

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

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 101	Today's Hospitality Industry	3
CUL 110	Safety and Sanitation	2
CUL 111	Professional Cookery	5
CUL 118	Introduction to Baking	4
Credits		14
Spring		
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
ENG 111	English Composition	4
Humanities Elective		3
Credits		15
Summer		
CUL 190	Culinary Internship	2
Credits		2
Year 2		
Fall		
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
Credits		17
Spring		
BUS 231 or ENG 112	Professional Communications or English Composition	3-4
CUL 217	Kitchen and Dining Room Mgmt	3
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
Credits		18-19
Total Credits		66-67

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.