





COURSE	TITLE	CREDITS/CONTACTS
<b>YEAR 1 - FALL</b>		
Full session wks 1-16	CUL111 Professional Cookery	5/10
	CUL102 Culinary Concepts & Career Mgmt.	2/2
Session A wks 1-8	CUL110 Safety and Sanitation	2/2
Session B wks 9-16	CUL118 Introduction to Baking & Pastry	3/6
	<b>Semester Total</b>	<b>12/18</b>
<b>YEAR 1 - SPRING</b>		
Full session wks 1-16	BIO106 Human Biology	4/5
	BIO106L Human Biology Lab	0/0
	CUL213 World Cuisine	5/10
Session A wks 1-8	CUL210 Nutrition for Culinary Arts	2/2
Session B wks 9-16	CUL201 Food and Beverage Operations	3/3
	<b>Semester Total</b>	<b>14/20</b>
<b>YEAR 2 - FALL</b>		
Full session wks 1-16	CUL211 Menu Planning and Purchasing	3/3
Session A wks 1-8	CUL233 Farm to Table	3/6
Session B wks 9-16	CUL234 Sports Nutrition	2/2
	<b>Semester Total</b>	<b>8/11</b>
<b>YEAR 2 - NO SPECIFIC SEMESTER</b>		
Full session	CUL192 Culinary Internship (with a sports team)	2/2
	<b>Semester Total</b>	<b>36/51</b>



## Connect with us

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

