



GREAT LAKES CULINARY INSTITUTE (GLCI)



Northwestern
Michigan College



CULINARY ARTS MARITIME CERTIFICATE



Highly-ranked culinary institute
On the bay in the heart of Traverse City, MI



Great Lakes
Culinary Institute



In this unique partnership with the Great Lakes Maritime Academy, you become certified to cook aboard merchant vessels.



Megan Cook will sail on the Great Lakes for the May–January shipping season, working a 60 days on/30 days off schedule. She'll earn a salary of between \$60,000 - \$70,000.

"This is such a great program. It's going to be amazing," said Cook, 20, originally from Sylvania, Ohio.

"It makes me so happy that all my hard work paid off."

Available
Entry-level salary:
\$60,000
Entry-level vacation:
SIX MONTHS

"I would 100 percent encourage any culinary student who is seeking adventure while honing their craft to pursue a career at sea."

Jenny Johnson, director of Labor Experience and Recruitment at Crowley



Connect with us

Northwestern Michigan College
1701 E. Front Street, Traverse City, MI
(800) 748-0566 | (231) 995-1080
nmc.edu/culinary | culinary@nmc.edu



A new adventure awaits you

Sail as a culinary professional on a U.S. flag merchant vessel with the new Culinary-Maritime certificate from the Great Lakes Culinary Institute.

- > In-demand jobs
- > Good pay and benefits
- > Affordable training
- > One year program
- > First of its kind certificate

Learn how to become a chef on the water

COURSES INCLUDE:

- > Savory cooking
- > Butchery
- > Baking
- > Sanitation
- > Nutrition
- > Food and beverage operations
- > Menu planning
- > Galley cooking

Students will also earn necessary maritime credentials and complete an internship on the T/S State of Michigan and/or a commercial vessel.

Maritime Certificate of Achievement (Level I)

YEAR 1	COURSE	TITLE	CREDITS
FALL	CUL 102	Culinary Concepts and Career Mgmt. 1	2
	CUL 110	Safety and Sanitation 1	2
	CUL 111	Professional Cookery (Lab)	5
	CUL 118	Intro to Baking and Pastry (Lab) 1	3
	CREDITS		12
SPRING	CUL 201	Food and Beverage Operations 1	3
	CUL 208	Galley Cooking (Lab)	3
	CUL 209	Butchery and Fabrication (Lab)	2
	CUL 210	Nutrition for Culinary Arts	2
	CUL 211	Menu Planning and Purchasing	3
CREDITS		14	
SUMMER	CUL 190	Culinary Internship (on T/S State of Michigan)	2
CREDITS		2	
TOTAL CREDITS		28	