

# CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, MARITIME CERTIFICATE (LEVEL I)

NMC Program Code 077

This certificate is a one year culinary arts certificate with a maritime emphasis meeting the needs of students who want just enough skills to get out into the maritime culinary industry while incurring a minimal amount of debt. Students in this "Fall start only" program will take culinary courses offering foundational theory and practical applications of savory cooking, butchery, baking, sanitation, nutrition, food and beverage operations, and menu planning. They will apply for and earn their TWIC (Transportation Worker Identification Card) and MMC (Merchant Mariners Credentials) while in the program.

In the spring, students will take a specialized Galley Cooking course on the Training Ship (T/S), "State of Michigan". This course is offered while the ship is docked and will provide students a chance to learn how to efficiently work in the constraints of a small galley kitchen. Students will then complete a summer internship sailing on the T/S State of Michigan and/ or a commercial vessel. Graduates with this certificate can sail as credentialed mariners on U.S. Flag vessels in the steward department in culinary positions equivalent to second cook.

A Coast Guard physical and TWIC application are needed prior to applying for this program to ensure that no existing medical or legal issues would stand in the way of obtaining a MMC. English and Math placements must be met. The certification is stackable with the Culinary Arts Certificate level 1, 3 and the AAS degree. This new certificate program will be available for the Fall 2023 start.

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 MTH 100 with a 2.0 and requires placement into ENG 111/11 or higher or completion of ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies with a 2.0 or higher.

**Program Note: GLCI Lab Courses require work outside of regular class hours.**

## 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 191	Culinary Maritime Internship	2
CUL 209	Butchery and Fabrication	2
CUL 210	Nutrition for Culinary Arts	2
CUL 211	Menu Planning and Purchasing	3

CUL 208	Galley Cooking	4
<b>Total Credits</b>		<b>28</b>

## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
CUL 111	Professional Cookery (Lab)	5
CUL 110	Safety and Sanitation <sup>1</sup>	2
CUL 102	Culinary Concepts and Career Management	2
CUL 118	Intro to Baking and Pastry (Lab) <sup>2</sup>	3
<b>Credits</b>		<b>12</b>
<b>Spring</b>		
CUL 211	Menu Planning and Purchasing	3
CUL 208	Galley Cooking (Lab)	4
CUL 201	Food and Beverage Operations <sup>2</sup>	3
CUL 209	Butchery and Fabrication (Lab) <sup>1</sup>	2
CUL 210	Nutrition for Culinary Arts <sup>1</sup>	2
<b>Credits</b>		<b>14</b>
<b>Summer</b>		
CUL 191	Culinary Maritime Internship	2
<b>Credits</b>		<b>2</b>
<b>Total Credits</b>		<b>28</b>

<sup>1</sup> These courses are offered during Session A which runs from weeks 1-8.

<sup>2</sup> These courses are offered during Session B which runs from weeks 9-16.