

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

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 102	Culinary Concepts and Career Management	2
CUL 110	Safety and Sanitation ¹	2
CUL 111	Professional Cookery	5
CUL 118	Intro to Baking and Pastry ²	3
Credits		12
Spring		
CUL 201	Food and Beverage Operations ²	3
CUL 208	Galley Cooking ^{1 * +}	3
CUL 210	Nutrition for Culinary Arts ¹	2
CUL 213	World Cuisine	5
Credits		13
Summer		
CUL 191	Culinary Maritime Internship I - Training Ship	2
Credits		2
Year 2		
Fall		
CUL 209	Butchery and Fabrication ¹	2
CUL 211	Menu Planning and Purchasing	3
CUL 215	Garde Manger ²	3
Credits		8
Spring		
CUL 193	Culinary Maritime Internship II - Commercial Vessel	2
Credits		2
Total Credits		37

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.

* Completion of GLCI Culinary Arts Maritime Certificate Level II requires successful completion of ServSafe Food Protection Manager Examination with a minimum score of 70%.

+ or other available Great Lakes commercial industry vessels based on available space on T/S State of Michigan, such as Interlake Steamship Company or others.