



Culinary Arts

at Walla Walla
Community College

www.wvcc.edu/culinaryarts

Culinary Arts

Our program is designed to prepare students for success in the food service and hospitality industry. As the largest segment of private employers in the country it provides opportunities to learn the basic skills in product knowledge, food production, service and management while incorporating extensive hands-on instruction and student employment opportunities.

The Wine Country Culinary Institute at WWCC is accredited by the American Culinary Federation and operates in a state of the art facility on our main campus, as well as a satellite commercial kitchen at the Center for Enology and Viticulture. Our commitment to Culinary Arts education is evident in both our facilities and curriculum. We are a student centered program with an active Culinary Arts Club and opportunities to participate in structured labs, classroom and hands-on learning environments.

WWCC's Degree Options

- Associate in Applied Sciences (AAS) Degree in Culinary Arts

Graduates are prepared to enter the occupation as highly skilled employees who can immediately contribute to the efficiency and profitability of the employing establishment.

Career Opportunities

- Prep/Line Cooks
- Kitchen Manager
- Banquet Manager
- Food Truck Owner/Operator
- Pastry Chef
- Sous Chef
- Executive Chef

Median Pay for:

Head Chefs - \$48,460 yr. / \$23.20 hr.

*Projected job growth 10% from 2016-26.
(Faster than average for all occupations.)*

(www.bls.gov)

Line Cooks - \$25,200 yr. / \$12.12 hr.

Projected job growth 6% over the next 10 years.

(www.bls.gov)



For More Information

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Walla Walla Community College... *Shape Your Future*



Culinary Arts

Required Coursework for AAS Culinary Arts

Year One

Quarter One

| Course # | Course Name | Credits |
|--------------------|--|---------|
| CA 110, | ServSafe..... | 2 |
| CA 111, | Storeroom Operations..... | 3 |
| CA 112, | Introduction to Culinary Principles..... | 8 |
| CA 122, | Introduction to Food and Culture..... | 4 |
| Total Credits..... | | 17 |

Quarter Two

| Course # | Course Name | Credits |
|--------------------|----------------------------|---------|
| CA 120, | Culinary Arts Methods..... | 10 |
| CA 121, | Kitchen Lab..... | 4 |
| CA 195, | Special Events..... | 1 |
| IFA 022, | Medic First Aid Basic..... | 0.4 |
| Total Credits..... | | 15.4 |

Quarter Three

| Course # | Course Name | Credits |
|--|-------------------------------------|-------------|
| CA 130, | Professional Baking..... | 10 |
| CA 133, | Food and Wine/Beverage Pairing..... | 3 |
| CA 195, | Special Events..... | 1 |
| AMAT 105, Intro to Quantitative Problem Solving (M).... | | 5 |
| Total Credits..... | | 19 |
| Year Total..... | | 51.4 |

Year Two

Quarter Four

| Course # | Course Name | Credits |
|---|---------------------|----------|
| CA 260, | A La Carte I..... | 10 |
| CA 195, | Special Events..... | 1 |
| AENG 100, Intro to Technical Writing (W, J)..... | | 5 |
| Total Credits..... | | 16 |

Quarter Five

| Course # | Course Name | Credits |
|--------------------|----------------------------|---------|
| CA 243, | Restaurant Management..... | 3 |
| CA 240, | World Cuisines..... | 5 |
| CA 250, | Garde Manger..... | 5 |
| CA 195, | Special Events..... | 1 |
| Total Credits..... | | 14 |

Quarter Six

| Course # | Course Name | Credits |
|---|--------------------|-----------|
| CA 261, | A La Carte II..... | 10 |
| ACOM 102, Communication in the Workplace (O, R, L).... | | 5 |
| Total Credits..... | | 15 |
| Year Two Total..... | | 45 |

Degree Total..... 96.4

Transferability: The AAS Degree is designed for students planning to enter their chosen career upon graduation. Often only selected credits are considered transferable to public or private baccalaureate institutions. Please work with your advisor.

Starts: Culinary Arts has a program start in Fall Quarter. The program runs four quarters per year; Fall, Winter, Spring and Summer.

The following courses can be substituted for identified related instruction courses:

- (W) Written Communications: ENGL&101
- (M) Math: BUS112, MATH&141, MATH&146
- (O) Oral Communications: CMST201, CMST&210, CMST&220
- (J) Jobs: OCSUP103
- (R) Human Relations: BUS157, CMST201, CMST&210, PSYC& 100
- (L) Leadership: Any 292 series

CIP-12.0503 EPC-850

8/2019

The actual order and specific coursework may vary depending on student placement, start date, and quarter. Please check with your advisor prior to any substitutions.

Walla Walla Community College does not discriminate on the basis of race, color, creed, national origin, sex, sexual orientation, including gender expression/identity, genetic information, marital status, age, the presence of any sensory, mental, or physical disability; the use of a trained guide dog or service animal by a person with a disability; or, status as a Vietnam and/or disabled veteran, National Guard member or reservist. Walla Walla Community Colleges posts an Annual Security Report online. A paper copy of the report may also be obtained, free of charge, by visiting the Campus Security and Environmental Health and Safety office during normal business hours. The report contains policies and procedures related to campus safety and security, three years of crime statistics and other additional safety information.