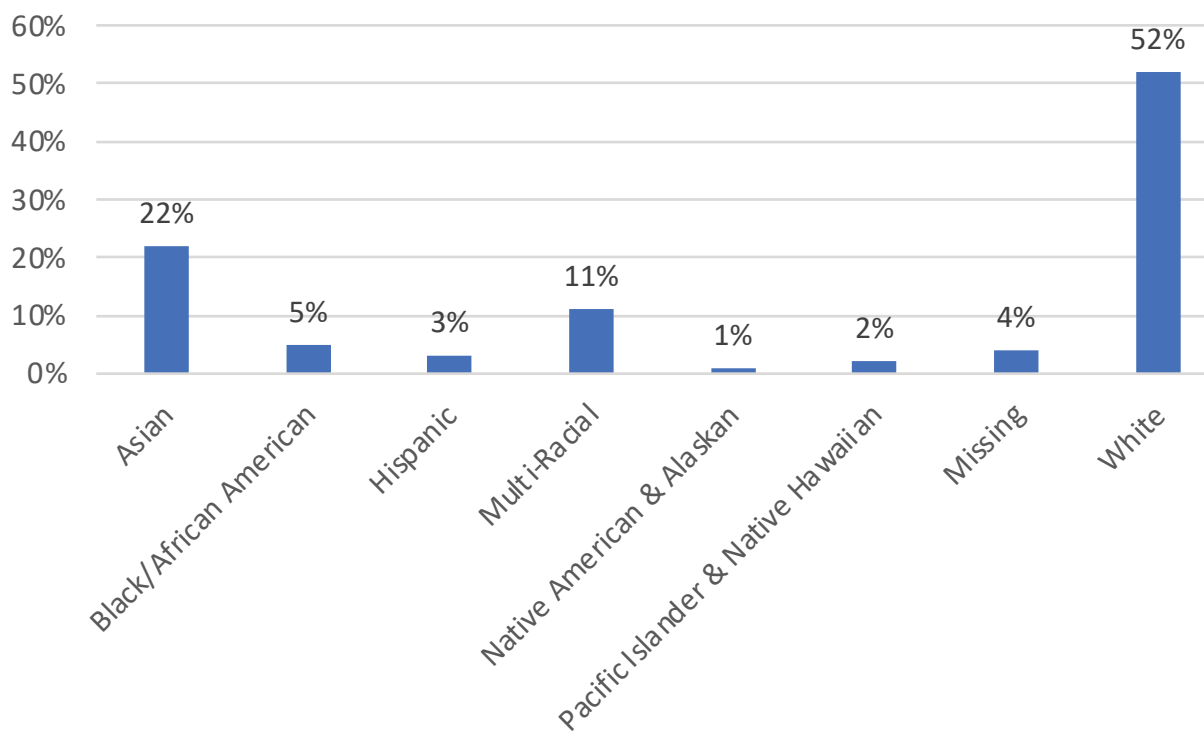


SEATTLE CULINARY ACADEMY



The Seattle Culinary Academy is renowned for being one of the best programs in the Northwest. Culinary programs are not only accessible given the college's central location to public transit, tuition, books, tools and uniforms amount to a fraction of the cost for similar private options. Short, relevant programs with rigorous curricula and opportunities to make long-term connections in the industry, graduates are well-equipped to enter the workforce and are in high demand. The Culinary Academy is one of two programs in the state to earn exemplary status and are accredited with the American Culinary Federation.

Enrollment demographics (by percent)



Female: 56%
Male: 42%
Other/Missing: 2%

The Seattle Culinary Academy offers associate degrees in Culinary Arts and Specialty Breads and Desserts and enrolls between 130-140 students enrolled annually.

Critical Asks

Operational Costs

- Funding for specialized equipment including replacement
- Funding for building, grounds, and property; including security, custodial, and maintenance (gender non-binary locker rooms)
- Funding for recruiting Black, Indigenous, and people of color (BIPOC); including navigation support to enroll students
- Funding for specialized employees similar to those found running a restaurant and site manager
- Funding for increased enrollment, when costs to operate increase
- Funding for consumables, food is made and consumed

Legislative Partnership Support

- Support for authenticating that Seattle Culinary jobs are in “High Demand” as per Washington Educational Service District (ESD)
- Reflect increased costs of delivering career and technical education (CTE) vs transfer and basic skills
- Continued funding that incentivizes increasing full-time faculty

Industry Partnership Support

- Program development and recruiting
- Employment opportunities to ensure the Seattle Culinary Academy credentials have utility with industry opportunities
- Industry support for students to complete the program, keep students enrolled as they access jobs in industry
- Ongoing funding



Partnerships



American Culinary Federation: American Culinary Federation is the only professional chefs organization that evaluates student learning outcomes in post-secondary education. Seattle Culinary Academy is one of two programs in Washington state to receive exemplary status. Students can graduate ready to be awarded their Certified Culinarian Certification. This provides higher wage potential and allows graduates to obtain more prestigious positions, specifically in larger hotel, cruise, and hospitality groups. Members have the opportunity to compete, teach, network, and build a deeper connection to the culinary industry.



