



The **Restaurant Production Associate of Applied Science Transfer (AAS-T)** 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 designed for students to learn technical skills for employment, but who may also want to transfer to a Bachelor of Applied Science (BAS) degree program or a four-year institution.

Program Contact – Professional & Technical Department
(206) 934-5394 | SouthProfTech@seattlecolleges.edu
Future Students – Welcome Center
(206) 934-7943 | southwelcomecenter@seattlecolleges.edu
Current Students – Advising
(206) 934-5387 | 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 Sanitation3
- 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& 101: English Composition I5
- MATH 107: Math in Society.....5
- SOC 253 or SOC& 1015
(See advisor for additional options.)

Quarter Five

- FSD 195: Restaurant Production II 15
- NUTR& 101: Nutrition5

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.
- If planning to transfer:
Attend information sessions of program of interest at transfer institution or South, if applicable.
Research [Bachelor of Applied Science \(BAS\) degrees](#) that have your intended major/program for deadlines & admissions.
Contact your primary advisor for assistance with transfer planning.
Apply to BAS program(s) if interested.

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 [graduation](#).
- If planning to transfer, apply to a [BAS degree](#).

Quarter Six

- Apply for jobs.
- Order cap and gown for commencement and attend the commencement ceremony.