



Culinary Arts

at Walla Walla
Community College

www.wwcc.edu/culinaryarts

The Industry

The Culinary Arts program is designed to prepare students for success in the food service and hospitality industry. It provides opportunities to learn the basic skills in product knowledge, food production, service and management while incorporating extensive hands-on instruction and internship opportunities. Our commitment to Culinary Arts teaching and learning 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.

Career Opportunities

- Cook
- Kitchen Manager
- Banquet Manager
- Pastry Chef
- Sous Chef
- Executive Chef
- Food and Beverage Director
- Independent Restaurant Operator

WWCC's Degree Options

- **Associate in Applied Arts and Sciences (AAAS) 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.



For More Information

Dan Thiessen • (509) 524-4800 • dan.thiessen@wwcc.edu

Walla Walla Community College ... *Your Best Choice*

Culinary Arts

This schedule lists courses required for degree completion but 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.

The required related instruction is noted in bold print. The letter in the parenthesis indicates which category of related instruction is represented by the given course as follows:

(W)- Written Communications
(M)- Computation/Mathematics

(O)- Oral Communications
(J)- Job Seeking Skills

(R)- Human Relations
(L)- Leadership

Year One AAAS Culinary Arts

Quarter One	Credits
CA 110, ServSafe	3
CA 111, Storeroom Operations	3
CA 112, Introduction to Culinary Arts	10
IFA 022, Medic First Aid Basic.....	.04
BUS 112, Business Mathematics (M)	5
Total Credits	21.4
Quarter Two	Credits
CA 120, Culinary Arts Methods.....	9
CA 121, American Regional Cuisine	4
CA 122, Food, Farmers, and Culture	4
OCSUP 103, Job Seeking Skills (J)	3
WRITE 100, Writing in the Workplace (W)	3
Total Credits	23
Quarter Three	Credits
CA 130, Introduction to Baking.....	6
CA 131, Advanced Baking and Pastry	5
CA 132, Plated Desserts.....	2
CA 133, Food and Wine/Beverage	4
OCSUP 102, Oral Communication in the Workplace (O)	3
Total Credits	20
Year Total.....	64.4

Year Two

Quarter Four	Credits
CA 240, French and Mediterranean Cooking.....	4
CA 241, Asian Cooking	4
CA 242, Nutritional Cooking.....	4
CA 243, Food and Beverage Management	3
Total Credits	15
Quarter Five	Credits
CA 250, Garde Manger	9
CA 251, Latin American Cooking	2
CA 252, Culinary Trends and Concepts	2
Total Credits	13
Quarter Six	Credits
CA 260, Menu Development.....	3
CA 261, A la Carte Cooking	8
CA 262, Service Management.....	4
Total Credits	15
Summer Six	Credits
CA 191, Cooperative Work Experience.....	15
450 Hours of Industry Experience	
<i>Can be acquired while employed within the industry, or accrued hours of event support for on-premise events.</i>	
CA 192, Cooperative Seminar I (R)	2
CA 292, Cooperative Seminar II (L)	2
Total Credits	19
Year Two Total	62
Degree Total.....	126.4

To Apply you must do the following:

- Apply to attend WWCC at www.wvcc.edu
- Schedule an Interview with Chef Dan Thiessen by calling 509.524.4800
- Have the priority list application filled out by Chef Dan Thiessen
- Confirm your spot on the waitlist for the appropriate start date

Starts:

The Culinary Arts has program starts in the Fall and Spring Quarters. The program runs four quarters per year; Fall, Winter, Spring and Summer.

Transferability: The AAAS 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 program starts in the Fall and Spring Quarters. The program runs four quarters per year; Fall, Winter, Spring and Summer.

The following courses meet the related instructional requirements of the program (one class per category required):

- (J) OSCUP 103, PSYC 140
- (L) OCSUP 299, CA 292
- (M) BUS 112, OCSUP 105, OCSUP 106
- (O) CMST 102, CMST& 220, OCSUP 102
- (R) BUS 157, OCSUP 101, PSYC& 100, CA 192,
- (W) BUS 137, ENGL& 101, WRITE 100

EPC: 850