## **BTC's programs in Culinary Arts** are ideal for students with a

passion for food and pastry and an interest in the fast-growing food service industry.

You'll be taught by an award-winning faculty and

learn the skills you need to function as a professional in this fast-paced field. BTC's Culinary Arts program offers the highest quality culinary education available, and you can put yours to work in a wide range of restaurants, bakeries, pastry shops, schools and universities, hospitals, and catering companies.

The employment outlook is very strong for program graduates. Skilled workers in Culinary Arts are in high demand, with an average placement rate of 92% within nine months of graduation.\*

### **BTC Degree Options**

Associate of Applied Science (AAS) degree: A two-year associate degree that allows you to go directly to work in your field.

Transitioning to BTC: BTC accepts both traditional and non-traditional credit for equivalency to BTC courses on a case-by-case basis. Contact Admissions at admissions@btc.edu or call 360.752.8345

Learn more: www.btc.edu/transfers



### ww.btc.edu/CulinaryArts

\*Wage & Employment Data Sources

Earning potential: Washington State Employment Security Department 2021 Occupational Employment and Wage Estimates (esd.wa.gov) reflect 2018-21 employment; average annual wage reflects the 50th percentile, and earning potential reflects the 75th percentile of annual wages across Washington state.

Employment data come from the Washington State Board for Community and Technical Colleges and reflect WA/OR employment for students enrolled in BTC between 2017-18 and 2019-20.



Find more information: www.btc.edu/admissions Admissions & Funding checklist: www.btc.edu/admissionsteps

#### **Apply to BTC**

Apply at **www.btc.edu/applyonline** and get your ctcLink ID number.

#### **Apply for Financial Aid**

File the Free Application for Federal Student Aid (FAFSA) if you are a U.S. citizen or eligible non-citizen. https://studentaid.gov.

File the Washington Application for State Financial Aid (WASFA) if you are not eligible to complete the FAFSA. https://wsac.wa.gov/wasfa

For other funding resources, visit: www.btc.edu/financialresources

#### **Assess Your Starting Point**

Degree- and certificate-seeking students need to determine their math and English starting points. BTC offers multiple options to determine where you start in those classes. Visit: www.btc.edu/assessment

#### **Meet Your Navigator & Register for Classes**

Students will meet with College Navigators for a mandatory GET Started appointment: navigate Goals, create an Education plan, become Tech ready, and register for classes.

Contact Admissions & Registration to schedule your appointment: **admissions@btc.edu** or call 360.752.8345.

Bellingham Technical College does not discriminate on the basis of race, color, national origin, religion, gender identity or expression, sex, disability, veteran status, sexual orientation, age, or genetic information in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Executive Director for Human Resources, 3028 Lindbergh Avenue, Bellingham, WA 98225, 360.752.8354. BTC publications are available in alternate formats upon request by contacting the Accessibility Resources office at 360.752.8345. Bellingham Technical College no discrimina en base a raza, color, origen, religión, sexo, discapacidad, militares veteranos dados de baja con honores o estatus militar, orientación sexual o edad en sus programas y actividades. La siguiente persona ha sido designada para manejar las peticiones de Lindbergh Avenue, Bellingham, WA 98225, 360.752.8354. Las publicaciones de BTC están disponibles (Accessibility Resources office) 360.752.8345.



06/2023



www.btc.edu 3028 Lindbergh Avenue Bellingham, WA 98225 admissions@btc.edu | 360.752.8345

# Bellingham Technical College

Culinary **Arts** 



**Culinary Arts** 







## **About Bellingham Technical College**

Bellingham Technical College has been training students for in-demand, high-paying careers for more than 65 years. At BTC, the focus is always on our students and helping them succeed. We're proud to have one of the highest graduation rates of all public two-year colleges in Washington state, as well as high job-placement rates for our graduates.

At our vibrant campus in the heart of Bellingham, we educate a diverse population of over 3,700 students in 50 degrees, 41 certificate programs and two bachelor of applied science degrees.

#### Bellingham Technical College's mission is to provide student-centered, high-quality professional technical education for today's needs and tomorrow's opportunities.

BTC students prepare for careers in many areas, including high-demand fields such as advanced manufacturing, engineering, nursing, accounting and more.

Smaller classes mean your instructors really know you, and our lectures are reinforced in the lab, whether it is in a fast-paced kitchen, on the welding floor, or in a salmon hatchery.

At every step, you'll know that BTC's faculty and employees are here to support you in pursuit of your professional goals.

Bellingham Technical College would like to acknowledge that our service area today is within the usual and accustomed lands of the Lhaq'temish or Xwlemi (Lummi) Nation, and of the Noxws'á?aq (NookSack) Tribe of the Coast Salish peoples, as well as the original territory of the s?éməš (Samish) Indian Tribe. Our respect and gratitude go to our indigenous neighbors, whose care and protection of the land and water continues to this day.

## **Culinary Arts**

Associate of Applied Science Degree Associate of Applied Science – Transfer Degree Program Length: 7 quarters

#### **Culinary Arts** Certificate of Completion Program Length: 3 quarters

If you love cooking, have a passion for food and have always dreamed of being a chef, then Bellingham Technical College's Culinary Arts associate degree program is for you. BTC's Culinary Arts program and certificate are ideal for students with cooking skills and an interest in the fast-growing food service industry.

You'll receive training from award-winning faculty in state-of-the-art kitchens and get the skills and experience you'll need to get top jobs in the fastpaced culinary field. Hone your culinary arts skills and gain training in every aspect of food service – from chef to restaurant manager to hostess – at BTC's Café Culinaire, where students run the International Buffet in winter quarter and a full-service a la carte restaurant in spring.

Culinary Arts program graduates prepare for careers as sous-chefs; line, pantry, and prep cooks; bakers; deli workers; food managers; and caterers. The nearly unlimited list of potential food service employers includes restaurants, hotels, catering companies, industrial cafeterias, hospitals, schools, bakeries, and pastry shops.





About 97% of BTC Culinary Arts students are employed within nine months of graduation. The average annual wage in this field is \$42,683, with an earning potential of about \$52,852 per year.\*