

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

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.