

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

NMC Code 029



American Culinary Federation Education Foundation Accrediting Commission

This program is designed to provide rigorous and concentrated study for those students who plan to enter the culinary industry. GLCI Certificate students receive practical training in all aspects of commercial food preparation and presentation. The program includes laboratory courses in classical and American regional cookery, baking and, in our teaching restaurant, Lobdell's, dining room service restaurant operations. The curriculum also includes lecture courses in nutrition, sanitation, purchasing, and management. Graduates of this program are prepared to accept jobs as prep cooks and line cooks in fine restaurants, hotels, resorts and institutions. Promotions are often rapid and salaries are often high for talented and enthusiastic people. The Great Lakes Culinary Institute is accredited by the American Culinary Federation.

See note under AAS degree for admission requirements.

Requirements Certificate Requirements

Course	Title	Credits
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
Total Credits		49

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
CUL 217	Kitchen and Dining Room Mgmt	3
Credits		11
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
Credits		10
Spring		
CUL 295	Contemp Cuisine Kitchen Mngmt	6
CUL 296	Contemp Svc Dining Room Mngmt	6
Credits		12
Total Credits		49

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.