



CULINARY ARTS - Estimated Costs

Estimated Cost for Culinary Arts Program

(Prices subject to change.)

Program Costs - Tuition Plus Fees	\$10,980.33
<i>Tuition - 6 quarters</i>	\$8,703.97
<i>Seattle Central College Fees</i>	\$537.50
SCA Fees (Includes, but not limited to below)	\$1,738.86
<i>Computer Lab (CL), 2 quarters and Canvas Fees:</i>	\$ 207.86
<i>Food Lab (FL), 6 quarters:</i>	\$900.00
<i>Other Material, Lab, Cleaning Fees (6 quarters)</i>	\$631.00

Estimated Additional Materials for Course Completion \$1,594.85

(Materials listed below. Costs will vary due to your personal selections. Uniforms, Handtools, Textbooks, Food Handler's Permit, Miscellaneous supplies i.e. copies, printing, jump drives)

Uniforms **\$497.50**

<i>chef coats, 4 pairs</i>	\$144.00	<i>skull cap, 2 ea</i>	\$26.00
<i>chef pants, 2 pairs</i>	\$60.00	<i>white shirt, 1 ea</i>	\$25.00
<i>4-way white apron, 2 ea</i>	\$19.00	<i>black pants/skirt, 1 ea</i>	\$25.00
<i>black apron, 1 ea</i>	\$15.00	<i>tie, 1 ea</i>	\$20.00
<i>t-shirt, 1 ea</i>	\$13.50	<i>black shoes, 2 pairs</i>	\$150.00

Hand tools (cost varies by make/brand)..... **\$350.00 - \$700.00**

<i>8"-10" French chef's knife</i>	<i>vegetable peeler</i>
<i>3"-4" paring knife</i>	<i>set of measuring spoons</i>
<i>5"-6" boning knife, stiff blade</i>	<i>high heat scraper spatula</i>
<i>14" slicing knife</i>	<i>metal bench scraper with ruler</i>
<i>8"-10" serrated bread knife</i>	<i>kitchen scissors, separable for cleaning</i>
<i>vegetable knife (santoku)</i>	<i>6" ruler; plastic or metal</i>
<i>blade protectors for all knives</i>	<i>pocket thermometer, 0-220 F</i>
<i>10"-12" sharpening steel</i>	<i>knife bag or case</i>

Textbooks **\$437.35**

<i>Professional Cooking by Wayne Gisslen (Latest Edition)</i>	\$173.35
<i>Garde Manger by the Culinary Institute of America</i>	\$70.00
<i>Flavor Bible by Karen Page & Andrew Dornenburg</i>	\$35.00
<i>ServSafe Coursebook by NRA Educational Foundation</i>	\$104.35
<i>The Book of Yields by Francis T. Lynch</i>	\$54.65

Food handler's permit **\$10.00**

Miscellaneous Fees (i.e., copying & printing, portfolio) **\$300.00**

Total Estimated Culinary Arts Program Completion Costs \$12,575.18



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CULINARY ARTS - Scope & Sequence of Courses

Prerequisites: College level math with 2.0 minimum grade or placement into Math 87/91, College level English with 2.0 minimum grade or placement into English 101

<i>First Quarter</i>	<i>Item Number</i>	<i>Course Title</i>	<i>Credit</i>
CUL 101	2101	Food Theory I	6.0
CUL 111	2111	Introduction to Professional Cooking: Practicum	6.0
CUL 151	2151	Sustainable Food Systems Practices, Part I	1.0
HOS 101	2201	Customer Service Practicum I	1.0
HOS 110	2210	Principles of Sanitation	3.0
HOS 112	2212	Spreadsheets for Hospitality	1.0
<i>Subtotal First Quarter</i>			18.0
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<i>Second Quarter</i>			
CUL 102	2102	Food Theory II	5.0
CUL 112	2112	Quantity Cooking: Practicum	8.0
HOS 102	2202	Customer Service Practicum II	1.0
HOS 111	2211	Intro to Customer Service: Theory	1.0
HOS 122	2222	Purchasing & Inventory: Theory	1.0
HOS 123	2223	Food Costing Principles and Application	1.0
<i>Subtotal Second Quarter</i>			17.0
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<i>Third Quarter</i>			
BAK 105	2055	Restaurant Baking: Theory	1.5
BAK 115	2065	Restaurant Baking: Practicum	1.0
BIOL 103	1013	Nutrition for Foodservice	3.0
CUL 103	2103	Food Theory III	4.0
CUL 113	2113	Restaurant Cooking: Practicum	8.0
CUL 152	2152	Sustainable Food Systems Practices, Part II	1.0
HOS 103	2203	Customer Service Practicum III.....	1.0
<i>Subtotal Third Quarter</i>			19.5
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<i>Fourth Quarter</i>			
BAK 116	2066	Fine Dining Baking: Practicum	1.0
CUL 104	2104	Food Theory IV	6.0
CUL 114	2114	International Cooking: Practicum	8.0
HOS 104	2204	Customer Service Practicum IV	1.0
HOS 124	2224	Computerized Menu Planning	2.0
<i>Subtotal Fourth Quarter</i>			18.0
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<i>Fifth Quarter</i>			
CUL 120	2120	Introduction to Wine	1.0
CUL 153	2153	Sustainable Food Systems Practices, Part III	1.0
CUL 205	2165	Advanced Culinary Theory	1.0
CUL 215	2175	Advanced Culinary Practices	4.5
HOS 108	2208	Dining Room and Kitchen Management	4.0
HOS 201	2261	Functions of Management	2.0
<i>Subtotal Fifth Quarter</i>			13.5
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<i>Sixth Quarter</i>			
CUL 251	2161	Buffet, Catering, Garde Manger: Theory	4.0
CUL 255	2165	Buffet, Catering, Garde Manger: Practicum	8.0
PSYC 240	1641	Psychology of Human Relations	3.0
<i>Subtotal Sixth Quarter</i>			15.0

Total Non-Elective Credits - Associates of Applied Science Degree 101.0

