

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

Program Notes

Placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies **or** higher and placement into MTH 111 Intermediate Algebra/MTH 011, MTH 120 Mathematical Explorations/MTH 020, MTH 131 Intro to Prob & Stats/MTH 031 **or** higher, **or** completion of MTH 100 Quantitative Literacy with a 2.0 or better.

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.

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 111	Professional Cookery (Lab)	5
ENG 111	English Composition	4
CUL 110	Safety and Sanitation ¹	2
CUL 102	Culinary Concepts and Career Management ¹	2
CUL 118	Intro to Baking and Pastry (Lab) ²	3
Credits		16
Spring		
CUL 213	World Cuisine (Lab)	5
CUL 219	Plated Desserts (Lab) ¹	3
CUL 201	Food and Beverage Operations ¹	3
CUL 209	Butchery and Fabrication (Lab) ²	2
CUL 210	Nutrition for Culinary Arts ²	2
Credits		15
Summer		
Social Science Elective		3
CUL 190	Culinary Internship	2
Credits		5
Year 2		
Fall		
Science with Lab Elective		4
Humanities Elective		3
CUL 233	Farm to Table (Lab) ¹	3
CUL 215	Garde Manger (Lab) ²	3
CUL 232	Beverage Management (Lab) ²	2
Credits		15
Spring		
CUL 211	Menu Planning and Purchasing	3
BUS 231 or ENG 112	Professional Communications or English Composition	3-4
CUL 295	Contemp Cuisine Kitchen Mngmt (Lab)	4
CUL 296	Contemp Svc Dining Room Mngmt (Lab)	4
Credits		14-15
Total Credits		65-66

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.