

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 Culinary-Maritime certificate from the Great Lakes Culinary Institute.

- > In-demand jobs
- > Good pay and benefits
- > Affordable training
- > 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.



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.



GREAT LAKES CULINARY INSTITUTE (GLCI)



Northwestern Michigan College



"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

Northwestern Michigan College
1701 E. Front Street, Traverse City, MI
(231) 995-1054 | culinary@nmc.edu
nmc.edu/culinary



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

5 CERTIFICATES:

- > Baking & Pastry Arts Certificate
- > Culinary Arts Level I Certificate
- > Culinary Arts Level III Certificate
- > Culinary-Maritime Certificate
- > **NEW!** Sports Performance Nutrition Certificate

Did you know?

THE U.S. BUREAU OF LABOR STATISTICS expects the number of jobs for chefs and head cooks to rise by **31%** through **2030**.

Much faster than the average for all occupations.



Exemplary accreditation status from the American Culinary Federation



2023
MEDIAN PAY
\$56,630/YEAR

For workers in Michigan according to the U.S. Bureau of Labor statistics



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

