

# CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, CERTIFICATE OF ACHIEVEMENT (LEVEL III)

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## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
CUL 101	Today's Hospitality Industry	3
CUL 110	Safety and Sanitation	2
CUL 111	Professional Cookery	5
CUL 118	Introduction to Baking	4
<b>Credits</b>		<b>14</b>
<b>Spring</b>		
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
CUL 217	Kitchen and Dining Room Mgmt	3
<b>Credits</b>		<b>11</b>
<b>Summer</b>		
CUL 190	Culinary Internship	2
<b>Credits</b>		<b>2</b>
<b>Year 2</b>		
<b>Fall</b>		
CUL 210	Nutrition for Culinary Arts	2
CUL 215	Garde Manger	4
CUL 218	Advanced Baking	4
<b>Credits</b>		<b>10</b>
<b>Spring</b>		
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
<b>Credits</b>		<b>12</b>
<b>Total Credits</b>		<b>49</b>

## Program Notes

Placement into college level English & MTH 23 Beginning Algebra are required for many culinary classes. Additional coursework may be required so that students are prepared to be successful in culinary courses.

**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.