



If you can take the heat, get in the kitchen with a culinary arts career. Under the supervision of chefs and other culinary professionals, food prep workers perform many tasks from preparing and cooking food to baking and planning menus. Work settings include restaurants, institutions, hotels or resorts.

#### LEARNING AT WASHBURN TECH

This program prepares you to be a productive member of any restaurant or culinary staff. You will learn culinary math, food safety and sanitation, use and care of equipment and food preparation and cooking skills. Instruction also covers baking, purchasing and menu planning, as well as restaurant supervision and management. Students must pass the ServSafe certification early in the program. Attending full-day, you can complete the program in two semesters while half-day can finish in four semesters. Upon completion, you will earn a 48-credit-hour technical certificate and be eligible to complete an associate degree or more advanced degrees at Washburn University.

#### JOB AND SALARY OUTLOOK

Job opportunities are plentiful for food prep workers. Wages are increasing as restaurants struggle to fill open positions.

Kansas Department of Labor reports the average entry-level salary in this field is \$16.30 an hour or \$33,907 annually and the average wage is \$30.57 an hour or \$63,577 per year.

#### ENTRY REQUIREMENTS

For dual-credit high school students submission of an application, official partial transcript, and consent to enroll form are required. Adult students must complete an application and submit an official copy of all transcripts. Please see an admissions counselor for details.

#### CERTIFICATIONS

- + ServSafe
- + OSHA-10

### Build your best self.

TALK TO AN ADMISSIONS COUNSELOR TODAY!

785.670.2200

#### CAREERS IN HOSPITALITY »

- + restaurant chef
- + food service manager
- + personal chef
- + restaurant manager/owner
- + caterer
- + sales representative
- + pastry chef
- + corporate chef



# Culinary Arts

## COURSE DESCRIPTIONS

### CULINARY MATH

Develops math skills vital to the food service industry

### SANITATION/SAFETY

Covers sanitation and food safety through instruction on regulations set by the State of Kansas Food Code

### BASIC COOKING PRINCIPLES

Covers the most basic and some of the most important concepts in the culinary arts profession

### FOOD PREP I

Presents information and training about standard commercial and institutional food preparation needed to prepare stocks, sauces, soups and red meats

### FOOD PREP II

Focuses on commercial and institutional preparation of poultry, seafood and vegetables

### FOOD PREP III

Covers commercial and institutional preparation of vegetables, potatoes, legumes, pastas and other starches along with salads and dressings

### FOOD PREP IV

Focuses on commercial and institutional training relating to preparation of sandwiches, hors d'oeuvres, breakfast preparations and dairy/cheese products

### BAKING PRINCIPLES I

Presents information and training on commercial preparation of bakery products and use of ingredients

### INTERNATIONAL CUISINE

Students learn about other countries and cuisines from around the world

### BAKING PRINCIPLES II

Covers commercial and institutional preparation of bakery products; this includes quick breads, syrups, creams, sauces, pies, pastries, tarts, cakes, cookies and decorative sugar pieces

### BASIC MANAGEMENT SKILLS

Introduces the student to the nature of food service management philosophy and provides an overview of management goals in the industry

### WORKPLACE SKILLS

Utilizes Key Train software to assist in advancement of knowledge; students will learn interview techniques, resume preparation and how to complete job applications as well as ethics and teamwork



## APPLICATION CHECKLIST



**SUBMIT  
APPLICATION**



**MEET WITH  
ADMISSIONS**



**SUBMIT  
TRANSCRIPT(S)**



**ENROLL IN  
CLASSES**

## 2025-2026 PROGRAM COSTS (Estimated)

	HIGH SCHOOL	ADULT
Tuition	*\$1,320	\$7,920
All other fees	\$911	\$2,486.20
<b>TOTAL</b>	<b>\$2,231</b>	<b>\$10,406.20</b>

\*Tiered courses are paid by Excel in CTE. Non-tiered courses are paid by the student.

## ADDITIONAL CHARGES (Estimated)

	HIGH SCHOOL	ADULT
Tools/Books	\$425.20	\$425.20

## MORE INFO »

For more programs, enrollment and course schedule information, please contact Admissions. Financial Aid is available to those who qualify.

**CALL 785.670.2200**

**TO TALK W/ ADMISSIONS COUNSELOR**