

CULINARY ARTS  
MARITIME CERTIFICATE

GREAT LAKES CULINARY INSTITUTE (GLCI)



Northwestern  
Michigan College



**BECOME A CHEF ON THE WATER**

➤ Study at a highly-ranked culinary institute on the bay in the heart of Traverse City, MI





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.

- > In-demand jobs
- > Affordable training
- > Good pay and benefits
- > First of its kind certificate

## Learn how to become a chef on the water

### COURSES INCLUDE:

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

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

### Culinary-Maritime Certificate of Achievement

YEAR 1	COURSE	TITLE	CREDITS/CONTACTS
FALL	CUL 102	Culinary Concepts and Career Mgmt.	2/2
	CUL 110	Safety and Sanitation	2/2
	CUL 111	Professional Cookery (Lab)	5/10
	CUL 118	Intro to Baking and Pastry (Lab)	3/6
	<b>SEMESTER TOTAL</b>		
SPRING	CUL 201	Food and Beverage Operations	3/3
	CUL 208	Galley Cooking (Lab)	3/6
	CUL 210	Nutrition for Culinary Arts	2/2
	CUL213	World Cuisine (Lab)	5/10
	<b>SEMESTER TOTAL</b>		
SUMMER	CUL 191	Culinary Maritime Internship 1 - Training Ship	2/2
	<b>SEMESTER TOTAL</b>		
YEAR 2	COURSE	TITLE	CREDITS
FALL	CUL 209	Butchery and Fabrication (Lab)	2/4
	CUL 211	Menu Planning and Purchasing	3/3
	CUL 215	Garde Manger	3/6
	<b>SEMESTER TOTAL</b>		
SPRING/ SUMMER	CUL193	Culinary Internship II - Commercial Vessel	2/2
	<b>SEMESTER TOTAL</b>		
<b>TOTAL</b>			<b>37/55</b>



**Seth Nevins** found his niche in a galley kitchen. Among the first graduates of NMC's one-year culinary-maritime certificate, Nevins found the program unique and caring.

After completing his internship aboard NMC's training ship in summer 2024, Nevins expects to get a high-paying job as a chef aboard a tanker. He'll finish his associate degree by taking his general education classes online while working on the ship.

"I would 100 percent encourage any culinary student who is seeking adventure while honing their craft to pursue a career at sea."

— **Jenny Johnson**  
Director of Labor Experience and Recruitment at Crowley



## Connect with us

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