college in the city core. With a student body of 10,000, the college is large enough to be diverse and innovative, yet offers small class sizes to provide individual attention.

Whether you want to train for a new career, begin your college education, or prepare to transfer to a four-year college, we have a place for you.

**GET STARTED!** [seattlecentral.edu/getstarted](http://seattlecentral.edu/getstarted)

Seattle Central Community College is committed to the concept and practice of equal opportunity for all its students, employees, and applicants in education, employment, services and contracts, and does not discriminate on the basis of race or ethnicity, color, age, national origin, religion, marital status, sex, gender, sexual orientation, Vietnam-era or disabled veteran status, political affiliation or belief, citizenship/status as a lawfully admitted immigrant authorized to work in the United States, or presence of any physical, sensory, or mental disability, except where a disability may impede performance at an acceptable level. In addition, reasonable accommodations will be made for known physical or mental limitations for all otherwise qualified persons with disabilities. The following person has been designated to handle inquiries regarding non-discrimination policies including those related to Sec 504 ADA and Title IX: Kathryn Woodley, Seattle Central Community College, 1701 Broadway, Mailstop 2BE4180, Seattle, WA, 206.587.5417.

Seattle Central will make every effort to ensure that the lack of English skills will not be a barrier to admission and participation in vocational education programs.

**ADMISSIONS OFFICE**

Room BE1104  
206.587.5450  
[seattlecentral.edu/admissions](http://seattlecentral.edu/admissions)

**ADVISING CENTER**

Room BE1102  
206.587.4068  
[seattlecentral.edu/advising](http://seattlecentral.edu/advising)

**CAREER SERVICES CENTER**

Room BE1102 E1  
206.344.4383  
[seattlecentral.edu/careercenter](http://seattlecentral.edu/careercenter)

**COLLEGE TRANSFER CENTER**

Room BE1102 F  
206.587.5469  
[seattlecentral.edu/transfercenter](http://seattlecentral.edu/transfercenter)

**DISABILITY SUPPORT SERVICES**

Room BE1112  
206.587.4183 v/tty  
[seattlecentral.edu/cdsdss](http://seattlecentral.edu/cdsdss)

**FINANCIAL AID**

Room BE1104 C  
206.587.3844  
[seattlecentral.edu/finaid](http://seattlecentral.edu/finaid)

**VETERANS AFFAIRS**

Room BE1104 C  
206.587.4147  
[seattlecentral.edu/finaid/veterans.php](http://seattlecentral.edu/finaid/veterans.php)

**WORKER RETRAINING**

Room BE4177  
206.587.6348  
[seattlecentral.edu/wrp](http://seattlecentral.edu/wrp)



# Seattle Culinary Academy



**Culinary Arts  
Specialty Desserts  
& Breads**

[seattlecentral.edu](http://seattlecentral.edu)

# Recipe for a successful career

**B**EGIN YOUR CAREER as a professional chef at Seattle Central's Seattle Culinary Academy (SCA). You'll find an innovative teaching environment along with new, state-of-the-art Culinary Arts and Specialty Desserts & Breads kitchens. And you'll "learn from the ground up" by visiting local farms and discovering where food really comes from. The Seattle Culinary Academy was the first school in the nation to offer formal coursework in sustainability—a theme that permeates everything we do.

SCA offers two distinct programs of study for those interested in a career in the culinary industry:

**Culinary Arts** A six-quarter certificate program with an emphasis on international cuisine and sustainable food practices. This program is appropriate for individuals of all skill levels — from beginners to those with industry experience who wish to develop a broader range of skills, and individuals who wish to make a career change.

**Specialty Desserts & Breads** A five-quarter program designed to teach skills in dessert, chocolate, cheese, and bread preparation. This program is appropriate for all skill levels.

Both programs are fully accredited by the American Culinary Foundation.



"Job opportunities for chefs, cooks, and food preparation workers are expected to be plentiful because of the continued growth and expansion of food services outlets."

U.S. Bureau of Labor Statistics



## Culinary Arts – Certificate, six quarters.

- Students may earn the Associate of Applied Science degree with the completion of 16 additional elective credits.
- Students may begin fall, winter or spring quarters.
- The Culinary Arts program may be a good fit for you if you are interested in sustainable food system practices and are committed to rigorous, hands-on learning.
- Areas of study include baking, sustainable food system practices, menu planning and management, customer service and management; cheese making, wine and food pairing.
- Graduates work in upscale restaurants, hotels, private clubs, catering businesses, corporations, or institutions such as hospitals and universities.

## Specialty Desserts & Breads – Certificate, five quarters.

- Students may earn the Associate of Applied Science degree with the completion of 16 additional elective credits.
- Students may begin fall, winter or spring quarters.
- The Specialty Dessert & Breads program may be a good fit for you if you are passionate about creating beautiful and delicious desserts, chocolate, cheese and breads, and are committed to rigorous, hands-on learning.
- Areas of study include baking, sustainable food system practices, menu planning and management, customer service and management; cheese making, wine and food pairing.
- Graduates work in upscale restaurants, hotels, private clubs, catering businesses, pastry shops, corporations, or institutions such as hospitals and universities.

Curriculum, tuition and fees subject to change. Refer to the District catalog at [seattlecolleges.com](http://seattlecolleges.com)

## Admission into Seattle Central

Room BE1104 B1, 206.587.5450 [seattlecentral.edu/admissions](http://seattlecentral.edu/admissions)  
Seattle Central has open enrollment—everyone is accepted. However, this does not guarantee acceptance into specific professional/technical or academic programs.

## Get started

Meet with the Seattle Culinary Academy department at 206.587.5424 or the Workforce Manager ([scccwf@sccd.ctc.edu](mailto:scccwf@sccd.ctc.edu)) to discuss entrance requirements needed to become "program ready" and registered.

## Tuition

Tuition is set by the Washington State Legislature. Tuition at Seattle Central is approximately half that of a four-year public college and about one-tenth of a private four-year college. See [seattlecentral.edu/registration/tuition.php](http://seattlecentral.edu/registration/tuition.php) for current costs.

## Program-specific fees

Be advised that in addition to tuition, the cost of each program varies widely based on equipment, materials, books, and lab fees.

## Interested?

Attend an information session! Learn more about the program, tour the facilities, and discuss questions with the Seattle Culinary Academy. Call 206.587.5424 to attend. Or visit [seattlecentral.edu/course/infosessions.php](http://seattlecentral.edu/course/infosessions.php) to see the session schedule.

## Seattle Culinary Academy

Seattle Central Community College  
1701 Broadway, BE 3210, Seattle, WA 98122  
Phone: 206.587.5424, [seattlecentral.edu/cul-hosp/](http://seattlecentral.edu/cul-hosp/)