Les Dames d'Escoffier: The Seattle chapter of Les Dames d'Escoffier provides multiple annual scholarships, specifically to Seattle Culinary Academy's female-identifying students. Les Dames d'Escoffier also donated \$10,000 to start the academy's World Central Kitchen training and are eager to partner with Seattle Central College on an ongoing basis.



Chaîne de Rotisseurs: La Chaîne de Rotisseurs is an international gastronomic society founded in 1950 in Paris to revive the traditions of the royal guild of goose roasters chartered in 1248. The Chaîne is dedicated to bringing together those who share a mutual interest in cuisine, wine and fine dining in a spirit of camaraderie. The local chapter, founded in 1975, is one of the largest chapters in the United States and helps Seattle Culinary Academy students compete in several national food challenges.



Washington Hospitality Association: Seattle Culinary Academy networks extensively with the Washington Hospitality Association, which is dedicated to exploring meaningful ways to get hospitality workers trained and into industry, including apprenticeships, training and competitions. Seattle Culinary Academy hosted and volunteered their annual secondary school culinary competition.



Seattle Restaurant Alliance: Affiliated with Washington Hospitality Association, Seattle Restaurant Alliance advocates on behalf of more than 2,700 restaurants in Seattle and strives to develop an active network of restaurant owners, operators and managers focused on the issues that impact the community.



Slow Food Seattle: Slow Food Seattle is a volunteer-led, member-driven non-profit organization that links the pleasure of food with a commitment to the community and the environment. Seattle Culinary Academy currently has Slow Food Seattle's "Snail of Approval."



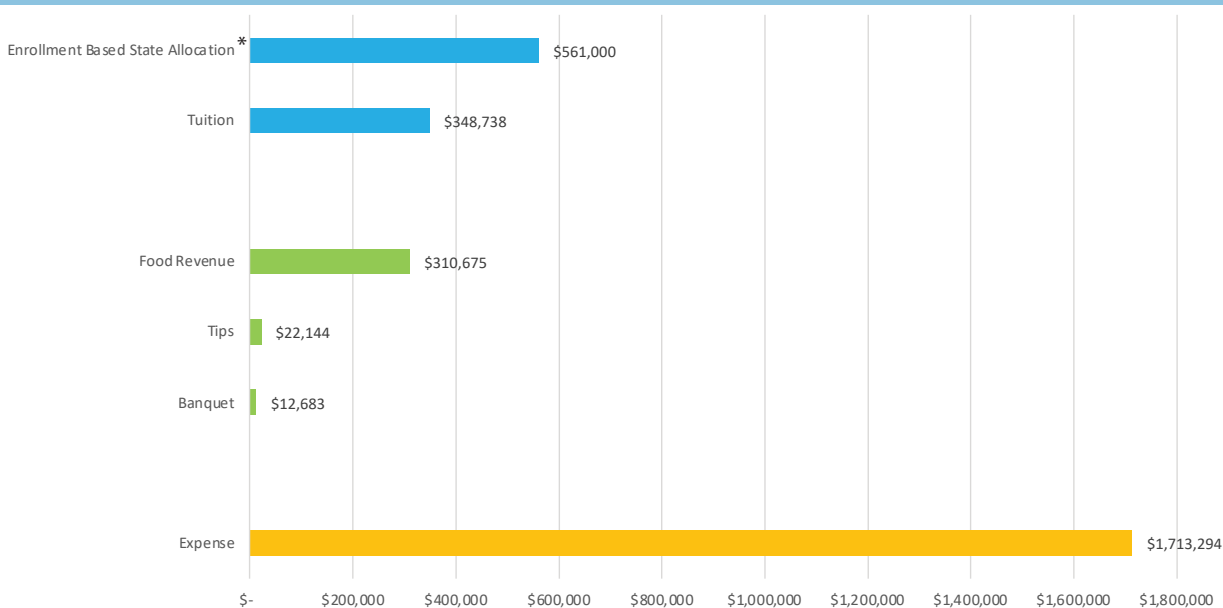
Washington State Chefs Association: Washington State Chef's Association [WSCA] is the official Washington chapter of the American Culinary Federation. This association provides opportunities for culinary professionals, students, food purveyors, business owners and those with a passion for food to share, educate and connect through meetings, projects and other activities which promote the culinary arts in Washington State. Current WSCA president Gary Fuller is a graduate of the Seattle Culinary Academy at Seattle Central College.

