




Culinary Arts

 School of Design & Applied Arts

Hands-on education for **creative culinary** careers

The Lake Washington Institute of Technology Culinary Arts degree and certificate program is designed to help you learn practical food preparation and culinary skills. Our program is certified by the American Culinary Federation (ACF) and provides hands-on experiences for the industrial and commercial food service industry.

Students will gain skills in every facet of working in a commercial food service operation as they learn basic cooking principles, terminology and food handling practices. Practical experience is provided with all stations of line cooking, inventory, daily specials production, garde manger work, sauce preparation and commercial equipment maintenance. Students will be prepared to work in a variety of culinary environments.

Find out more today!

LWTech.edu/Culinary

Admission Coach

(425) 739-8381

Admission.Coach@LWTech.edu



Program Highlights

- Learn from our industry expert instructors, Chef Eric Sakai and Matthew Keigley
- Receive real-world job training in both classical and contemporary culinary techniques
- Train at our student-run restaurant, Chef City Grill, and our on-campus bakery
- Learn all aspects of operating a restaurant, including purchasing, cost control, kitchen management, catering and banquet services and front and back of the house restaurant procedures
- Obtain American Culinary Federation (ACF) certification
- Students train and compete in many local ACF sanctioned competitions as well as national recipe contests and international cooking competitions

Degrees & Certificates

AAS

Culinary Arts, AAS

CC

Culinary Arts,
Certificate of Completion

Career Opportunities

- Catering
- Line Cook
- Sous Chef
- Restaurant Chef
- Restaurant Owner
- Healthcare Food Service
- Food Truck
- Event/Wedding Chef
- Hotel Chef