

CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, BAKING & PASTRY ARTS 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 118	Intro to Baking and Pastry (Lab) ¹	3
CUL 120	Artisan Bread (Lab) ²	3
CUL 210	Nutrition for Culinary Arts ²	2
Credits		12
Spring		
CUL 201	Food and Beverage Operations ²	3
CUL 211	Menu Planning and Purchasing	3
CUL 219	Plated Desserts (Lab) ²	3
CUL 220	Chocolate and Confections (Lab) ¹	3
CUL 228	Cake Design and Decorating (Lab) ¹	3
Credits		15
Summer		
CUL 222	Cafe Ops, Bakery Prod & Mgmt (Lab)	4
CUL 223	Cafe Ops Dining Room Mgmt (Lab)	4
CUL 224	Bakery Sales with Merchandising and Packaging	2
Credits		10
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.