



The Culinary Arts program at Lake Washington Technical College is designed to help you learn practical food preparations and cooking skills. Our program is certified by the *American Culinary Federation* and provides hands-on experiences for the industrial and commercial food service industry.

Train in our student-run restaurant, *Chef City Grill*. Learn all aspects of operating a restaurant, including purchasing, cost control, kitchen management, and front and back of the house restaurant procedures. Whether you're a recent high school graduate or looking for a new career, this program will give you the skills you need to quickly find a rewarding job in the food service industry.

You can obtain a Culinary Arts Certificate of Proficiency (one year) or a Culinary Associate of Applied Science (AAS) degree (2 years).

Culinary Arts

Lake Washington Technical College is committed to providing equal opportunity and non-discrimination to students, employees, and employment applicants without regard to race or ethnicity, creed, color, national origin, sex, marital status, sexual orientation, age, religion, the presence of any sensory, mental, or physical disability, or veteran status.



LAKE WASHINGTON TECHNICAL COLLEGE

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*Hands-on
education
for creative
culinary careers*

Culinary Arts



“What I like about the Culinary Arts program is the diversity among students and our common passion for food and cooking. Together we learn new skills and gain experience, not only from our instructors, but from each other.”

-Karin, LWTC Culinary Arts student

Program Highlights

- Learn all facets of running a commercial restaurant and food service operation
- Receive real-world job training in both classical and contemporary culinary techniques
- Learn skills in business management, table service, catering and banquet services
- Obtain American Culinary Federation certification

The Culinary Arts program can also provide a stepping-stone for graduates to move on to more comprehensive culinary programs at more specialized institutions. The program is also closely aligned with LWTC's Baking Arts program, which teaches the fine art of breads, pastries and desserts.

Career Opportunities

Completing this program will prepare you for a variety of rewarding jobs in the food service industry. In addition, LWTC's instructors will mentor you and help you find the job that fits you best.

Whether you've dreamed of becoming an Executive Chef for a five-star restaurant, owning your own catering company or managing a boutique hotel, this program is the perfect place to get started.

You will be prepared to immediately begin working in commercial kitchens, including restaurants, cafeterias, delis, hospitals and other specialty institutions. Jobs you will be trained for include line cooking, station rotations, wait staff, inventory, production of daily specials, sauce preparations, and maintenance of commercial equipment.

Learn from Culinary Experts

Chef Courtney Gregory

Chef Courtney Gregory completed her culinary internship at the world-class Ahwahnee Hotel in Yosemite National Park, California. She obtained an Associate of Culinary Arts degree from Western Culinary Institute LeCordon Bleu in Portland, Oregon.

Chef Courtney Gregory has 14 years of diverse industry experience as a chef.

Chef Matthew DiMeo

Chef Matthew DiMeo began his career in Kansas City, Mo. He completed his four year ACF apprenticeship while working at the Hyatt Regency Crown Center in Kansas City. Looking to broaden his experience, Matthew then moved to Seattle and became a Sous Chef for Schwartz Brothers Restaurants. He accepted the Chef De Cuisine Position at The Iris Grill in Issaquah, where he honed his skills as a Chef and a manager for 3 years.

For more information about the LWTC Culinary Arts program, contact Courtney Gregory at (425) 739-8141 or courtney.gregory@lwtc.edu.