

NEW! Culinary-Maritime Certificate



In this unique partnership with the 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 with the new Culinary-Maritime certificate from the Great Lakes Culinary Institute.

- > Good-paying, in-demand jobs
- > Minimal debt
- > One year program
- > First-of-its-kind certificate

Learn how to become a chef on the water.

COURSES INCLUDE:

- > Savory cooking
- > Butchery
- > Baking
- > Sanitation
- > Nutrition
- > Food and beverage operations
- > Menu planning
- > Galley cooking

You will also earn necessary maritime credentials and complete an internship on the T/S *State of Michigan* or a commercial vessel.



Megan Cook will sail on the Great Lakes for the May–January shipping season, working a 60 days on/30 days off schedule. She'll earn a salary of between \$60,000 - \$70,000.

"This is such a great program. It's going to be amazing," said Cook, 20, originally from Sylvania, Ohio. *"It makes me so happy that all my hard work paid off."*

Connect with us

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



GREAT LAKES CULINARY INSTITUTE (GLCI)



Northwestern Michigan College



Available
Entry-level salary:
\$60,000

Entry-level vacation:
SIX MONTHS

ASSOCIATE DEGREE & CERTIFICATES

Highly-ranked culinary institute
On the bay in the heart of Traverse City, MI



YOUR PATHWAY to a successful career.



Start your successful journey at NMC:



Complete an associate degree in 2 years.



Two years or less to complete certificates. Combine certificates toward a degree.



Short course offerings, 8- or 16-week.

Choose from multiple culinary offerings:

1 DEGREE: Associate in Applied Science Degree - Culinary Arts

4 CERTIFICATES:

- > Baking & Pastry Arts Level II Certificate
- > Culinary Arts Level I Certificate
- > Culinary Arts Level III Certificate
- > **NEW!** Culinary-Maritime Certificate

Did you know?

THE U.S. BUREAU OF LABOR STATISTICS expects the number of jobs for chefs and head cooks to rise by **15%** through **2031**.

Much faster than the average for all occupations.



Exemplary accreditation status from the American Culinary Federation



2021
MEDIAN PAY
\$51,160/YEAR
(U.S. BLS)



The Great Lakes Culinary Institute is located on NMC's Great Lakes campus.



#9 of top 30 Most Affordable Culinary Schools
#11 Best Culinary Schools in the US

FIVE DEDICATED CULINARY LABS



Bakery

Advanced coursework in baking and pastry



Introductory and food skills kitchen



Garde manger kitchen



Advanced cooking kitchen



Lobdell's, a 90-seat bayside training restaurant



Immerse yourself in a vibrant foodie community

As a tourist destination, Traverse City offers internships at premier properties. National and international internship opportunities are also available.



Hosts regional food and wine events where students work alongside top-tier chefs from around the country.

Careers

- > Chefs
- > Personal chefs
- > Galley stewards
- > Caterers
- > Bakers
- > Pastry chefs
- > Food service managers
- > Restaurant managers

We're here to support you:

- > Learn from nationally-ranked experts
- > Enjoy beautiful Traverse City, MI
- > Stop by the Academic & Career Advising Center
- > Meet with a coach at the Student Success Center
- > Live in on-campus housing
- > Experience hands-on learning opportunities



**DEDICATED
CULINARY
SCHOLARSHIPS**

