

CULINARY ARTS (CUL)

CUL 102 - Culinary Concepts and Career Management

Credit Hours: 2, Contact Hours: 2

Division: Business

This course will introduce students to core culinary concepts that will be applied across all classes at GLCI. Topics include culinary math, recipe conversions, and measurement equivalents. Students will also explore various career opportunities within the diverse food industry and explore concepts such as sustainability, plant-forward cuisine, and zero waste initiatives. Students will identify and pursue internships, externships, and mentorships, and begin to navigate their career direction. Students will develop and evaluate their own skills in resume writing, job searches, interviewing, networking and portfolios. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

CUL 110 - Safety and Sanitation

Credit Hours: 2, Contact Hours: 2

Division: Business

This course is designed for students who wish to pursue a career in culinary arts or hotel and restaurant management. With today's complex safety and health laws, it is essential as well as required by many firms to have an in-depth understanding and certification in safety and sanitation. This course provides the students with both. Students study food service safety including fire safety and kitchen and dining room safety. Students will have the opportunity to earn an American Red Cross certificate in adult CPR. Students also learn all aspects of food service sanitation and earn the NRA Educational Institute ServSafe Sanitation Certificate. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

CUL 111 - Professional Cookery

Credit Hours: 5, Contact Hours: 10

Division: Business

An intensive study of foods and cooking, this course exposes the student to commercial equipment, quality food production, and professional presentation. It provides the chef in training with the practice and theory involved in the preparation of foods in a commercial operation while practicing environmental stewardship and zero or reduced waste initiatives. Basic cooking terminology, methods, and procedures are introduced. The course also includes kitchen safety and sanitation, knife and equipment identification, and technique and preparation of stocks, soups, mother sauces, meats, poultry, seafood, fruits, vegetables, grains, dairy, and the presentation of complete meals. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): Placement into ENG 111/11 or higher (can be taken concurrently); placement into MTH 111/11 or higher, OR completion of MTH 100 with a 2.0; CUL 102 and CUL 110 (can be taken concurrently.)

CUL 118 - Intro to Baking and Pastry

Credit Hours: 3, Contact Hours: 6

Division: Business

This course is designed for students seeking a career in Culinary Arts. In this intensive study of fundamental baking techniques, students will become familiar with baking operation and production. This course covers fundamental pastry and dessert recipes as well as the preparation of yeast dough. Also included are tortes, pies, tarts, and other desserts. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): Placement into ENG 111/11 or higher (can be taken concurrently); placement into MTH 111/11 or higher, OR completion of MTH 100 with a 2.0; CUL 102 and CUL 110 (can be taken concurrently.)

CUL 120 - Artisan Bread

Credit Hours: 3, Contact Hours: 6

Division: Business

This course introduces advanced theory and techniques of artisan bread production while practicing environmental stewardship and zero or reduced waste initiatives. Emphasis is placed on learning about different types of flours, grains, yeasts, and cultures including pre-ferment sours and starters, and how to mix, ferment, shape, bake and store hand-crafted bread. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 118 (can be taken concurrently.)

CUL 190 - Culinary Internship

Credit Hours: 2, Contact Hours: 2

Division: Business

A culinary internship integrates academics with professional work experience. Students earn college credit while working in varied culinary-focused businesses, gaining valuable hands-on experience. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary internships require a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 111 and CUL 118

CUL 191 - Culinary Maritime Internship I - Training Ship

Credit Hours: 2, Contact Hours: 2

Division: Business

This culinary maritime internship integrates academics with professional maritime work experience. Students earn college credit while working on the water in a galley, gaining valuable hands-on experience. Students must meet with the culinary program director and internship coordinator at least one semester prior to requesting internship placement. Culinary maritime internships require a minimum of 240 hours of work during the enrolled summer semester. Signature required by Department Chair. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 201, CUL 208, CUL 210, and CUL 213, and be in possession of a MMC, and completed Safety Colleges and EMBARK Training.

