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The Culinary Institute of Michigan
Baker College of Muskegon
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(231) 777-5200 or (800) 937-0337

The Culinary Institute of Michigan
Baker College of Port Huron
3403 Lapeer Rd., Port Huron, MI 48060
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PREPARE YOURSELF™



culinaryinstitutemi.com



THE CULINARY INSTITUTE OF MICHIGAN



As one of today's leading culinary schools, The Culinary Institute of Michigan will provide you with a world-class learning experience in one of two state-of-the-art facilities in either Muskegon or Port Huron. Both are learning environments of world-class caliber, where you'll train with our award-winning chefs and students in both the art and the business of the food service industry. You can expect to leave CIM with the skills and techniques necessary to launch a successful and rewarding career anywhere in the world.

Two Campuses

We offer programs in the areas of Culinary Arts and Food and Beverage Management at both our Muskegon and Port Huron campuses. Currently, Baking and Pastry programs are available at our Muskegon campus only. The Culinary Arts program in Muskegon is accredited by the American Culinary Federation (ACF) with Exemplary status—an exceptional achievement only afforded to a small percentage of accredited programs nationwide.

No matter which campus location, our curriculum provides personalized instruction with one of the lowest instructor-to-student ratios of any culinary program in the state. Hands-on training and real-world experience come from running and creating meals for COURSES restaurant at either campus location, and desserts and baked goods for The Sweet Spot coffee and pastry shop in Muskegon. As a graduate, you'll have all the skills, experience, and confidence you need to be successful throughout a challenging and rewarding career.

The Baker College System

The Culinary Institute of Michigan is part of the Baker College System. Since 1911 Baker College® has focused on one goal—to prepare people with the skills and experiences necessary for achieving and maintaining successful careers. With campuses throughout Michigan and over 150 career programs at the certificate, associate, bachelor, master, and doctoral degree levels, Baker College has become the largest independent college in Michigan with nearly 40,000 students.

As a not-for-profit institution, we're able to focus on our students rather than shareholders. Everything we do at Baker—from the courses we offer and the instructors we hire to teach them, to our free student services and Lifetime Employment Assistance—is done to help ensure the success of our students in the careers that they've chosen. As a result, Baker College is now America's leading career college with one of the highest employment rates in the country.



STATE-OF-THE-ART FACILITIES

Two state-of-the-art facilities that provide real-world environments where you can practice and perfect your craft. Dedicated and experienced staff, who share their award-winning skills through individualized instruction. The Culinary Institute of Michigan in Muskegon and Port Huron have all the ingredients you need for a world-class culinary education.





FOOD AND BEVERAGE MANAGEMENT



Professionals who thrive in today's competitive restaurant industry have mastered the skill of executing both classic and trending techniques in their kitchens, bars, and service. Our management program will immerse you in an intense, interactive training experience. Classroom lectures and the hands-on operation of our student run and operated restaurant allow you to put into practice those skills successful managers rely on every day.



FOOD AND BEVERAGE MANAGEMENT ASSOCIATE DEGREE

AVAILABLE AT MUSKEGON AND PORT HURON CAMPUSES

This program provides the essential skills you'll need to successfully enter the food service management field. Our instructors are working managers—people with first-hand knowledge of what makes an establishment successful in the real world. You'll gain invaluable experience from working in actual food service environments. Classes in daily financial management that include controlling costs and building sales—critical skills for any food service manager. Courses in wine and beer knowledge and the cultures from which they evolved are also included. The art of food and beverage pairing is practiced, along with spirit mixology. Upon completion of this program, you'll be well qualified for assistant management positions in areas such as dining room or kitchen management, deli and catering operations, and event sales. Students who are already managing will find this program to be instrumental in helping to advance their careers.

FOOD AND BEVERAGE MANAGEMENT BACHELOR DEGREE

AVAILABLE AT MUSKEGON CAMPUS

Advanced management degrees are becoming an essential requirement for anyone seeking manager, director, operator, or coordinator positions in the food service industry. The CIM bachelor degree program emphasizes skills with a wide variety of applications. Building on your associate degree, you'll practice purchasing and inventory control, marketing and promotions, kitchen and dining room management, and overall day-to-day business management. In each area, you'll receive a combination of classroom and real-world experience by working in COURSES restaurant, internships, and other cooperative education opportunities. Continuing your education in alcoholic beverages, our advanced wine and viticulture class takes you to the next level of expertise. You'll develop the skills to manage food service operations, from small restaurants to large institutions, and everything in between.



