

Culinary Arts

Hands-on Education for Creative Culinary Careers

The Lake Washington Institute of Technology Culinary Arts program is designed to help you learn practical food preparation 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 at 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 in Applied Science (AAS) degree (2 years).

Find out more!

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“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, Culinary Arts student

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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 (ACF) certification

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

Encouraging students to look beyond the classroom, our instructors work with students to train and compete in many local ACF sanctioned competitions as well as national recipe contests and international cooking competitions.

Students also have the opportunity to travel and study internationally. In 2013 students were able to travel and study in South Korea, and a few of our students were able to participate in internships in Spain during the summer of 2014.

Learn from Industry Experts

Chef Mimi Stockmann has an extensive background as a head chef and educator. Her experience in the kitchen and the classroom provides students with an invaluable immersion into the culinary arts. Chef Stockmann completed her training at the Seattle Culinary Academy, worked in several well-known Seattle area restaurants, and has completed her certification as a professional meat cutter and butcher.

Chef Eric K. Sakai began his culinary career at Kapi`olani Community College in his hometown of Honolulu, Hawai`i. After working at a variety of establishments including Buca Di Beppo, the Sheraton Hotel Waikiki and Alan Wong's, he moved to Seattle in 2004. Chef Sakai served as Food Service Manager at LWTech prior to joining the faculty of the Culinary Arts Program.

Matthew Keigley has been in the restaurant business for more than twenty years. As owner and operator of his own restaurant, Matt's restaurant won numerous Washington wine awards and food critic choice awards. He has been a general manager, floor manager, and bar manager for a diverse group of successful restaurants in the Seattle area. His front-of-house expertise brings a vital perspective to LWTech's Culinary Arts students.

Career Opportunities

Completing this program will prepare you for a variety of rewarding jobs in the food service industry. In addition, LWTech'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 or owning your own catering company, this program is the perfect place to get started.

Upon completion, 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 using commercial equipment.