CUL 192 - Sports Performance Internship**Credit Hours: 2, Contact Hours: 2**

Division: Business

This culinary sports performance nutrition internship integrates academics with professional work experience. Students earn college credit while working alongside a sports performance focused dietitians, nutritionists, and team chefs gaining valuable hands-on experience developing menus and recipes for performance nutrition. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary sports performance nutrition internships require a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 210, CUL 211, CUL 213, CUL 233, CUL 234, BIO 106, and BIO 106L

CUL 193 - Culinary Maritime Internship II - Commercial Vessel**Credit Hours: 2, Contact Hours: 2**

Division: Business

This culinary maritime internship takes place on a company vessel and continues to integrate academics with professional maritime work experience. Students earn college credit while working on the water in a galley, gaining valuable hands-on experience. Students must meet with the culinary program director and internship coordinator at least one semester before requesting internship placement. The culinary maritime commercial vessel internship requires a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 191, CUL 208, CUL 209, CUL 211, CUL 213, CUL 215 and be in possession of a MMC, and completed Safety Colleges and EMBARK Training.

CUL 201 - Food and Beverage Operations**Credit Hours: 3, Contact Hours: 3**

Division: Business

This course focuses on the basic principles of management and finance as applied to kitchen and dining room operations. Topics include management techniques, team building, and motivational techniques. Students will also explore accounting, sales, purchasing, and inventory/budgetary systems as it pertains to the foodservice industry. Group 2 Course. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111 and CUL 118

CUL 208 - Galley Cooking**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course is designed to teach students how to complete meal planning, preparation, and presentation in the constraints of a galley kitchen on large US Flag merchant vessels. Emphasis is placed on sustainable meal planning, ordering, controlling inventory, working in small spaces, zero and reduced waste and environmental stewardship. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118

CUL 209 - Butchery and Fabrication**Credit Hours: 2, Contact Hours: 4**

Division: Business

This course is designed to teach the student how to fabricate wholesale and restaurant cuts of beef, veal, lamb, pork, poultry, fish and seafood. Purchasing specifications and terminology will be a focus of the course. Proper receiving, handling, and storage of these center of the plate products will also be emphasized. Students will experience whole animal butchery and focus on total product utilization and sustainability throughout the process. Students will explore best practices for farming, fishing, and harvesting. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 Course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, and CUL 111

CUL 210 - Nutrition for Culinary Arts**Credit Hours: 2, Contact Hours: 2**

Division: Business

This course is designed for students who wish to pursue a career in culinary arts. Healthy eating is attracting more attention as Americans struggle with the problems of obesity and disease prevention. In this atmosphere it is essential for prospective chefs to be aware of the needs of their customers. This course presents the principles of nutrition within the context of professional food preparation. Various ingredients and their role in good nutrition, planning healthy menus and alternative eating styles are discussed. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

CUL 211 - Menu Planning and Purchasing**Credit Hours: 3, Contact Hours: 3**

Division: Business

This course provides the student with the understanding of the menu as the center of the food outlet, around which is built the facility. Menu theme is the driver for food, non-food, and equipment purchases, staffing, location and floor plan. An understanding of this complex item is vital to anyone involved in food service. This course is designed to familiarize the student with all aspects of planning a modern menu - from market research to the physical layout of the document. Various types of menus are covered including A'La Carte, Table d'Hote, Institutional, and Special Occasion. Emphasis will be placed on the incorporation of to-go options, plant forward cuisine offerings, and environmental sustainability and stewardship. Menus will be analyzed for effectiveness and pricing strategies with a focus on sustainable purchasing practices and zero/reduced waste initiatives. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): Departmental signature required.

CUL 213 - World Cuisine**Credit Hours: 5, Contact Hours: 10**

Division: Business

This course comprises the study, preparation and presentation of ingredients, cooking methods and classic dishes from selected countries, based on their current popularity in restaurants. Students develop knowledge and basic understanding of the cuisines of France, Italy, Spain, the Mediterranean region and various Asian and Latin American countries. While practicing environmental stewardship and zero or reduced waste initiatives students prepare selected menus from these cuisines for the dining public in a restaurant setting. This course examines the role of food and its contribution and influence over history, culture, religion, economics, and politics. Food customs and attitudes are also explored, as well as the social awareness of selected food patterns and customs. Group 2 course. Quantitative Reasoning, Degree Req: Cultural Persp/Div.