CULINARY ARTS



If you want to build a satisfying and successful career in the food service industry, this associate degree program is the perfect place to start. People with culinary arts skills are employed in restaurants, hotels, resorts, delis, catering companies, and in a wide array of institutional settings, from colleges to healthcare facilities. Although the settings may vary, the challenges and rewards are often similar. The work can be stressful, but it's seldom boring. Every meal is a new and different experience—and an opportunity to exercise a level of creativity and skill that few occupations can match. It can be an exciting and highly satisfying profession.

As a CIM student, you'll watch demonstrations and prepare food in some of the most modern facilities available today. The CIM culinary labs are stocked with the finest in food preparation equipment. You'll hone your skills on state-of-the-art convection ovens, blast chillers, smokers, grills and griddles, along with highly sophisticated and specialized cryovac and sous-vide equipment. You'll even have the opportunity to learn to prepare a variety of meats in the CIM charcuteries.



CULINARY ARTS ASSOCIATE DEGREE

AVAILABLE AT MUSKEGON AND PORT HURON CAMPUSES

This program provides a combination of expert classroom instruction, hands-on exercises in our labs, kitchens, and restaurants, as well as internship experiences. Not only will you learn to artfully prepare a wide range of different culinary specialties—with the speed and quantities required in a professional food service environment—you'll also develop the specialized skills needed to manage these operations.

Once you graduate from the Muskegon Campus Culinary Arts program, you'll be eligible to receive your ACF Certified Culinarian (CC) designation. You'll possess a thorough and well-rounded skill set that prepares you to excel in a professional kitchen. This is also excellent training for those who want to own and operate their own restaurant, catering service, or any other business where food and beverages are prepared and served.



STUDENT AWARDS

2013 ACF State Hot Foods Champions
2013 ACF Regional Hot Foods, Silver
2013 ACF Regional Knowledge Bowl, Gold



BAKING AND PASTRY



Bakers and pastry chefs are artists and scientists. They have the creativity to dream up the most mouthwatering delights. Yet, they also possess the knowledge to turn their dreams into practical recipes and the training to expertly prepare their creations both quickly and efficiently in either high or low volume.

The CIM baking and pastry programs are designed to encourage your imagination and artistry—while also providing you with a mastery of baking, chocolate, and sugar techniques and technologies. You’ll have an advantage in the marketplace after gaining experience in our state-of-the-art, climate-controlled chocolate and sugar laboratory.



BAKING AND PASTRY CERTIFICATE
AVAILABLE AT OUR MUSKEGON CAMPUS ONLY

This one-year certificate program will prepare you with the basic and advanced skills required in a wide variety of baking, pastry, and confectionery outlets. Through classroom study, practical lab training, and production experience, you can explore careers that range from assistant pastry chef or baker, to lead baker, cake decorator, or executive pastry chef.

BAKING AND PASTRY ASSOCIATE DEGREE
AVAILABLE AT OUR MUSKEGON CAMPUS ONLY

The Baking and Pastry Arts Associate Degree program trains you for pastry chef, other bakery supervisory positions, and beyond—it concentrates equally on the craft and the business of artfully preparing all kinds of baked goods, pastries, and confections. Through classroom study, hands-on labs, and practical work experience, you'll learn the specialized knowledge and techniques used by professional outlets. In addition, you'll acquire the management skills that will allow you to take a leadership role in bakeshop operations, such as staff selection and training, purchasing, item costing, and inventory control.



- STUDENT AWARDS**
2013 MSU CHOCOLATE COMPETITION
- Culinary School Masterpiece Category
1st, 2nd, 3rd Place
 - Instructor Masterpiece Category
1st, 2nd, 3rd Place
 - Cakes & Tortes Category
1st, 2nd Place
 - Chocolate Cheesecake Category
1st Place

COURSES

One part restaurant. One part classroom.

COURSES RESTAURANT

The key principle behind all of our curriculum is to prepare you as completely as possible for the challenges and opportunities you'll encounter in the food service industry—to maximize your abilities and, therefore, your employability. So what better way to prepare for a restaurant job than by training and working in an actual restaurant? That is why our COURSES restaurants are such an important part of our curriculum.