Expense (20-21 data) vs Revenue

**State Tuition/
Revenue:**
\$909,738

**Supplemental
Revenue⁺:**
\$345,502

Expense[^]:
\$1,713,294



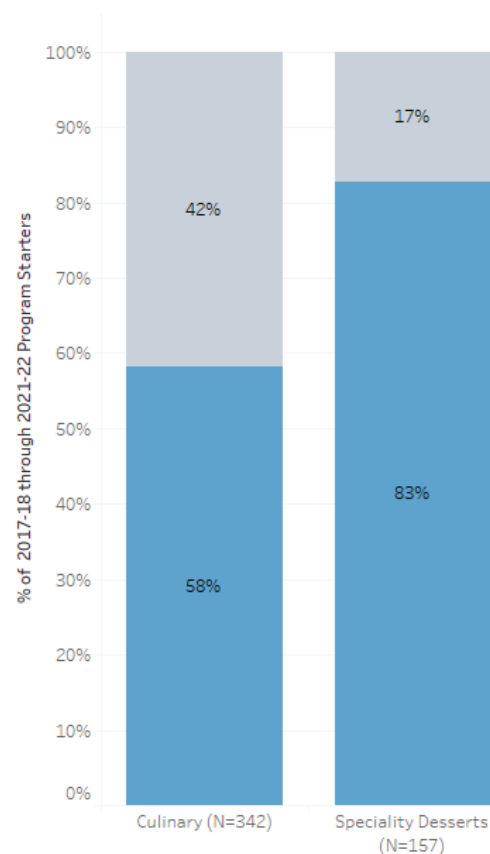
*Approximately 15 percent of Enrollment Based State Allocation (EBSA) funding is allocated to other operational costs. The EBSA above is best case scenario, where 100 percent of the funds go directly to Seattle Culinary Academy.

⁺Data is from 19-20, the last fully in-person cohort. Supplemental revenue can help subsidize but not sustain a program. This revenue is not guaranteed and can only be used for specific or limited use. Because the primary objective is to train students, the Seattle Culinary Academy is limited to the number events and venues to raise extra revenue.

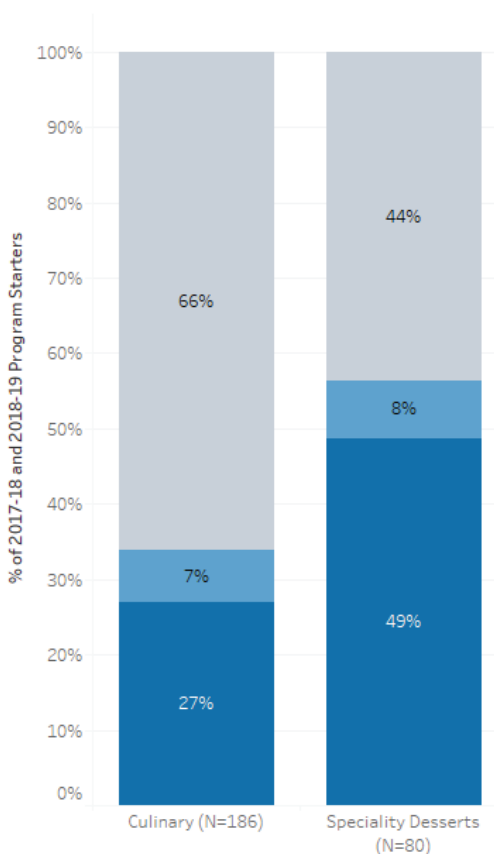
[^]Expenses include cost of faculty and staff and some utilities, but does not include all building costs.

Seattle Culinary Academy Retention & Completion Rates (17-22 data)

Retention into Second Quarter



Completion Rates



Culinary Arts Speciality Desserts and Breads are both designed to take 2 years (6 quarters). For comparison, the two-year completion rate for all Seattle Central Professional-Technical students during the same time range is 30% and the three-year completion rate is 36%. The state-wide two-year completion rate for Professional-Technical students during the same time is 30%, and the three-year completion rate is 36%.

Retention into Second Quarter

Not Retained
Retained

Time To Completion

Did not Complete
3-Yr Completion
2-Yr Completion



“Don’t think too much about it. Just do it. Even in the first quarter, you’ll realize how great the program is. If I had to do it again, I would. It was life changing.”

Guillermo Carreño
Seattle Culinary Academy Alum
Head Chef, Autumn Seattle

