

Ready to Start Your Journey?

Your Future Starts Here!

ATTENDING SCA

Earning a degree is a commitment to a deeper understanding of the craft of being a culinarian. A commitment that lets future employers know you have a passion for food, a desire for extended learning and an ability to see your education through to completion.

SCA is an ideal and supportive learning environment for students with a quest for knowledge and the desire to understand a wide variety of interconnected disciplines. The relationships you will build with faculty and fellow students will serve as a key backdrop and support network in your future as a culinary professional.

Choosing the right program is critical. SCA is a full-time, professional technical program for the serious student. "Best Fit" students have a passion for knowledge, a willingness and desire to work hard, and the stamina to spend hours at a time on their feet. SCA students take pride in a job well done, understand the value of teamwork, and believe they can handle a fast-paced and, at times, stressful environment.

If this describes you, we hope you will begin your journey with us! New students can enroll Fall, Winter or Spring quarter. Classes run 4 days a week, Tuesday through Friday, except summer when they run Monday through Thursday. A typical day runs from approximately 7:30am to 3:00pm.

We are committed to helping you get the financial aid funding you need to ensure that you have access to the best education possible. Financial aid and scholarships are available for those who qualify.

Learn more:

- Call: 206.934.5424
- Email: seattleculinary@seattlecolleges.edu
- Like: [facebook.com/seattleculinary/](https://www.facebook.com/seattleculinary/)
- Click: wp.seattlecentral.edu/seattle-culinary-academy/



The Seattle Culinary Academy offers a rigorous, comprehensive and hands-on course of study taught by a dedicated and highly-skilled faculty committed to educating the future gatekeepers of the food system.



OUR MISSION

To provide an innovative learning environment that is responsive to industry while establishing a foundation of skills that allows our students to excel in culinary and baking careers and at the same time fosters stewardship of the environment.

OUR VISION

We envision a world where chefs equitably impact human and environmental wellness through culinary education.

YOUR OPPORTUNITY

Since 1941, the **Seattle Culinary Academy** has prepared over 5000 students for successful culinary and baking careers using a world-wise approach to sustainability, heritage and health. Both our Culinary Arts Program and our Specialty Desserts & Breads Program, offer innovative learning environments that integrate organic approaches, natural whole food techniques and professional “hands on” training that will take you on an exquisite journey from farm...to table...to fork...and back again.

Seattle Culinary Academy's full-time professional technical programs benefit from a 30,000 square foot state-of-the-art facility; two student-run onsite restaurants; instruction from engaged award-winning chefs; and curriculum that evolves to meet the needs of an ever- changing and growing industry. We provide a strong foundation in theory and technique with significant hours dedicated to practical, skill-reinforcing training. Our unique partnerships with farmers in the Skagit Valley give our summer quarter students a chance to farm an acre of land and learn the principles of sustainable farming including tending the land, planting, and harvesting.

We are fully accredited and one of only three schools in Washington State to have received the prestigious “exemplary status” from the American Culinary Federation, the only comprehensive certification program for chefs in the US. Earning a certificate or degree from programs certified by the ACEI provides 25 points toward your personal professional certification.

“Having worked with cooks from many other culinary training programs including the Culinary Institute of America and Johnson & Wales, I am confident in asserting that SCA's program is the cream of the crop. I am grateful for the world class education I received at a fraction of the cost of other schools.

~Matt Bumpas
2011 Culinary Arts Graduate, Owner/Chef SweetBumpas

THE INDUSTRY

There has never been a better time to work in the food industry! The restaurant industry alone currently employs 14.4 million people — about one in 10 working Americans. In the next 10 years this number is expected to grow by an additional 1.7 million jobs.*

Above and beyond restaurant jobs, today's graduates use their training as a foundation to pursue a dizzying array of potential career paths and disciplines.

SCA graduates have gone on to work or launch careers in:

- Food Truck Operations
- Nutrition Coaching
- Home Meal Replacement
- Product Development
- Equipment Sales
- Corporate Food Service
- Food Photography
- Catering
- Food Styling
- Food Writing
- Farming
- Hospitality
- Instructors
- Healthcare Food Service
- Restaurants
- Manufacturing
- Event Management
- Private Chef

SCA GRADUATES

Our graduates stand out and Seattle employers know it! 97% of our graduates, who are seeking employment, reported they were working in their fields within six months of graduation.

THREE OF SEATTLE'S TOP CHEFS TALK ABOUT SCA



"I have appreciated every student from SCA. It is an honor and a privilege to accept aspiring cooks into my kitchens, and help shape them to be the next generation of culinary professionals our industry so desperately needs. SCA provided them with excellent tools, and its up to us as chefs, to continue their practical education, so that our Industry can continue to flourish and serve our community in so many important ways."

- Tamara Murphy
Owner & Chef, Terra Plata

I know that students from SCA have gone through a curriculum that is very unique and I believe it is the best program in the state, hands down, all bias aside.

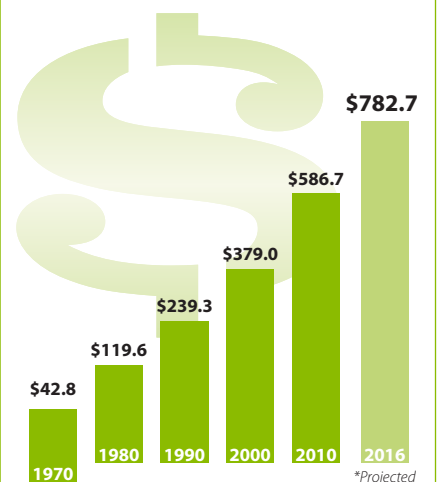
- Varin Keokitvan
Executive Chef, Heartwood Provisions



SCA is turning out great entry level cooks for hire. I've had the good fortune of hiring and promoting a few cooks that came from the program. First off, it seems to come from having such strong, industry experienced, culinary instructors.

