



SPECIALTY DESSERTS & BREADS - Estimated Costs

Estimated Cost for Culinary Arts Program

(These prices are subject to change — prices vary depending on brand, quality, and vendor.)

Program Costs - Tuition Plus Fees	\$8,081.05
<i>Tuition - 5 quarters</i>	\$6,588.15
<i>Seattle Central College Fees</i>	\$435.50
<i>SCA Fees (Includes, but not limited to below)</i>	\$1,057.40
<i>Computer Lab (2 quarters): CL</i>	\$50.15
<i>Food Lab (6 quarters): FL</i>	\$750.00
<i>Other Material, Lab, Cleaning Fees (6 quarters)</i>	\$257.25

Estimated Additional Materials for Course Completion \$1,664.00

(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 \$387.00

<i>chef coats, 4 pairs</i>	\$144.00	<i>skull cap, 2 ea</i>	\$22.00
<i>chef pants, 2 pairs</i>	\$60.00	<i>black shoes, 2 pairs</i>	\$150.00
<i>4-way white apron, 2 ea</i>	\$11.00		
<i>black apron, 1 ea</i>	\$10.00		

Hand tools \$700.00

<i>8"-10" chef's knife</i>	<i>12" utility tongs</i>
<i>3" paring knife</i>	<i>high heat scraper spatula</i>
<i>5"-6" boning knife</i>	<i>bench scrapper</i>
<i>10"-12" sharpening knife</i>	<i>14" slicing knife</i>
<i>thermometer, 0-220F</i>	<i>zester</i>
<i>vegetable peeler</i>	<i>Parisian scoop</i>
<i>set of measuring spoons</i>	<i>knife bag or case</i>

Textbooks \$267.00

<i>Professional Baking by Wayne Gisslen</i>	\$172.00
<i>ServSafe Coursebook by NRA Educational Foundation</i>	\$95.00

Food handler's permit \$10.00

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

Total Estimated Specialty Desserts & Breads Completion Costs \$9,745.05



SPECIALTY DESSERTS & BREADS - Scope & Sequence of Courses

Prerequisite: ENG 105 (or ENG 101) and MAT 110 (or college level math)

<i>First Quarter</i>	<i>Item Number</i>	<i>Course Title</i>	<i>Credit</i>
BAK 101	2101	Introduction to Desserts & Breads: Theory	4.0
BAK 111	2111	Introduction to Desserts & Breads: Practicum	6.0
CUL 106	2106	Introduction to Culinary Arts: Theory	1.5
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
MIC 102E	2020	Computer Lab Survival Skills	1.0
<i>Subtotal First Quarter</i>			17.5
<i>Second Quarter</i>			
BAK 102	2052	Bread and Food Preservation	3.0
BAK 112	2062	Beginning Desserts & Breads: Practicum	8.0
BAK 117	2068	Introduction to Cheese Making	1.0
BAK 116	2116	Fine Dining Baking: Practicum	1.0
HOS 102	2232	Customer Service Practicum II	1.0
HOS 122	2222	Purchasing & Inventory	1.0
HOS 123	2223	Food Costing Principles and Application	1.0
<i>Subtotal Second Quarter</i>			16.0
<i>Third Quarter</i>			
BAK 103	2053	Science and Practice of Baking with Chocolate	4.0
BAK 113	2063	Intermediate Desserts & Breads: Practicum	8.0
CUL 152	2152	Sustainable Food Systems Practices, Part II	1.0
BIOL 103	1013	Nutrition for Foodservice	3.0
HOS 105	2205	Restaurant Baking: Theory	1.0
<i>Subtotal Third Quarter</i>			17.0
<i>Fourth Quarter</i>			
BAK 123		Adv Buff. Desserts/Wed Cakes/Preservation: Theory	2.0
BAK 124		Advanced Buffet Desserts/Wedding Cakes/Preservation: Practicum	8.0
PSYC 240		Psychology of Human Relations	3.0
<i>Subtotal Fourth Quarter</i>			13.0
<i>Fifth Quarter</i>			
BAK 125	2075	Advanced Desserts & Breads: Practicum	8.0
BAK 126	2076	Advanced Whole Grain Baking	3.0
CUL 120	2120	Introduction to Wine	1.0
CUL 153	2153	Sustainable Food Systems Practices, Part III	1.0
HOS 201	2261	Functions of Management	2.0
<i>Subtotal Fifth Quarter</i>			15.0
Total Non-Elective Credits - Certificate Level			78.5

Optional Additional Electives for Associate of Applied Science Degree

<i>General Education Electives</i>	Any humanities, social sciences, natural science of CSC class	4.0
<i>Allied Support Electives</i>	Any CSC, BUS, MIC or college transfer class, or CUL 299	12.0
Associate of Applied Science Degree		94.5

