

CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, ASSOCIATE IN APPLIED SCIENCE DEGREE

NMC Code 109 (Culinary)



The Great Lakes Culinary Institute believes in the principle of learning by doing. Extensive hands-on training will give students a competitive advantage in this highly competitive field. This program is designed to provide rigorous and concentrated study for those students who plan careers in the rapidly-growing food service industry. The program's main emphasis is to prepare students for entry-level chef and kitchen management positions. Consideration is given to the science and techniques associated with the selection, preparation, and serving of foods to large and small groups while gaining knowledge of environmental stewardship, sustainability, and plant-forward menu product development.

The Great Lakes Culinary Institute is located on NMC's Great Lakes Campus. It comprises five culinary labs: a bakery, introductory and food skills kitchen, an advanced cooking kitchen, a garde manger kitchen, and Lobdell's, a 90-seat training restaurant. Upon graduation, students will have a combination of knowledge, skills, and work experience and be prepared to accept jobs as prep cooks, line cooks, and entry-level chef positions in restaurants, hotels, resorts, cruise lines, maritime vessels, and institutions.

This program is accredited by the American Culinary Federation Educational Foundation.

Note: Admission to the Culinary Arts AAS program requires placement into MTH 111/11, MTH 120/20, or MTH 131/31 or higher OR completion of

MTH100 with a 2.0 and placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies or higher.

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

Requirements Major Requirements

Course	Title	Credits
General Education Requirements		
ENG 111	English Composition	4
BUS 231	Professional Communications	3-4
or ENG 112	English Composition	
Any Group 1 Humanities course		3
Math Competency ¹		
Any Group 1 Science course with a lab		4
Any Group 1 Social Sciences course		3
Occupational Specialty Requirements		
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 190	Culinary Internship	2
CUL 201	Food & Beverage Operations	3
CUL 209	Butchery and Fabrication	2
CUL 210	Nutrition for Culinary Arts	2
CUL 211	Menu Planning and Purchasing	3
CUL 213	World Cuisine	5
CUL 215	Garde Manger	3
CUL 219	Plated Desserts	3
CUL 232	Beverage Management	2
CUL 233	Farm to Table	3
CUL 295	Contemp Cuisine Kitchen Mngmt	4
CUL 296	Contemp Svc Dining Room Mngmt	4
Total Credits		65-66

¹ Placement into MTH 111 Intermediate Algebra/MTH 011, MTH 120 Mathematical Explorations/MTH 020, MTH 131 Intro to Prob & Stats/MTH 031 or higher, or completion of MTH 100 Quantitative Literacy with a 2.0 or better.

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 111	Professional Cookery (Lab)	5
ENG 111	English Composition	4
CUL 110	Safety and Sanitation ¹	2
CUL 102	Culinary Concepts and Career Management	2
CUL 118	Intro to Baking and Pastry (Lab) ²	3
Credits		16
Spring		
CUL 213	World Cuisine (Lab)	5

CUL 219	Plated Desserts (Lab) ²	3
CUL 201	Food and Beverage Operations ²	3
CUL 209	Butchery and Fabrication (Lab) ¹	2
CUL 210	Nutrition for Culinary Arts ¹	2
Credits		15
Summer		
Social Science Elective		3
CUL 190	Culinary Internship	2
Credits		5
Year 2		
Fall		
Science with Lab Elective		4
Humanities Elective		3
CUL 233	Farm to Table (Lab) ¹	3
CUL 215	Garde Manger (Lab) ²	3
CUL 232	Beverage Management (Lab) ²	2
Credits		15
Spring		
CUL 211	Menu Planning and Purchasing	3
BUS 231 or ENG 112	Professional Communications or English Composition	3-4
CUL 295	Contemp Cuisine Kitchen Mngmt (Lab)	4
CUL 296	Contemp Svc Dining Room Mngmt (Lab)	4
Credits		14-15
Total Credits		65-66

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.

Program Notes

Placement into ENG 99 Intro to College Writing/ENG 108 Critical Reading Strategies **or** higher and placement into MTH 111 Intermediate Algebra/MTH 011, MTH 120 Mathematical Explorations/MTH 020, MTH 131 Intro to Prob & Stats/MTH 031 **or** higher, **or** completion of MTH 100 Quantitative Literacy with a 2.0 or better.

Additional coursework may be required so that students are prepared to be successful in culinary courses.

GLCI lab courses require work outside of regular class hours.