

CULINARY ARTS - BAKING - GREAT LAKES CULINARY INSTITUTE, CERTIFICATE OF ACHIEVEMENT (LEVEL I)

NMC Code 037

This program is designed to provide rigorous and concentrated study for those students who plan to enter the baking industry. GLCI baking certificate students receive practical training in all aspects of commercial baking preparation and presentation. The program includes laboratory courses in baking that will provide the student with the essential and fundamental skills needed to be a successful baker. The curriculum also includes lecture courses in sanitation, menu development and purchasing, and management. Graduates of this program are prepared to accept jobs as bakers in commercial bakeries, restaurants, hotels, resorts and institutions.

Note: Admission to the Culinary Arts program requires placement into MTH 08 or higher and placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies or higher.

Requirements Certificate Requirements

Course	Title	Credits
CUL 110	Safety and Sanitation	2
CUL 118	Introduction to Baking	4
CUL 211	Menu Planning and Purchasing	3
CUL 217	Kitchen and Dining Room Mgmt	3
CUL 218	Advanced Baking	4
CUL 221	Chocolate and Cake Design	4
CUL 222	Cafe Ops, Bakery Prod & Mgmt	4
CUL 223	Cafe Ops Dining Room Mgmt	4
Total Credits		28

All courses lead to the Culinary Arts Associate in Applied Science (AAS) Degree.

Course Sequence Guide

Course	Title	Credits
Fall		
CUL 110	Safety and Sanitation	2
CUL 118	Introduction to Baking	4
CUL 217	Kitchen and Dining Room Mgmt	3
	Credits	9
Spring		
CUL 211	Menu Planning and Purchasing	3
CUL 218	Advanced Baking	4
CUL 221	Chocolate and Cake Design	4
	Credits	11
Summer		
CUL 222	Cafe Ops, Bakery Prod & Mgmt	4

CUL 223	Cafe Ops Dining Room Mgmt	4
	Credits	8
	Total Credits	28

Program Note

GLCI Lab Courses require work outside of regular class hours.

Completion of this certificate may lead to an AAS degree in Culinary Arts by taking additional courses. See an advisor for details.