

GREAT LAKES CULINARY INSTITUTE MODEL SCHEDULE OF COURSES

Courses required for GLCI Culinary Certificate:

FIRST-YEAR COURSE WORK

COURSE	CREDITS	HR/WK
____ CUL 111 Professional Cookery	6	12
____ CUL 110 Safety and Sanitation	2	2
____ CUL 118 Intro to Baking	4	8
____ CUL 211 Menu Planning	3	3
____ CUL 121 Purchasing	2	2
____ CUL 101 Today's Hospitality	3	3
____ CUL 213 World Cuisine	6	12
____ CUL 190 Culinary Internship	2	40

SECOND-YEAR COURSE WORK

____ CUL 210 Nutrition for Culinary Arts	2	2
____ CUL 215, Garde Manger	4	8
____ CUL 218, Advanced Baking	4	8
____ CUL 295, Contemp Service and Cuisine	12	24
____ CUL 217, Kitchen Dining Room Mgt	3	3
____ CUL 292, Food and Beverage Mgt	3	3

TOTAL GLCI PROGRAM CREDIT HOURS 56

NOTES:

1. Admission to the Great Lakes Culinary Institute requires a minimal COMPASS test score of Pre-Algebra 21, Writing 70 and Reading 82.
2. A.A.S. Graduation requirements include a score of 46 on the Algebra COMPASS test or Math 23.
3. Students are encouraged to take one or two additional general education courses during the summer.



Additional courses required for the Associate of Applied Science Degree (A.A.S.) in Culinary Arts

GENERAL EDUCATION REQUIREMENTS (Credit Hours):

ENG 111 English Composition (4)

Science with Lab Elective (4)

Humanities Elective, group 1 course (3)

BUS 231, Prof. Communication (3)

OR ENG 112 (4)

Social Science Elective, group 1 course (3)

BUSINESS COURSE REQUIREMENTS (Credit Hours):

CIT 100, Computers in Business (3)

TOTAL NON-CULINARY CREDIT HOURS 21