Required Prerequisite(s): CUL 102, CUL 110, and CUL 111

CUL 215 - Garde Manger**Credit Hours: 3, Contact Hours: 6**

Division: Business

Classic and modern techniques of the cold kitchen are the focus of this class. Students will explore topics such as the history, underlying science and fundamental processes of food preservation. Techniques including pickling, canning, fermentation, drying, smoking, curing and charcuterie will be presented through lecture, demonstration and hands-on training. Sustainability, seasonality and total product utilization will be discussed. Students will also experience buffet and banquet planning, preparation and display. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, and CUL 118

CUL 219 - Plated Desserts**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course of plated desserts will build upon the design, components, composition, elements of plate presentation, shapes and textures. Students will design and create signature desserts for presentation while practicing environmental stewardship and zero or reduced waste initiatives. This course will also introduce students to the different types of ice creams as well as sorbets. Fundamental techniques for creating desserts without the use of eggs and dairy are explored. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, and CUL 118

CUL 220 - Chocolate and Confections**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course is designed for students that would like to expand their creative talents in areas of chocolate and confection artistry. In this course, students will learn through lecture, demonstrations, and lab work, the characteristics of chocolate, chocolate tempering and modeling, multiple sugar mediums, candies, cream fillings, nougats, centerpieces, molds, and decorations while practicing environmental stewardship and zero or reduced waste initiatives. Fundamental techniques for creating chocolates and confections without the use of eggs and dairy are explored. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, and CUL 118

CUL 222 - Cafe Ops, Bakery Prod & Mgmt**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course focuses on practical bakery production and management training. Students rotate through bakery stations producing an assortment of baked goods including plant-focus options while applying production and managerial skills while practicing environmental stewardship and zero or reduced waste initiatives. Bakery certificate students practice a variety of baking and pastry skills learned in their program. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of cafe preparation and timing, and the effective handling and use of supplies. Group 2 Course. Communications - Direct, Quantitative Reasoning. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Corequisites: CUL 223, CUL 224

CUL 223 - Cafe Ops Dining Room Mgmt**Credit Hours: 4, Contact Hours: 8**

Division: Business

Concepts, principles, and applications of cafe dining room management, supervision, and service. Practical service experience and principles of supervision are applied in a live environment. Applications of barista and cafe service, timing of service, menu development, pricing, merchandising, point of sale software usage, customer service, management techniques, team building, motivational techniques, stress and production management, environmental stewardship, and zero or reduced waste initiatives. Other areas covered include beverage recipe construction and costing, use and care of equipment, and effective handling and use of supplies. Group 2. Communications. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Corequisites: CUL 222, CUL 224

CUL 224 - Bakery Sales with Merchandising and Packaging**Credit Hours: 2, Contact Hours: 2**

Division: Business

This course is designed for students who wish to pursue a career in pastry arts as well as to expand their creative talents by operating/owning a cafe/pastry shop. This course will cover all the different styles and costs of packaging as well as how to market products. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Recommended Prerequisite(s): Word processing and spreadsheet skills

Corequisites: CUL 222, CUL 223

CUL 228 - Cake Design and Decorating**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course is designed for students who wish to expand their creative talents in areas of cake decorating and artistry. In this course, students will learn through lectures, demonstrations, and lab work how to utilize cake decorating tools, prepare cake boards and columns, etc., while practicing environmental stewardship and zero or reduced waste initiatives. Students will also become familiar with buttercreams, the art of icing cakes, and piping skills. This course will also demonstrate how to create and display wedding cakes, icings, fondants, pastillage, and gum paste. Fundamental techniques for creating specific products without the use of eggs and dairy are explored. Departmental signature required. Group 2 course. Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, and CUL 118; can be taken concurrently

