



Program Map



Cuisine Management – Associates of Applied Technology (AAT)

Area of Study: Business & Entrepreneurship

Whether you aspire to be an executive chef, a catering manager, a restaurant manager or open your own food-related small business, the Cuisine program at the Tod and Maxine McClaskey Culinary Institute will prepare you for a range of career opportunities. Our new facility gives you hands-on experience in a production kitchen, retail bakery, food kiosks and a full-service dining room. Our faculty bring their real-world experiences as well as teaching expertise to help you master the technical, organizational and management skills you need to stand out to potential employers.

Free [Tutoring Services](#) are available to support you throughout your degree completion.

Program maps are suggested academic plans and should not be used in the place of regular academic advising. Your student entry method, placement, course availability, and program requirements are subject to change and transfer credit(s) may change your map/plan.

Year One

Fall Term

- COLL 101 College Essentials 2
- CUIS 110 Culinary Fundamentals I 5
- CUIS 111 Professional Cooking I 8
- PTWR 135 Introduction to Applied Technical Writing OR ENGL&101 English Composition 5

Winter Term

- CUIS 120 Culinary Fundamentals II 5
- CUIS 121 Professional Cooking II 8
- PTCS 110 Professional Technical Computational Skills or Math& 146 Introduction to Statistics^ 5

Spring Term

- CUIS 130 Culinary Fundamentals III 5
- CUIS 131 Professional Cooking III 8
- CUIS 140-148 Specialized Cuisine Short Course Elective^ 2

Summer Term

- CUIS 200 Applied Professional Development 9
- CUIS 140-148 Specialized Cuisine Short Course Elective^ 2
- MGMT 101 Intro to Management or BUS 148 Business Professional and Self Development^ 3

Year Two

Fall Term

- CUIS 210 Advanced Culinary Fundamentals 5
- CUIS 211 Advanced Culinary Practices 8
- CUIS 141 Meat Cutting and Fabrication 3

Winter Term

- CUIS 220 Management and Banquet Theory 5
- CUIS 221 Management Practices 8
- CUIS 140-148 Specialized Cuisine Short Course Elective^ 2

Spring Term

- CUIS 230 Cuisine Capstone 6
- CUIS 231 Industry Internship 4

108 units required. [View the Clark College Catalog for additional program information.](#)

Specialized Cuisine Short Course Electives range from 2 – 5 credits.

Key: ^ Alternative classes are available to fit your schedule or interest. & Common Course in the State of Washington.

Approximate Costs Each Term

Tuition \$1490* for 15 credits per term plus books, supplies, and miscellaneous fees. *Tuition based on Washington resident rates. [View residency classifications on our website.](#)

Customize with Advising

Make an appointment online with Advising Services to learn more about customizing your academic plan at clark.edu/advising.

How to Enroll

Visit Clark College’s Welcome Center in Gaiser Hall room 127 or the [Get Started webpage](#) for information on becoming a new student. Email start@clark.edu or call 360-992-2078.

[Apply for Admission](#)

Support Services

At Clark College, we know that everyone who walks through our doors is a unique person with diverse, interesting and sometimes challenging circumstances. We are committed to ensuring each and every student can succeed at Clark, and are committed to serving systemically non-dominant communities, including (but not limited to) people of color, those who identify as LGBTQIA2S+ and people with disabilities. We have resource centers, clubs, programs and activities for all students.

Visit our [Student Support](#) page for more information.

Funding Options at Clark

There are many resources available to help students cover the costs to attend college—tuition, books, fees, tools, transportation, childcare, etc.—so you can focus on completing your degree or certificate.

Grants Based on need. You do not need to pay back grants.

Scholarships Similar to grants, and there are different criteria; Clark College awards hundreds of thousands of dollars to students each year. We encourage everyone to apply!

Student Employment & Work Study Money you earn through working part-time; this helps to reduce your reliance on loans, and build your skills and resume.

Loans If you do need to borrow additional funds to pay for college-related expenses, you can consider loans. It is money you borrow and will pay back with interest.

Specific Assistance For Veterans, worker retraining, DREAMers, students receiving DSHS benefits, and more.

For more information, visit our [paying for college website](#) or visit the **Office of Financial Aid in Gaiser Hall room 101**.

Career Opportunities

Career exploration and planning is an essential step to establishing your academic journey at Clark College and beyond. Career Services connects you with resources and strategies for career planning in six areas: knowing self; career awareness; relationship building and networking; work-based learning; job-search skills; and career readiness competencies. You are encouraged to participate in *MyPlan*, a comprehensive and interactive guide with activities to support your career, academic, and financial wellness planning. Visit [Career Services](#) in the **Penguin Union Building room 002**.

Students who complete the **Cuisine Management Associate of Applied Technology** degree could be employed as:

Caterers

Counter Attendants

QSR Restaurant Worker

QSR/Fast-Casual Restaurant Worker

Food Preparation & Process Workers

Restaurant Supervisors

Food Service Worker Supervisors

Kitchen Helpers

Meat Cutters

Restaurant Management Basics

Short-Order Cooks

Career exploration information created from the WOIS > Chef and Dinner Cooks list.



Clark College does not discriminate on the basis of race, color, national origin, age, perceived or actual physical or mental disability, pregnancy, genetic information, sex, sexual orientation, gender identity, marital status, creed, religion, honorably discharged veteran or military status, or use of a trained guide dog or service animal in its programs and activities, in accordance with state and federal laws. The responsibility for and the protection of this commitment extends to students, faculty, administration, staff, contractors and those who develop or participate in college programs. It encompasses every aspect of employment and every student and community activity. The following person has been designated to handle inquiries regarding non-discrimination policies: Vice President of Diversity, Equity, and Inclusion, Gaiser Hall (GHL) 220, 360-992-2757, or 360-991-0901 (video phone).

Alternate format of this document is available upon request. Please contact Disability Support Services at 360-992-2314, or 360-991-0901 (video phone).

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