A RECIPE FOR SUCCESS

COURSES is one part classroom, one part restaurant, and a one-of-a-kind dining and educational experience. Staffed, and operated by CIM students, COURSES is open to the public and offers full kitchen, dining, bar, and beverage services. Featuring casual, contemporary bistro styling, the menu changes with the curriculum and draws on a broad range of different cultures, cuisines, culinary styles, and skills.

COURSES allows CIM students in every program to take what they've learned in classrooms and labs and apply it in a real-world environment, as they plan, prepare, or serve actual drinks, meals, and desserts to paying customers. These hands-on encounters build skills, familiarity, and confidence giving CIM students the kind of experience that allows them to excel in their careers from day one.



THE SWEET SPOT

PASTRY & COFFEE SHOP

THE SWEET SPOT

Open to the public, The Sweet Spot serves fresh pastries, breads, and chocolate confections produced by the Muskegon CIM baking and pastry students, along with coffees and other non-alcoholic beverages. Like COURSES, The Sweet Spot is run in the same manner as retail establishments in the real world; by producing product for this venue, you'll be held to the same standards of performance and profitability that you'll find in the workplace. As a result, The Sweet Spot allows you to take your skills to a higher level and provides you with the hands-on experience that'll make you a more attractive job prospect—or a more effective manager, owner, or operator of your own business.

TASTY TRAINING

With The Sweet Spot, everything taught in CIM's pastry and bakery programs is put to the test. Skills gained in bakery production courses are used by students to create, develop, and produce goods—like muffins, rolls, sweet breads, rustic breads, baguettes, pies, cakes, tortes, and truffles—that are sold in the shop. Lessons learned in the baking and pastry program and practiced through The Sweet Spot help to evaluate and improve the performance and cost-effectiveness of all the bakery and bakeshop operations.





CIM MUSKEGON

BAKER COLLEGE OF MUSKEGON AND PORT HURON

On the west side of the state, The Culinary Institute of Michigan is located in downtown Muskegon, a small city on the West Michigan shoreline, and is a part of the greater Baker College of Muskegon campus. CIM-Muskegon students enjoy complete access to all of the amenities that the main campus has to offer including spacious and comfortable independent living options. It's the ultimate in freedom, friendship, and education.

To the east, The Culinary Institute of Michigan is located in Port Huron in the beautiful Blue Water area, by Lake Huron and the St. Clair River, and is a part of the greater Baker College of Port Huron campus. CIM-Port Huron students have full access to all of its main campus amenities as well a wonderful quality of life that can be found north through the thumb of Michigan and east into Ontario, Canada.



CIM PORT HURON

HOUSING IS AVAILABLE AT THE MUSKEGON CAMPUS



RESIDENCE LIFE

Students who plan to attend the CIM in Muskegon and want to live on campus may request either traditional on-campus residence halls, or off-campus, nearby apartments or townhouses. The following amenities are included in the cost of housing:

- Utilities: heating, cooling, electric, and natural gas
- High speed wireless Internet access
- Local phone service
- Expanded basic cable
- Furniture: beds, desk, and dressers

- Access to the BRIC (Baker Recreation Information Center)
- Access to West End Fitness Center
- Free shuttle service to/from townhouses and residence halls to the main campus and The Culinary Institute of Michigan
- Free parking
- 24-hour, seven day a week campus safety including foot patrol, security cameras, and card access entry into most buildings.

Learn more about residence life at:
<http://muskegon.baker.edu/reslife>

BAKER COLLEGE STUDENT SERVICES AND RESOURCES

STUDENT SERVICES

No matter which CIM campus you plan to attend, Baker College is dedicated to providing the assistance, support, and encouragement you need to succeed—even now as you consider attending CIM—through your course of study, and into your career. From the onset, your admissions advisor will answer any questions you may have. Schedule a visit and they will show you our facilities and introduce you to our

instructors and staff. Federal, State, and Baker College financial aid is available for those who qualify and your advisor is available to help you through the process. Once you're enrolled, our learning support services will help you with free tutoring and study skills assistance should you need them. Even after graduation, we'll still be here to support you. All Baker College graduates receive Lifetime Employment Assistance—free and forever.

CAMPUS RESOURCES

Everything you'd want from a college campus—from a library and fully equipped computer lab, campus-wide wireless connectivity (CIM included) to the bookstore, students center, recreation center, and athletic facilities—is available to CIM students free of charge.



