

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

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.