

CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, SPORTS PERFORMANCE NUTRITION, CERTIFICATE OF ACHIEVEMENT (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		
BIO 106	Human Biology	4
BIO 106L	Human Biology Lab	0
CUL 201	Food and Beverage Operations ²	3
CUL 210	Nutrition for Culinary Arts ¹	2
CUL 213	World Cuisine	5
Credits		14
Year 2		
Fall		
CUL 211	Menu Planning and Purchasing	3
CUL 233	Farm to Table ¹	3
CUL 234	Culinary Sports Nutrition ²	2
Credits		8
Spring		
CUL 192	Sports Performance Internship	2
Credits		2
Total Credits		36

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.