



The **Restaurant Production Associate of Applied Science (AAS)** degree assists students in learning the food production skills necessary to operate multifaceted food service operations. Food management classes also train students in inventory control, operations analysis, purchasing, production, supervision, and personnel management. The department works closely with the hospitality industry to develop innovative, realistic programs that provide students with skills needed for successful employment. This degree is for those who are focused on learning skills needed for immediate employment in the culinary industry. For students who may also want to transfer to a Bachelor of Applied Science (BAS) degree program or a four-year institution, we offer the Associate of Applied Science Transfer (AAS-T). Please work with your advisor for help selecting the right path for you.

**Program Contact – Professional & Technical Department**  
(206) 934-5394 | [SouthProfTech@seattlecolleges.edu](mailto:SouthProfTech@seattlecolleges.edu)  
**Future Students – Welcome Center**  
(206) 934-7943 | [southwelcomecenter@seattlecolleges.edu](mailto:southwelcomecenter@seattlecolleges.edu)  
**Current Students – Advising**  
(206) 934-5387 | [advisorsouth@seattlecolleges.edu](mailto:advisorsouth@seattlecolleges.edu)

**SAMPLE SCHEDULE**

*This schedule assumes a Fall Quarter start. If starting in a different quarter, please see your advisor for an updated education plan.*

**Quarter One**

- FSD 100: Health and Sanitation .....3
- FSD 165: Fundamentals of Classical Techniques..... 15

**Quarter Two**

- FSD 175: Advanced Classical Techniques ..... 15

**Quarter Three**

- FSD 185: Restaurant Production I..... 15
- FSD 210: Intro to Sustainable Food Systems.....5

**Quarter Four**

- ENGL 107: Applied Composition .....5
- BUS 116: Business Math.....5
- Human Relations course: SOC 253 or SOC& 101 .....5  
(See advisor for additional options.)

**Quarter Five**

- FSD 195: Restaurant Production II ..... 15
- NUTR& 101: Nutrition .....5

**Quarter Six**

- FSD 205: Leadership Practicum ..... 15

**Total Credits Required: 103**

**TO DO LIST**

**Before Quarter One**

- Please visit the [Steps to Enroll](#) page for everything you need to do.
- [Review the Academic Calendar for key enrollment dates.](#)
- If you need help with the Steps to Enroll, please contact the [Welcome Center](#).
- Research and apply for Grants and Scholarships at the [Benefits Hub](#).

**Quarter One**

- Get involved on campus: Check out some of the resources, clubs, and activities available to you through [Student Life](#).
- Meet with an advisor to make an [education plan](#).
- Explore careers and majors through workshops, [counseling](#), and [Worksource](#) career services.
- Explore student self-service tools available on [ctcLink](#).

**Quarter Two**

- Update your [education plan](#).
- Create resume with assistance from Embedded Career Specialist.

**Quarter Three**

- Check the calendar for [Worksource](#) career workshops.
- Research and apply for Grants and Scholarships.

**Quarter Four**

- Update your [education plan](#).
- Update your resume.
- Check the calendar for [Worksource](#) career workshops.

**Quarter Five**

- Set up an informational interview with someone in your field.
- Check the calendar for [Worksource](#) career workshops.
- Apply for jobs.
- Apply for [graduation](#).

**Quarter Six**

- Check the calendar for [Worksource](#) career workshops.
- Apply for jobs.
- Order cap and gown for commencement and attend the commencement ceremony.