

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



American Culinary Federation Education Foundation Accrediting Commission

NMC Program Code 029 (CA Cul III)

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 Certificate 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. Completion of this certificate may lead to an AAS degree in Culinary Arts by taking additional courses. See an advisor for details.

Requirements

Course	Title	Credits
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		48

certificate requirements 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
Summer		
CUL 190	Culinary Internship	2
Credits		2
Year 2		
Fall		
CUL 219	Plated Desserts (Lab) ¹	3
CUL 233	Farm to Table (Lab) ¹	3
CUL 215	Garde Manger (Lab) ²	3

CUL 232	Beverage Management (Lab) ²	2
Credits		11
Spring		
CUL 211	Menu Planning and Purchasing	3
CUL 295	Contemp Cuisine Kitchen Mngmt (Lab)	4
CUL 296	Contemp Svc Dining Room Mngmt (Lab)	4
Credits		11
Total Credits		48

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.