

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

NMC Program Code 58 (CA Cul I)

The Great Lakes Culinary Institute believes in the principle of learning by doing. Extensive hands-on training will give students a competitive advantage in this highly competitive field. This program is designed to provide rigorous and concentrated study for those students who want to enter into the rapidly-growing food service industry in entry-level culinarian positions. Consideration is given to the science and techniques associated with the selection and preparation of foods while gaining knowledge of environmental stewardship, sustainability, and plant-forward menu product development.

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. Upon graduation, students will have a combination of knowledge and skills and be prepared to accept jobs as prep cooks in restaurants, hotels, resorts, cruise lines, maritime vessels, and institutions.

Note: Admission to the Culinary 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 111	Professional Cookery	5
CUL 118	Intro to Baking and Pastry	3
CUL 201	Food & Beverage Operations	3
CUL 209	Butchery and Fabrication	2
CUL 210	Nutrition for Culinary Arts	2
CUL 213	World Cuisine	5
Total Credits		24

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 111	Professional Cookery (Lab)	5
CUL 110	Safety and Sanitation ¹	2
CUL 102	Culinary Concepts and Career Management	2

CUL 118	Intro to Baking and Pastry (Lab) ²	3
Credits		12
Spring		
CUL 213	World Cuisine (Lab)	5
CUL 201	Food and Beverage Operations ²	3
CUL 209	Butchery and Fabrication (Lab) ¹	2
CUL 210	Nutrition for Culinary Arts ¹	2
Credits		12
Total Credits		24

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.