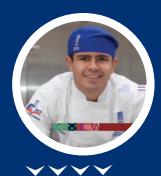




TITLE

## CREDITS/CONTACTS

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



## Connect with us

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