

BAKING & PASTRY CERTIFICATE

GREAT LAKES CULINARY INSTITUTE (GLCI)



Northwestern
Michigan College



EMBARK ON A SWEET JOURNEY

➤ Study at a highly-ranked culinary institute
on the bay in the heart of Traverse City, MI



Great Lakes
Culinary Institute





Unleash Your Culinary Passion at GLCI!

Embark on a sweet journey with GLCI's Baking and Pastry Arts Certificate Program!

At the Great Lakes Culinary Institute, we don't just teach culinary arts; we craft careers. Our philosophy centers around hands-on learning, ensuring our students gain a cutting-edge advantage in the dynamic world of baking and pastry arts

Why choose GLCI's Baking and Pastry Arts Program?

Learn by Doing: Immerse yourself in extensive hands-on training, where every whisk, every fold, and every bake shapes your culinary prowess.

Beyond Baking: We go beyond the oven! Our curriculum integrates environmental stewardship, sustainability, and innovative plant-forward menu development—essential skills for the modern culinary professional.

Crafted for Success: Tailored for aspiring bakers and pastry chefs, our program covers everything from commercial baking techniques to the art of presentation. Be ready to create delectable masterpieces!

What's on the menu of knowledge?



Essential Skills: Master the fundamentals with laboratory courses in baking and pastry, honing your skills to perfection.



Well-Rounded Education: Delve into lecture courses covering sanitation, nutrition, menu development, purchasing, merchandising, and management. A holistic approach for a well-rounded culinary professional.



Global Careers: As a GLCI graduate, step into a world of possibilities. Be it commercial bakeries, restaurants, hotels, resorts, cruise lines, or institutions—your journey starts here!



Ready to Shine: Our program equips you with the confidence and expertise to excel as bakers and pastry cooks, ready to conquer the culinary scene.



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.



Connect with us

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Baking & Pastry Arts Certificate of Achievement (Level II)

YEAR 1	COURSE	TITLE	CREDITS
FALL	CUL 102	Culinary Concepts and Career Mgmt. 1	2
	CUL 110	Safety and Sanitation 1	2
	CUL 118	Intro to Baking and Pastry (Lab) 1	3
	CUL 120	Artisan Bread (Lab) 2	3
	CUL 210	Nutrition for Culinary Arts 2	2
	CREDITS		12
SPRING	CUL 201	Food and Beverage Operations 1	3
	CUL 211	Menu Planning and Purchasing	3
	CUL 219	Plated Desserts (Lab) 1	3
	CUL 220	Chocolate and Confections (Lab) 2	3
	CUL 228	Cake Design and Decorating (Lab) 2	3
	CREDITS		15
SUMMER	CUL 222	Cafe Ops, Bakery Prod & Mgmt (Lab)	4
	CUL 223	Cafe Ops Dining Room Mgmt (Lab)	4
	CUL 224	Bakery Sales with Merchandising and Packaging	2
	CREDITS		10
	TOTAL CREDITS		37