



# Associate in Applied Science Degree (AAS)

## Culinary Arts (NMC Code 109)

### Course Sequence Guide

Effective Fall 2019 (Updated 3/2019)



| YEAR 1 - FALL SEMESTER   |            |   | Semester Completed   | Credits      | Contacts       | Comments            |
|--------------------------|------------|---|----------------------|--------------|----------------|---------------------|
| CUL                      | 101        | Today's Hospitality   |                      | 3            | 3              |                     |
| CUL                      | 110        | Safety and Sanitation   |                      | 2            | 2              |                     |
| CUL                      | 111        | Professional Cookery  |                      | 4            | 8              |                     |
| CUL                      | 118        | Intro to Baking   |                      | 4            | 8              |                     |
|                          |            |   | <b>Total</b>         | <b>13</b>    | <b>21</b>      |                     |
| YEAR 1 - SPRING SEMESTER |            |   |                      | Credits      | Contacts       | Comments            |
| CUL                      | 211        | Menu Planning & Purchasing                                    |                      | 3            | 3              | Offered Spring only |
| CUL                      | 213        | World Cuisine   |                      | 6            | 12             |                     |
| ENG                      | 111        | English Composition   |                      | 4            | 4              | Group 1 course      |
| HUM                      |            | Humanities Elective   |                      | 3            | 3              | Group 1 course      |
|                          |            |   | <b>Total</b>         | <b>16</b>    | <b>22</b>      |                     |
| YEAR 1 - SUMMER SEMESTER |            |   |                      | Credits      | Contacts       | Comments            |
| CUL                      | 190        | Culinary Internship   |                      | 2            | 2              |                     |
|                          |            |   | <b>Total</b>         | <b>2</b>     | <b>2</b>       |                     |
| YEAR 2 - FALL SEMESTER   |            |   |                      | Credits      | Contacts       | Comments            |
| CUL                      | 210        | Nutrition for Culinary Arts                                   |                      | 2            | 2              | Offered Fall only   |
| CUL                      | 215        | Garde Manger  |                      | 4            | 8              |                     |
| CUL                      | 218        | Advanced Baking   |                      | 4            | 8              |                     |
| SCI                      |            | Science with Lab Elective                                     |                      | 4            | 5              | Group 1 Course      |
| SOC                      |            | Social Science Elective                                       |                      | 3            | 3              | Group 1 Course      |
|                          |            |   | <b>Total</b>         | <b>17</b>    | <b>26</b>      |                     |
| YEAR 2 - SPRING SEMESTER |            |   |                      | Credits      | Contacts       | Comments            |
| BUS<br>ENG               | 231<br>112 | Professional Communications, <b>OR</b><br>English Composition |                      | 3<br>or<br>4 | 3<br>or<br>4   |                     |
| CUL                      | 217        | Kitchen Dining Room Mgt                                       |                      | 3            | 3              |                     |
| CUL                      | 295        | Contemporary Service and Cuisine                              |                      | 12           | 24             |                     |
|                          |            |   | <b>Total</b>         | <b>18-19</b> | <b>30-31</b>   |                     |
|                          |            |   | <b>Program Total</b> | <b>66-67</b> | <b>101-102</b> |                     |

#### Program Notes:

Placement into college level English & MTH23 are required for many culinary classes. Additional coursework may be required so that students are prepared to be successful in culinary courses.

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

Contact Kerry Fulcher, Recruiter, for more information  
 Phone: 231.995.1196  
 Email: kfulcher@nmc.edu  
 www.nmc.edu/culinary

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

| <b>Cost for Culinary Arts AAS:</b>                                  | <b>Semester 1</b><br>21 contact hours CUL<br>0 contact hours Gen Ed | <b>Semester 2</b><br>15 contact hours CUL<br>7 contact hours Gen Ed | <b>Semester 3</b><br>18 contact hours CUL<br>8 contact hours Gen Ed | <b>Semester 4</b><br>27 contact hours CUL<br>3/4 contact hours Gen Ed | <b>Summer (Internship)</b><br>2 contact hours CUL |
|---|---|---|---|---|---|
| <b>GTC Resident</b>   |   |   |   |   |   |
| \$154.90/contact hour + \$20.50 fee/contact hour for CUL classes    | \$3,683.40  | \$2,631.00  | \$3,157.20  | \$4,735.80  | \$350.80  |
| \$105.95/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$0.00  | \$955.15  | \$1,091.60  | \$545.80  | \$0.00  |
| <b>Total</b>  | <b>\$3,683.40</b>   | <b>\$3,586.15</b>   | <b>\$4,248.80</b>   | <b>\$5,281.60</b>   | <b>\$350.80</b>                                   |
| <b>MI Resident</b>  |   |   |   |   |   |
| \$297.30/contact hour + \$20.50 fee/contact hour for CUL classes    | \$6,673.80  | \$4,767.00  | \$5,720.40  | \$8,580.60  | \$635.60  |
| \$220.30/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$0.00  | \$1,755.60  | \$2,006.40  | \$1,003.20  | \$0.00  |
| <b>Total</b>  | <b>\$6,673.80</b>   | <b>\$6,522.60</b>   | <b>\$7,726.80</b>   | <b>\$9,583.80</b>   | <b>\$635.60</b>                                   |
| <b>Out-of-State Resident</b>  |   |   |   |   |   |
| \$396.30/contact hour + \$20.50 fee/contact hour for CUL classes    | \$8,752.80  | \$6,252.00  | \$7,502.40  | \$11,253.60   | \$833.60  |
| \$287.20/contact hour + \$30.50 fee/contact hour for Gen Ed classes | \$0.00  | \$2,223.90  | \$2,541.60  | \$1,270.80  | \$0.00  |
| <b>Total</b>  | <b>\$8,752.80</b>   | <b>\$8,475.90</b>   | <b>\$10,044.00</b>  | <b>\$12,524.40</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>  | \$19,408.75 |
| <b>Michigan Resident</b>  | \$33,400.60 |
| <b>Out-of-State Resident</b>  | \$42,888.70 |
| 2018-2019 Tuition Prices. 2019-2020 prices will be calculated after NMC Board of Trustees meeting in June 2019. |             |

Contact Kerry Fulcher, Recruiter, for more information  
Phone: 231.995.1196  
Email: kfulcher@nmc.edu  
www.nmc.edu/culinary