

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

## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
CUL 111	Professional Cookery (Lab)	5
CUL 110	Safety and Sanitation <sup>1</sup>	2
CUL 102	Culinary Concepts and Career Management	2
CUL 118	Intro to Baking and Pastry (Lab) <sup>2</sup>	3
<b>Credits</b>		<b>12</b>
<b>Spring</b>		
CUL 213	World Cuisine (Lab)	5
CUL 201	Food and Beverage Operations <sup>2</sup>	3
CUL 209	Butchery and Fabrication (Lab) <sup>1</sup>	2
CUL 210	Nutrition for Culinary Arts <sup>1</sup>	2
<b>Credits</b>		<b>12</b>
<b>Summer</b>		
CUL 190	Culinary Internship	2
<b>Credits</b>		<b>2</b>
<b>Year 2</b>		
<b>Fall</b>		
CUL 219	Plated Desserts (Lab) <sup>1</sup>	3
CUL 233	Farm to Table (Lab) <sup>1</sup>	3
CUL 215	Garde Manger (Lab) <sup>2</sup>	3
CUL 232	Beverage Management (Lab) <sup>2</sup>	2
<b>Credits</b>		<b>11</b>
<b>Spring</b>		
CUL 211	Menu Planning and Purchasing	3
CUL 295	Contemp Cuisine Kitchen Mngmt (Lab)	4
CUL 296	Contemp Svc Dining Room Mngmt (Lab)	4
<b>Credits</b>		<b>11</b>
<b>Total Credits</b>		<b>48</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.