CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, BAKING & PASTRY ARTS CERTIFICATE OF ACHIEVEMENT (LEVEL II)

NMC Program Code 059 (CA BAK II)

The Great Lakes Culinary Institute believes in the principle of learning by doing. Extensive hands-on training will give students a competitive advantage in the highly competitive baking and pastry arts field. This program is designed to provide rigorous and concentrated study for those students who plan to enter the baking and pastry industry. GLCI Baking and Pastry Arts certificate students receive practical training in all aspects of commercial baking preparation and presentation while gaining knowledge of environmental stewardship, sustainability, and plant-forward menu product development. The program includes laboratory courses in baking and pastry that will provide the student with the essential and fundamental skills needed to be a successful baker or pastry chef. The curriculum also includes lecture courses in sanitation, nutrition, menu development and purchasing, merchandising and management. Graduates of this program are prepared to accept jobs as bakers and pastry cooks in commercial bakeries, restaurants, hotels, resorts, cruise lines, and institutions.

The Great Lakes Culinary Institute is located on NMC's Great Lakes Campus. It comprises five culinary labs: a bakery, introductory and food skills kitchen, an advanced cooking kitchen, a garde manger kitchen, and Lobdell's, a 90-seat training restaurant.

Note: *Admission to the Baking & Pastry Arts Certificate program requires placement into MTH 111/11, MTH 120/20, or MTH 131/31 or higher OR completion of MTH100 with a 2.0 and placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies or higher.*

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.

Requirements

Certificate REQUIREMENTS

Course	Title	Credits
CUL 102	Cul. Concepts & Career Mgmt	2
CUL 110	Safety and Sanitation	2
CUL 118	Intro to Baking and Pastry	3
CUL 120	Artisan Bread	3
CUL 201	Food & Beverage Operations	3
CUL 210	Nutrition for Culinary Arts	2
CUL 211	Menu Planning and Purchasing	3
CUL 219	Plated Desserts	3
CUL 220	Chocolate and Confections	3
CUL 222	Cafe Ops, Bakery Prod & Mgmt	4
CUL 223	Cafe Ops Dining Room Mgmt	4
CUL 224	Bakery Sales w/ Merch & Pkging	2
CUL 228	Cake Design and Decorating	3
Total Credits		**37**

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 102	Culinary Concepts and Career Management	2
CUL 110	Safety and Sanitation [1]	2
CUL 118	Intro to Baking and Pastry (Lab) [1]	3
CUL 120	Artisan Bread (Lab) [2]	3
CUL 210	Nutrition for Culinary Arts [2]	2
	Credits	**12**
Spring		
CUL 201	Food and Beverage Operations [2]	3
CUL 211	Menu Planning and Purchasing	3
CUL 219	Plated Desserts (Lab) [2]	3
CUL 220	Chocolate and Confections (Lab) [1]	3
CUL 228	Cake Design and Decorating (Lab) [1]	3
	Credits	**15**
Summer		
CUL 222	Cafe Ops, Bakery Prod & Mgmt (Lab)	4
CUL 223	Cafe Ops Dining Room Mgmt (Lab)	4
CUL 224	Bakery Sales with Merchandising and Packaging	2
	Credits	**10**
	Total Credits	**37**

[1] These courses are offered during Session A which runs from weeks 1-8.
[2] These courses are offered during Session B which runs from weeks 9-16.