

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

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.