



Associate in Applied Science Degree (AAS)  
**Culinary Sales & Marketing (NMC Code 129)**

Course Sequence Guide

Effective Fall 2019 (Updated 3/2019)



| YEAR 1 - FALL SEMESTER   |            |   | Semester Completed   | Credits      | Contacts     | Comments            |
|--------------------------|------------|---|----------------------|--------------|--------------|---------------------|
| CUL                      | 110        | Safety and Sanitation   |                      | 2            | 2            |                     |
| CUL                      | 111        | Professional Cookery  |                      | 4            | 8            |                     |
| CUL                      | 118        | Intro to Baking   |                      | 4            | 8            |                     |
| ENG                      | 111        | English Composition   |                      | 4            | 4            | Group 1 Course      |
|                          |            |   | <b>Total</b>         | <b>14</b>    | <b>22</b>    |                     |
| YEAR 1 - SPRING SEMESTER |            |   |                      | Credits      | Contacts     | Comments            |
| CUL                      | 211        | Menu Planning & Purchasing                                    |                      | 3            | 3            | Offered Spring only |
| CUL                      | 213        | World Cuisine   |                      | 6            | 12           |                     |
| BUS<br>ENG               | 231<br>112 | Professional Communications, <b>OR</b><br>English Composition |                      | 3<br>or<br>4 | 3<br>or<br>4 |                     |
| ECO                      | 202        | Principles of Microeconomics                                  |                      | 3            | 3            | Group 1 Course      |
|                          |            |   | <b>Total</b>         | <b>15-16</b> | <b>21-22</b> |                     |
| YEAR 2 - FALL SEMESTER   |            |   |                      | Credits      | Contacts     | Comments            |
| CUL                      | 295        | Contemporary Service and Cuisine                              |                      | 12           | 24           |                     |
| BUS                      | 105        | Business Math   |                      | 3            | 3            |                     |
|                          |            |   | <b>Total</b>         | <b>15</b>    | <b>27</b>    |                     |
| YEAR 2 - SPRING SEMESTER |            |   |                      | Credits      | Contacts     | Comments            |
| CUL                      | 215        | Garde Manger  |                      | 4            | 8            |                     |
| HUM                      |            | Humanities Elective   |                      | 3            | 3            | Group 1 Course      |
| MKT                      | 201        | Principles of Marketing                                       |                      | 3            | 3            |                     |
| SCI                      |            | Science w/lab   |                      | 4            | 5            | Group 1 Course      |
|                          |            |   | <b>Total</b>         | <b>14</b>    | <b>19</b>    |                     |
| YEAR 2 - SUMMER SEMESTER |            |   |                      | Credits      | Contacts     | Comments            |
| CUL                      | 190        | Culinary Internship   |                      | 2            | 2            |                     |
|                          |            |   | <b>Total</b>         | <b>2</b>     | <b>2</b>     |                     |
|                          |            |   | <b>Program Total</b> | <b>60-61</b> | <b>91-92</b> |                     |

Program Notes:

**Mathematics requirement:** Completion of MTH 23 or Placement into MTH111 is required for graduation.

Placement into college level English & MTH23 are required for many culinary classes

**GLCI Lab Courses require work outside of regular class hours**

Contact Kerry Fulcher, Recruiter, for more information

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www.nmc.edu/culinary

**Great Lakes Culinary Institute  
Northwestern Michigan College  
Approximate Costs for 2-year A.A.S. Degree**

| <b>Cost for Culinary Sales &amp; Marketing AAS:</b>                 | <b>Semester 1<br/>18 contact hours CUL<br/>4 contact hours Gen Ed</b> | <b>Semester 2<br/>15 contact hours CUL<br/>6 contact hours Gen Ed</b> | <b>Semester 3<br/>24 contact hours CUL<br/>3 contact hours Gen Ed</b> | <b>Semester 4<br/>8 contact hours CUL<br/>11 contact hours Gen Ed</b> | <b>Summer (Internship)<br/>2 contact hours CUL</b> |
|---|---|---|---|---|--|
| <b>GTC Resident</b>   |   |   |   |   |  |
| \$154.90/contact hour + \$20.50 fee/contact hour for CUL classes    | \$3,157.20  | \$2,631.00  | \$4,209.60  | \$1,403.20  | \$350.80   |
| \$105.95/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$545.80  | \$818.70  | \$409.35  | \$1,500.95  | \$0.00   |
| <b>Total</b>  | <b>\$3,703.00</b>   | <b>\$3,449.70</b>   | <b>\$4,618.95</b>   | <b>\$2,904.15</b>   | <b>\$350.80</b>                                    |
| <b>MI Resident</b>  |   |   |   |   |  |
| \$297.30/contact hour + \$20.50 fee/contact hour for CUL classes    | \$5,720.40  | \$4,767.00  | \$7,627.20  | \$2,542.40  | \$635.60   |
| \$220.30/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$1,003.20  | \$1,504.80  | \$752.40  | \$2,758.80  | \$0.00   |
| <b>Total</b>  | <b>\$6,723.60</b>   | <b>\$6,271.80</b>   | <b>\$8,379.60</b>   | <b>\$5,301.20</b>   | <b>\$635.60</b>                                    |
| <b>Out-of-State Resident</b>  |   |   |   |   |  |
| \$396.30/contact hour + \$20.50 fee/contact hour for CUL classes    | \$7,502.40  | \$6,252.00  | \$10,003.20   | \$3,334.40  | \$833.60   |
| \$287.20/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$1,270.80  | \$1,906.20  | \$953.10  | \$3,494.70  | \$0.00   |
| <b>Total</b>  | <b>\$8,773.20</b>   | <b>\$8,158.20</b>   | <b>\$10,956.30</b>  | <b>\$6,829.10</b>   | <b>\$833.60</b>                                    |
| <b>Books</b>  | \$643.00  | \$470.00  | \$315.00  | \$88.00   |  |
| <b>Work shoes, Knife kit, Bakery set, uniform</b>                   | \$742.00  |   |   |   |  |

| <b>Total Costs (5 semesters)</b>  |          |
|---|----------|
| <b>Grand Traverse Resident</b>  | \$17,285 |
| <b>Michigan Resident</b>  | \$29,570 |
| <b>Out-of-State Resident</b>  | \$37,808 |
| 2018-2019 Tuition Prices. 2019-2020 prices will be calculated after NMC Board of Trustees meeting in June 2019. |          |

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