



**Great Lakes
Culinary Institute**



**Northwestern
Michigan College**



**Boundless
MOMENTUM.**

Find Your Passion.

Lobell's Teaching Restaurant epitomizes GLCI and NMC's commitment to experiential learning, serving as a working laboratory overlooking beautiful Grand Traverse Bay.

Your Pathway to a successful career.

At the Great Lakes Culinary Institute, you'll not only learn how to cook, you'll craft your career. GLCI's philosophy centers around hands-on learning, ensuring you'll gain an advantage in the dynamic world of culinary and pastry arts.

Start your journey at NMC:

- Complete an associate degree in 2 years
- Two years or less to complete certificates
- Combine certificates toward a degree



American Culinary Federation
Education Foundation

Exemplary accreditation
status from the American
Culinary Federation



#11 Best Culinary
Schools in the US

Located on the bay in beautiful Traverse City, Michigan, the Great Lakes Culinary Institute (GLCI) is at the epicenter of an award-winning culinary community. Traverse City's food scene has received numerous accolades like:

Food City of the Year - *Midwest Living*
The Top Small US Cities for Food and Drink
- *Food & Wine*, and many others

1 DEGREE
Associate in Applied Science
Degree - Culinary Arts

6 CERTIFICATES

SHORT COURSE OFFERINGS
8- or 16-week

**"I like that my instructors
are industry professionals."**
- Anna Byrnes



FIVE DEDICATED CULINARY LABS



Bakery



**Introductory and
food skills kitchen**



**Garde manger
kitchen**



**Advanced
cooking kitchen**



**Lobdell's, a 90-seat
bayside teaching
restaurant**

Maximize your potential.

NMC's Great Lakes Culinary Institute offers a two-year associate in applied science degree in culinary arts and six specialty certificate programs.

DEGREE

Associate in Applied Science - Culinary Arts:

- Two year degree + summer internship incorporated
- Comprehensive, rigorous and concentrated study for students seeking careers in the rapidly growing, competitive food service industry.



CERTIFICATES

CULINARY ARTS LEVEL I CERTIFICATE

- 1 year certificate
- Can stack toward Level III certificate and/or AAS

CULINARY ARTS LEVEL III CERTIFICATE

- 2 year certificate
- Internship incorporated

BAKING & PASTRY ARTS CERTIFICATE

- 1 year certificate
- Master the fundamentals with laboratory courses in baking and pastry, honing your skills to perfection



A GLCI credential accelerates your career path into culinary management.

Head chef annual salary: \$62,470 (US median, 2025, BLS)

Sous chef annual salary: \$59,000 (U.S. mean, 2026, ZipRecruiter)

All cooks annual salary: \$37,690 (U.S. median, 2025, BLS)



**Learn how to become
a chef on the water.**

Three newly-designed certificates –
culinary maritime, sports performance
nutrition and beverage management
– offer students experiential learning
opportunities unique to NMC and
Traverse City.

**Like
nowhere else.**



CULINARY MARITIME CERTIFICATE

- 2 year certificate
- 3 semesters of classes + 2 semesters of internships,
one aboard the ship the *State of Michigan* and one
aboard a commercial vessel.

In this unique partnership with the NMC's 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
- In-demand jobs
- Good pay and benefits
- Affordable training
- First of its kind certificate

“ 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



I saw this as an opportunity to **bridge cooking and sports** together. ”

- Benjamin Moore, 2026 associate degree graduate.
Interned at Kansas City Chiefs 2026 training camp
Hired by Chicago Bulls for 2026-27 season

SPORTS PERFORMANCE NUTRITION CERTIFICATE

- 2 year certificate
- Internship incorporated

What you gain:

- Certificate: Culinary training & specialized sports nutrition courses.
- Internship: Apply your skills with a real sports team nutritionist.
- High-demand jobs: Teams, athletes and sports performance groups need your expertise.

Benefits:

Prestigious career: Work with top athletes in exciting environments.

Well-paying: High demand leads to competitive salaries.

Make a difference: Optimize athlete performance with your expertise.

COURSES INCLUDE:

Professional Cookery
Culinary Concepts & Career Mgmt.
Introduction to Baking & Pastry
Human Biology
World Cuisine
Nutrition for Culinary Arts
& Sports Nutrition
Food and Beverage Operations
Menu Planning and Purchasing
Farm to Table



► BEVERAGE MANAGEMENT CERTIFICATE

- 1 year certificate + capstone
- The GLCI Beverage Management Certificate is a one-year specialty certificate that applies classroom and experiential learning to a comprehensive list of beverage categories, including:

Beer	Cider
Wine	Seltzer
Spirits	Non-alcoholic alternatives

- Gain critical knowledge regarding the production, distribution and service of beverages.

Hands-on

50 percent of the certificate's courses are conducted off-site, and industry visits are part of the course curriculum.

Graduates earn two industry certifications (ServSafe and TIPS) and leave equipped with the knowledge and skills necessary to make informed managerial decisions and contribute meaningfully to a dynamic and evolving industry.



“To have a certificate like this in hand

when you're applying is going to make a big difference, especially in terms of management.

- Marie-Chantal Dalese,
President & CEO Chateau Chantal

Supportive community.

LIFESTYLE

- On-campus housing
- Four seasons of recreation fun just beyond campus
- At NMC, you'll find plenty of ways to get involved and make the most of your college experience, from dozens of student clubs to free activities like movie nights and musical performances.

FOLLOW YOUR OWN PATH

- Full-time advisors guiding you from course selection to job application
- Small classes, personal support, nurturing faculty and staff
- Career placement and industry internships
- Public-facing events—such as A Taste of Success, World Cuisine, and Farm to Table Dinners—fully planned, prepared and executed by student chefs

FUNDING YOUR FUTURE

- Community College Guarantee scholarship (free tuition for recent high school graduates*)
- Michigan Reconnect scholarship (free tuition for qualifying adults without a degree*)
- Automatic matching to other scholarships
- In-kind scholarships like knife kits and baker's boxes
- Flexible options to fit your lifestyle and budget
- Access to student loans and grants to help fund your learning

* free tuition for Grand Traverse County residents, reduced for others



“They have so many scholarships.

It's been a huge help financially. I've been able to pay my way through, so I'll be debt free when I graduate. I hope to have my own bakery here someday.”

- Caroline Clark



Join
3,414

Students enrolled at NMC
FALL 2025



Great Lakes
Culinary Institute

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