

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

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

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.

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.