- Maria Hines
Chef & Owner, Maria Hines Restaurants

RESTAURANT INDUSTRY SALES (\$B)



2016 Industry Sales Projection

Commercial Restaurant Services	\$720.4
Eating Places	\$ 536.2
Bars and Taverns	\$ 19.9
Managed Services	\$ 50.9
Lodging Places	\$ 39.0
Retail, Vending, Recreation, Mobile	\$ 74.4
Noncommercial Restaurant Services	\$ 59.6
Military Restaurant Services	\$ 2.6

* 2016 Restaurant Industry Pocket Factbook, National Restaurant Association

Two Award-Winning Programs

SPECIALTY DESSERTS & BREADS PROGRAM

The SCA Specialty Desserts & Breads students develop their skills in a stunning, state-of-the-art facility and under the mentorship of a nationally recognized and award winning faculty. The program's curriculum includes rustic artisan breads using our own freshly milled and sprouted whole grains as well as classic desserts, cakes, tarts, mousses, truffle, petit fours, tortes, chocolate work, European specialties, cheese production, preservation and fermentation. This comprehensive program also includes demonstrations on topics such as pulled sugar, intricate decoration, showpieces and plated desserts.

We provide a strong foundation in theory and technique with countless hours of practical hands-on training. Students develop a first-hand knowledge of bakery operations through our student run pastry counter, The Buzz.

In their final quarter, Specialty Desserts & Breads students complete a capstone *Chef-of-the-Day* project. In this grand finale project, each student designs, develops and presents a range of baked goods for their chef instructors to evaluate. The showcase performance demonstrates just how far our student's skills have progressed from their first day of class to their last. Friends, family and the school community are invited to enjoy this final effort and are frequently astounded by the beautiful and exquisite level of craftsmanship executed.

Specialty Desserts & Breads program offerings:

Certificate

- 5-quarter certificate only program
- 78.5 total credits

AAS Degree

- 5-quarter certificate plus one additional quarter
- 94.5 total credits

"The Seattle Culinary Academy is a great educational facility and a wonderful liaison with the culinary community. They're growing and doing very dynamic things here."

— Leslie Mackie
Owner, Macrina Bakery



CULINARY ARTS PROGRAM

The SCA Culinary Arts Students develop their skills in a multi-kitchen, state-of-the-art facility and under the instructional leadership of a nationally recognized and award-winning faculty. Students that enroll in this program gain a strong culinary foundation with an emphasis on classic and modern cooking techniques applied to global cuisines. Our learning lab kitchens allow students to experience a wide variety of industry scenarios and ultimately, to work at every possible kitchen station.

Students build skills progressively and the first quarter provides a strong foundation with an emphasis on knife skills. Second quarter is geared towards large-scale production cooking. Third quarter student's advance to creating globally influenced fare for our popular Square One Bistro. By the fourth quarter, students are executing the rotating menu items for our critically acclaimed One World Restaurant. Modeled after the famed Per Se kitchen in New York, our One World kitchen gleams with European styling and boasts two French cook-tops creating additional learning opportunities typically unavailable to culinary school students.

By graduation quarter, the primary objectives are 5 key projects — a nutrition project, a banquet/tasting menu, a black box challenge, a modern cuisine project and the grand finale *Chef of the Day* presentation. The *Chef of the Day* presentation is a showcase menu, completely designed, developed and executed by the soon-to-graduate student. It is an awesome event to behold and a terrific culminating example of a student's journey through the program!

Culinary Arts program offerings:

Certificate

- 6-quarter certificate only program
- 101 total credits

AAS Degree

- 6-quarter certificate plus one additional quarter
- 117 total credits



SUSTAINABILITY PHILOSOPHY

At SCA, we are committed to modeling and training sustainable food practices that preserve and protect the health of the planet and people for future generations.

Our focus on sustainability was rewarded in June 2012, when Kendall College and CAFÉ (Center for the Advancement of Foodservice Education) awarded SCA with their prestigious Green Award.

“SCA was one of the first culinary schools in the nation to offer formal coursework in sustainability, highlighting the value of local and seasonal menus and product sourcing. This program is exceptional because it integrates health and environmental sustainability throughout the educational experience.”

- Press release from Kendall College

We believe chefs are gatekeepers to the food system. A key component of our sustainability education program is valuable relationships with local agricultural and resource partners and mandatory coursework (specifically courses CUL 151, CUL 152 and CUL 153) in sustainable food-system practices.

SUSTAINABILITY PRACTICES AT-A-GLANCE

We proudly focus our efforts in the following areas:

- Local, seasonal menus
- Sustainable seafood program
- Strong local producer partnerships
- GMO-free One World Pantry
- Minimization of product waste
- Environmentally friendly cleaning & sanitation products
- Active composting & recycling programs
- Local social justice issue education
- Nose-to-Tail Butchery
- Peak-season food preservation
- 10 annual scholarships to Quillisascut Farm School
- Required Summer Quarter Curriculum “Learning From the Ground Up” with Skagit Valley Partners
- Hands-On learning in partnership with Seattle Central Plant Science Lab & Green House
- Organic Gardening Practices
- Worm Bin Composting Program
- Seed & Plant Diversity through Seed Savers Exchange and Heritage Seeds



“As a farmer, vendor and partner of the Seattle Culinary Sustainable Agriculture program, we value their effort to train future chefs on how to create healthy, delicious meals with sustainably farmed, locally grown products. This in turn strengthens sustainable agriculture in Washington and the Good Food movement as a whole.”

- Jennifer Argraves
Farmer & Vendor, Crown S Ranch

