

CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, CERTIFICATE OF ACHIEVEMENT (LEVEL I)

Course Sequence Guide

Course	Title	Credits
Year 1		
Fall		
CUL 111	Professional Cookery (Lab)	5
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		12
Spring		
CUL 213	World Cuisine (Lab)	5
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		12
Total Credits		24

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.