The Culinary Arts Associate of Applied Science degree prepares Lake Washington Institute of Technology graduates to work in a commercial kitchen including restaurants, bakeries, cafeterias, delis, hospitals and other specialty shops. 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 manager work, sauce preparation and commercial equipment maintenance. Students will be prepared to work in a variety of culinary environments.

“The Culinary Arts program is our 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
**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 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.

**Degrees & Certificates:**

**Associate Degree**
- Baking Arts, AAS
- Culinary Arts, AAS

**Certificates**
- Baking Skills, Certificate of Completion
- Culinary Arts, Certificate of Proficiency

**Find out more!**

LWTech.edu/ culinaryarts

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