CUL 232 - Beverage Management**Credit Hours: 2, Contact Hours: 4**

Division: Business

This course will provide comprehensive, detailed information about the origins, production and characteristics of liquor, beer, wine and non-alcoholic beverages. Standard practices in the service and mixology of these items will be discussed and the student will be exposed to the importance of professional management and the application of management functions in the areas of staffing, product control, and legal liability. The course will offer the opportunity to discuss how a beverage management program can support local, plant-based and sustainability initiatives. Students will be instructed on the importance of following state and local guidelines in the safe service of alcohol to guests and will learn procedures for intervening when guests appear to be intoxicated. An opportunity to receive certification in responsible alcohol service training is included. Must be 18 years of age or older. MCL 436.1703 Section 703, (10). Group 2 course. Quantitative Reasoning. Required Prerequisite(s): Departmental signature required.

CUL 233 - Farm to Table**Credit Hours: 3, Contact Hours: 6**

Division: Business

This course explores plant-forward cooking using seasonally available local ingredients for use at events in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. This course will engage students in growing practices, harvesting, menu planning, preparation and production of food, and the food system. Students will explore how to reduce the carbon footprint of a food system and bring food to the table at its peak of freshness and height of nutritional value. The course includes on-site visits with farmers, food processors, and experts in our local food system to promote understanding of health and sustainability practices related to food safety, water and waste systems, food marketing, distribution, and the local food movement. Group 2 course. Quantitative Reasoning. Required Prerequisite(s): CUL 102, CUL 110, CUL 111, and CUL 118

CUL 234 - Culinary Sports Nutrition**Credit Hours: 2, Contact Hours: 2**

Division: Business

This course will build upon basic nutritional fundamentals with the specialized knowledge needed to create dishes and menus that meet the unique dietary needs of elite athletes. Emphasis will be placed on how the body obtains caloric energy and uses that energy to support optimal health during training, performance, and recovery. Students will learn how to calculate caloric, macronutrient, and fluid needs of the athletes they serve with an emphasis on whole, nutrient-dense, local, and sustainable food preparation to support the vision of GLCI. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 210, CUL 213, BIO 106, and BIO 106L

CUL 293 - Culinary Study Abroad**Credit Hours: 1, Contact Hours: 1**

Division: Business

In this class, students are provided the opportunity to travel to a specified destination affiliated with the corresponding culinary non-trip course. This course will serve to integrate the student learning experience and provide a sense of cultural perspective, diversity and regional awareness. The course is an opportunity for students to explore other areas around the world while applying discipline-specific course content. For a more specific course description, please review the course description of the associated non-trip course. Group 2 course.

Required Prerequisite(s): CUL 110, CUL 111 or CUL 118.

CUL 295 - Contemp Cuisine Kitchen Mngmt**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course focuses on practical hands-on training in kitchen production and management in a restaurant setting while practicing environmental stewardship and zero or reduced waste initiatives. Students rotate through restaurant kitchen stations in this intensive semester-long course. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Heart-of-the-house students learn classical food preparation preparing designated menu items. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of a la carte preparation and service, and the effective handling and use of supplies. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 209, CUL 210, CUL 211; can be taken concurrently, CUL 213, CUL 215, CUL 219, and CUL 232

Recommended Prerequisite(s): Word processing and spreadsheet skills

Corequisites: CUL 296

CUL 296 - Contemp Svc Dining Room Mngmt**Credit Hours: 4, Contact Hours: 8**

Division: Business

This course focuses on practical hands-on training in dining room service and management in a live contemporary restaurant setting. Students rotate through dining room stations and management positions in this intensive semester-long course. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Other areas covered include beverage recipe construction and costing, the use and care of equipment, the pressure of a la carte service, and the effective handling and use of supplies. Group 2 course. Communications - Direct, Quantitative Reasoning.

Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 209, CUL 210, CUL 211; can be taken concurrently, CUL 213, CUL 215, CUL 219, and CUL 232

Recommended Prerequisite(s): Basic keyboarding and computer skills in word processing and spreadsheets

Corequisites: CUL 295