

# CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, ASSOCIATE IN APPLIED SCIENCE DEGREE

NMC Code 109

The Great Lakes Culinary Institute believes in the principle of learning by doing. Extensive hands-on training will give students a competitive advantage in this highly competitive field.

This program is designed to provide rigorous and concentrated study for those students who plan careers in the rapidly-growing food service industry. The program's main emphasis is to prepare students for entry-level chef and kitchen management positions. Consideration is given to the science and techniques associated with the selection, preparation, and serving of foods to large and small groups.

The Great Lakes Culinary Institute is located on NMC's Great Lakes Campus. It is comprised of five culinary labs: a bakery, introductory and food skills kitchen, an advanced cooking kitchen, a garde manger kitchen, an à la carte kitchen, and Lobdell's, a 90-seat training restaurant. Upon graduation, students will have a combination of knowledge, skills, and work experience.

The Great Lakes Culinary Institute is accredited by the American Culinary Federation.

**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

### Major Requirements

Course	Title	Credits
<b>General Education Requirements</b>		
ENG 111	English Composition	4
BUS 231	Professional Communications	3-4
	or ENG 112	English Composition
Any Group 1 Humanities course		3
Math Competency <sup>1</sup>		
Any Group 1 Science course with a lab		4
Any Group 1 Social Sciences course		3
<b>Occupational Specialty Requirements</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
CUL 190	Culinary Internship	2
CUL 210	Nutrition for Culinary Arts	2
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
CUL 215	Garde Manger	4

CUL 217	Kitchen and Dining Room Mgmt	3
CUL 218	Advanced Baking	4
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
<b>Total Credits</b>		<b>66-67</b>

<sup>1</sup> Placement into MTH 111 Intermediate Algebra *or* higher, *or* completion of MTH 23 Beginning Algebra

## 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
ENG 111	English Composition	4
Humanities Elective		3
<b>Credits</b>		<b>15</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
Science with Lab Elective		4
Social Science Elective		3
<b>Credits</b>		<b>17</b>
<b>Spring</b>		
BUS 231	Professional Communications	3-4
or ENG 112	or English Composition	
CUL 217	Kitchen and Dining Room Mgmt	3
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
<b>Credits</b>		<b>18-19</b>
<b>Total Credits</b>		<b>66-67</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.**