

# CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, BAKING & PASTRY ARTS CERTIFICATE OF ACHIEVEMENT (LEVEL II)

## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
CUL 102	Culinary Concepts and Career Management	2
CUL 110	Safety and Sanitation <sup>1</sup>	2
CUL 118	Intro to Baking and Pastry (Lab) <sup>1</sup>	3
CUL 120	Artisan Bread (Lab) <sup>2</sup>	3
CUL 210	Nutrition for Culinary Arts <sup>2</sup>	2
<b>Credits</b>		<b>12</b>
<b>Spring</b>		
CUL 201	Food and Beverage Operations <sup>2</sup>	3
CUL 211	Menu Planning and Purchasing	3
CUL 219	Plated Desserts (Lab) <sup>2</sup>	3
CUL 220	Chocolate and Confections (Lab) <sup>1</sup>	3
CUL 228	Cake Design and Decorating (Lab) <sup>1</sup>	3
<b>Credits</b>		<b>15</b>
<b>Summer</b>		
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
<b>Credits</b>		<b>10</b>
<b>Total Credits</b>		<b>37</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.