Culinary Arts

Southwestern Oregon Community College · Associate

Develop cooking, kitchen operations and restaurant skills through practical culinary study.

BEFORE YOU APPLY

Review food safety, kitchen expectations and required clothing and tools before the first term.

TIME, SCHEDULE & APPLICATION

Minimum 90 credits · confirm cohort calendar. Prior credits, prerequisite placement and course availability can change your personal completion date.

BUILD YOUR BUDGET

2026-27 U.S.-resident tuition is $120 per credit, with a $42 per-credit fee and a $42 per-course fee. Distance courses add $46 per course; designated culinary courses add a $51 per-credit program fee. Add remaining program and living expenses; compare your cost after confirmed aid.

CREDENTIALS & OUTCOMES

The associate degree is one route into professional kitchens; chef and supervisory positions usually develop through work experience.

YOUR NEXT THREE STEPS

1. Review the exact program. Check the award, entry checklist and next start.
2. Build your full budget. Include preparation, supplies and travel.
3. Explore the connected career. Compare duties, Oregon wages and required preparation.

Program review: 2026-09-15. Evidence update: September 16, 2026.

Open the full profile and source links at edthenwhat.com

Official provider program page

Official cost source for the budget figures above

Independent information. No provider endorsement or admission guarantee.