 Baker College of Muskegon

Culinary Institute of Michigan

Approximate Cost for Two-Year Degree

**Culinary Arts**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Cost For:** | **Quarter 1 yr1** | **Quarter 2 yr1** | **Quarter3 yr1** | **Quarter4 yr1** | **Quarter1**  **Yr2** | **Quarter2**  **Yr2** | **Quarter 3**  **yr 3** | **Quarter 4**  **Yr3** | **Total** |
| Books | $118 | $118 | $118 | $118 | $118 | $118 | $118 | $118 | $944.00 |
| Uniforms: Kitchen | $216  (2 sets) | $0 | $0 | $0 | $0 |  |  |  | $216 |
| Uniforms: Dining Room | $150  (2 sets) | $0 | $0 | $0 | $0 |  |  |  | $150 |
| Shoes |  |  |  |  |  |  |  |  |  |
| Knife Kit | $400.00 | $0 | $0 | $0 | $0 |  |  |  | $250.00 |
| Tablet e-reader | $250 |  |  |  |  |  |  |  | $250 |
| Fees | $1,134 | $118 | $118 | $118 | $118 | $118 | $118 | $118 | $1,810 |

Tuition:

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Q1 Y1 | Q2 Y1 | Q3 Y1 | Q4 Y1 | Q1 Y2 | Q2 Y2 | Q3 Y2 | Q4 Y2 | Total |
|  | $3,225 | $4,050 | $4,910 | $4,480 | $4,005 | $5,520 | $3,790 | $2,795 | $32,775 |

Total Cost:

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | Q1 Y1 | Q2 Y1 | Q3 Y1 | Q4 Y1 | Q1 Y2 | Q2 Y2 | Q3 Y2 | Q4 Y2 | Total |
|  | $4,359 | $4,168 | $5,028 | $4,598 | $4,123 | $5,638 | $3,908 | $2,913 | $34,735 |

\*Student Housing is $975 per quarter (8 x $975=$7800)

**\*Students can save $2,365.00 by attending KCTC and Ferris classes**

RFIM classes are taken through Ferris State University and need a B or better

KCTC classes need a B or better to articulate

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Fall- Year 1 |  |  |  | Quarter hours | Grade | Comments |
| CUL | 100 | Culinary Portfolio Prep |  | 1 |  | Articulation with Advanced Culinary or Pastry with B or better |
| CUL | 105 | Introduction to Gastronomy |  | 2 |  | Articulation with Advanced Culinary or with B or better |
| CUL | 115 | Culinary Math |  | 2 |  | RFIM 113 |
| CUL | 131B | Food Safety |  | 2 |  | RFIM 113 +pass test |
| ENG | 101 | Composition 1 |  | 4 |  |  |
| MTH | 108 | College Math1: reasoning and application |  | 4 |  |  |
| Total |  |  |  | 15 |  |  |
| Winter –Yr1 |  |  |  | Credits | Grade | Comments |
| CUL | 151 | Culinary Skills I |  | 8 |  |  |
| ENG | 102 | Composition II |  | 4 |  |  |
| INF | 112 | Word Processing |  | 2 |  |  |
| Total: |  |  |  | 14 |  |  |
|  |  |  |  |  |  |  |
| Spring- Yr1 |  |  |  | Credits | Grade | Comments |
| CUL | 110 | Product Identification |  | 2 |  | Articulation with Advanced Culinary or Pastry with B or better |
| CUL | 141 | Nutrition |  | 2 |  | RFIM 114 |
| CUL | 152 | Culinary Skills II |  | 8 |  |  |
| INF | 113 | Electronic Spreadsheets |  | 2 |  |  |
| INF | 121 | Introduction to Windows |  | 2 |  |  |
| INF | 161 | Technology and Society |  | 2 |  |  |
| Total |  |  |  | 18 |  |  |
| Summer- Yr1 |  |  |  | Credits | Grade | Comments |
| CUL | 153 | Culinary Skills II |  | 8 |  |  |
| FBM | 241 | Food and Beverage Management |  | 4 |  |  |
| SPK | 201 | Oral communication |  | 4 |  |  |
| Total |  |  |  | 16 |  |  |
| Fall –Yr 2 |  |  |  | Credits | Grade | Comments |
| BPA | 111 | Baking Techniques I |  | 6 |  |  |
| CUL | 202A | Bar and Beverage Service |  | 4 |  |  |
| CUL | 221 | Purchasing and Cost Control |  | 4 |  |  |
| WRK | 291 B | Professional Career Strategies |  | 1 |  |  |
| Total |  |  |  | 15 |  |  |
| Winter-Yr2 |  |  |  | Credits | Grade | Comments |
| CUL | 201 | Restaurant Techniques |  | 8 |  |  |
| CUL | 222A | Table Service |  | 8 |  |  |
| Total |  |  |  | 16 |  |  |
| Spring-Yr2 |  |  |  | Credits | Grade | Comments |
| CUL | 231 | Charcuterie |  | 6 |  |  |
| PSY | 101 | Human Relations |  | 4 |  |  |
| WRI | 115 | Workplace Communications |  | 4 |  |  |
| Total |  |  |  | 14 |  |  |
| Summer-Yr2 |  |  |  |  |  |  |
| CUL | 271 | Culinary Portfolio |  | 2 |  |  |
| FBM | 221 | Menu Planning and Analysis |  | 4 |  |  |
| HSC | 102 | BLS Provider Training and First Aid |  | 1 |  |  |
| WRK | 287 | Culinary Arts Internship |  | 6 |  |  |
| Total |  |  |  | 13 |  |  |