



SPECIALTY DESSERTS & BREADS - Estimated Costs

Estimated Cost for Culinary Arts Program

(Prices subject to change.)

Program Costs - Tuition Plus Fees	\$8,470.12
<i>Tuition - 5 quarters</i>	\$6,897.19
<i>Seattle Central College Fees</i>	\$435.50
<i>SCA Fees (Includes, but not limited to below)</i>	\$1,137.43
<i>Computer Lab (CL) and Canvas Fees:</i>	\$135.43
<i>Food Lab (FL) - 5 quarters:</i>	\$750.00
<i>Other Material, Lab, Cleaning Fees (5 quarters)</i>	\$252.00

Estimated Additional Materials for Course Completion \$1,345.35

(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	\$399.00
<i>chef coats, 4 pairs</i>	\$144.00
<i>chef pants, 2 pairs</i>	\$60.00
<i>4-way white apron, 2 ea</i>	\$19.00
<i>skull cap, 2 ea</i>	\$26.00
<i>black shoes, 2 pairs</i>	\$150.00
Hand tools (varies by make/brand)	\$350.00 - \$700.00
<i>3" paring knife</i>	
<i>8"-10" chef's knife</i>	
<i>10"-12" serrated knife</i>	
<i>14" slicing knife</i>	
<i>10"-12" offset spatula</i>	
<i>thermometer, 0-220 F</i>	
<i>vegetable peeler (French)</i>	
<i>set of measuring spoons</i>	
<i>dough/bowl scraper</i>	
<i>bench scraper</i>	
<i>zester</i>	
<i>Parisian scoop/melon baller</i>	
<i>microplane</i>	
<i>pastry brush</i>	
<i>fine mesh strainer</i>	
<i>kitchen shears</i>	
<i>digital scale</i>	
<i>knife bag or case</i>	
Textbooks	\$286.35
<i>Professional Baking by Wayne Gisslen (Latest Edition)</i>	\$182.00
<i>ServSafe Coursebook by NRA Educational Foundation</i>	\$104.35
Food handler's permit	\$10.00
Miscellaneous Fees (i.e., copying & printing, portfolio)	\$300.00

Total Estimated Specialty Desserts & Breads Completion Costs \$9,815.47



SPECIALTY DESSERTS & BREADS - 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>
BAK 101	2051	Introduction to Desserts & Breads: Theory	4.0
BAK 111	2061	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	2231	Customer Service Practicum I	1.0
HOS 110	2233	Principles of Sanitation	3.0
HOS 112	2212	Spreadsheets for Hospitality	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	2067	Introduction to Cheese Making	1.0
CUL 116	2116	Intro to Culinary Arts: 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	Advanced Theory	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	Customer Service for Specialty Desserts & Breads	1.0
<i>Subtotal Third Quarter</i>			17.0
<i>Fourth Quarter</i>			
BAK 123	2073	Adv Buff. Desserts/Wed Cakes/Preservation: Theory	2.0
BAK 124	2074	Advanced Buffet Desserts/Wedding Cakes/Preservation: Practicum	8.0
PSYC 240	1641	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 Food Preservation	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 or CSC class	4.0
<i>Allied Support Electives</i>	Any CSC, BUS, MIC or college transfer class, or CUL/BAK 299	12.0

Associate of Applied Science Degree 94.5

