

# CULINARY ARTS - GREAT LAKES CULINARY INSTITUTE, SPORTS PERFORMANCE NUTRITION, CERTIFICATE OF ACHIEVEMENT (LEVEL II)

## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
CUL 102	Culinary Concepts and Career Management	2
CUL 110	Safety and Sanitation <sup>1</sup>	2
CUL 111	Professional Cookery	5
CUL 118	Intro to Baking and Pastry <sup>2</sup>	3
<b>Credits</b>		<b>12</b>
<b>Spring</b>		
BIO 106	Human Biology	4
BIO 106L	Human Biology Lab	0
CUL 201	Food and Beverage Operations <sup>2</sup>	3
CUL 210	Nutrition for Culinary Arts <sup>1</sup>	2
CUL 213	World Cuisine	5
<b>Credits</b>		<b>14</b>
<b>Year 2</b>		
<b>Fall</b>		
CUL 211	Menu Planning and Purchasing	3
CUL 233	Farm to Table <sup>1</sup>	3
CUL 234	Culinary Sports Nutrition <sup>2</sup>	2
<b>Credits</b>		<b>8</b>
<b>Spring</b>		
CUL 192	Sports Performance Internship	2
<b>Credits</b>		<b>2</b>
<b>Total Credits</b>		<b>36</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.