

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

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 111	Professional Cookery	5
CUL 110	Safety and Sanitation ¹	2
CUL 102	Culinary Concepts and Career Management ¹	2
CUL 118	Intro to Baking and Pastry ²	3
Credits		12
Spring		
CUL 213	World Cuisine	5
CUL 201	Food and Beverage Operations ¹	3
CUL 209	Butchery and Fabrication ²	2
CUL 210	Nutrition for Culinary Arts ²	2
Credits		12
Summer		
CUL 190	Culinary Internship	2
Credits		2
Year 2		
Fall		
CUL 219	Plated Desserts ¹	3
CUL 233	Farm to Table ¹	3
CUL 215	Garde Manger ²	3
CUL 232	Beverage Management ²	2
Credits		11
Spring		
CUL 211	Menu Planning and Purchasing	3
CUL 295	Contemp Cuisine Kitchen Mngmt	4
CUL 296	Contemp Svc Dining Room Mngmt	4
Credits		11
Total Credits		48

1

These courses are offered during Session A which runs from weeks 1-8.

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These courses are offered during Session B which runs from weeks 9-16.