GREAT LAKES CULINARY INSTITUTE (GLCI)

CULINARY ARTS MARITIME CERTIFICATE

Highly-ranked culinary institute
On the bay in the heart of Traverse City, MI
In this unique partnership with the Great Lakes Maritime Academy, you become certified to cook aboard merchant vessels.

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.

<table>
<thead>
<tr>
<th>YEAR</th>
<th>COURSE</th>
<th>TITLE</th>
<th>CREDITS</th>
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<tbody>
<tr>
<td>FALL</td>
<td>CUL 102</td>
<td>Culinary Concepts and Career Mgmt. 1</td>
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<td>CUL 110</td>
<td>Safety and Sanitation 1</td>
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<td>CUL 111</td>
<td>Professional Cookery (Lab)</td>
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<td>CUL 118</td>
<td>Intro to Baking and Pastry (Lab) 1</td>
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<td>CUL 201</td>
<td>Food and Beverage Operations 1</td>
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<td>CUL 208</td>
<td>Galley Cooking (Lab)</td>
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<td>CUL 209</td>
<td>Butchery and Fabrication (Lab)</td>
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<td>CUL 210</td>
<td>Nutrition for Culinary Arts</td>
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<td>CUL 211</td>
<td>Menu Planning and Purchasing</td>
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<td>SUMMER</td>
<td>CUL 190</td>
<td>Culinary Internship (on T/S State of Michigan)</td>
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<td><strong>TOTAL CREDITS</strong></td>
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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
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