



Career Pathways offer new ways to achieve your education goals. Instead of studying just one program, the Career Pathways model links related academic programs in a sequence. Each program offers direct job preparation AND a path to the next higher academic program.

Culinary Arts

The Culinary Arts program provides training in all aspects of food preparation and production, and helps students to acquire skills ranging from advanced food preparation techniques to food service management.

SHORT-TERM DIPLOMA

INVESTMENT = EDUCATION

Food Production Assistant 15 credits

How fast can I complete a short-term diploma?

6 semesters = 3 credits/semester
 3 semesters = 6 credits/semester
 1 semester = 15 credits/semester

RETURN = JOB

<i>Job Title Examples</i>	<i>Median Salary*</i>
Food Preparation Worker	\$20,238

TECHNICAL DIPLOMA

INVESTMENT = EDUCATION

Culinary Specialist 31 credits

How fast can I complete this AFTER finishing a short-term diploma?

6 semesters = 3 credits/semester
 3 semesters = 6 credits/semester
 2 semesters = 8 credits/semester
 1 semester = 16 credits/semester

RETURN = JOB

<i>Job Title Example</i>	<i>Median Salary*</i>
Cook, Institution & Cafeteria	\$23,483

ASSOCIATE DEGREE

INVESTMENT = EDUCATION

Culinary Management 66 credits

How fast can I complete this AFTER finishing the technical diploma?

6 semesters = 6 credits/semester
 3 semesters = 12 credits/semester
 2 semesters = 18 credits/semester

RETURN = JOB

<i>Job Example</i>	<i>Median Salary*</i>
Chef & Head Cook	\$28,725

For the most current information, visit our website, www.swtc.edu/pathways

YOUR CAREER PATHWAYS ADVISORS

*Source: EMSI based on annual salary.



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