THINGS TO DO AND PLACES TO GO

Learn more about the arts and recreational events that are available near these two campuses online.

For Muskegon go to: <http://www.culinaryinstituteofmichigan.com/campuses/muskegon/>

For Port Huron go to: <http://www.culinaryinstituteofmichigan.com/campuses/port-huron/>

THE BAKER SYSTEM


UNDERGRADUATE
SCHOOL

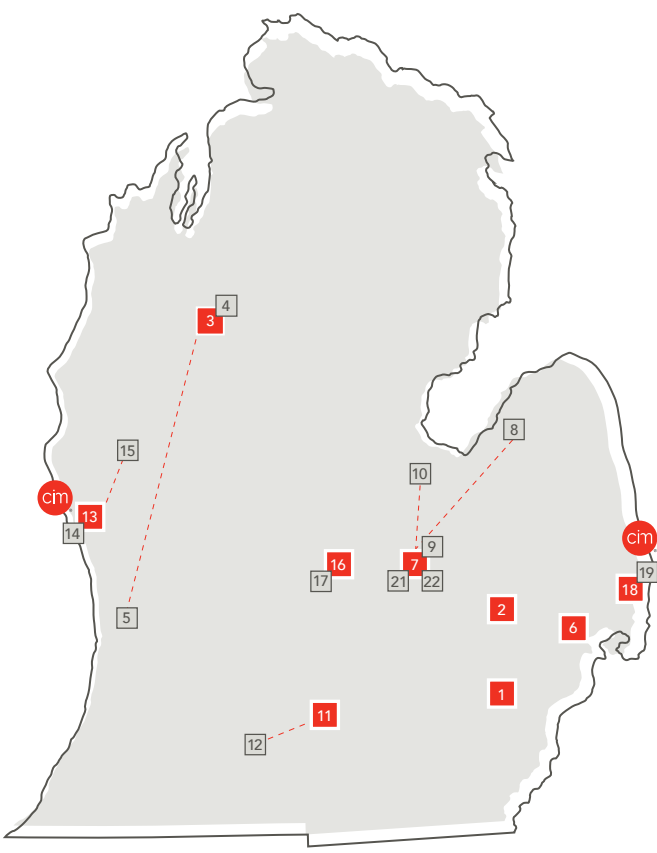

ONLINE
SCHOOL


GRADUATE
SCHOOL


AUTO/DIESEL INSTITUTE
OF MICHIGAN


CULINARY INSTITUTE
OF MICHIGAN


HIREQUALIFIED
EMPLOYER SERVICES











- CAMPUSES**
- 1 Baker College of Allen Park
 - 2 Baker College of Auburn Hills
 - 3 Baker College of Cadillac
 - 4 Center for Transportation Technology
 - 5 West Michigan Trucking and Logistics (Zeeland)
 - 6 Baker College of Clinton Township
 - 7 Baker College of Flint
 - 8 Cass City Branch Campus
 - 9 Center for Transportation Technology
 - 10 Center for Truck Driving (Saginaw)
 - 11 Baker College of Jackson
 - 12 Coldwater Extension Site
 - 13 Baker College of Muskegon
 - 14 The Culinary Institute of Michigan
 - 15 Fremont Extension Site
 - 16 Baker College of Owosso
 - 17 The Auto/Diesel Institute of Michigan
 - 18 Baker College of Port Huron
 - 19 The Culinary Institute of Michigan

- DIVISIONAL OFFICES**
- 20 Baker Online (Flint)
 - 21 Baker Center for Graduate Studies (Flint)

♿ An Equal Opportunity Affirmative Action Institution. Baker College is accredited by The Higher Learning Commission and is a member of the North Central Association / 30 North LaSalle Street, Suite 2400, Chicago, IL 60602-2504 / 800-621-7440 / www.ncahlc.org. Baker Center for Graduate Studies' MBA program is also accredited by the International Assembly of Collegiate Business Education (IACBE).



BAKER.EDU

 ATTEND ON-CAMPUS, ONLINE, OR BOTH	 97% OF AVAILABLE GRADUATES ARE EMPLOYED	 LIFETIME EMPLOYMENT ASSISTANCE	 150+ CAREER PROGRAMS
 NOT-FOR-PROFIT MEANS WE'RE IN IT FOR YOU	 TRANSFER STUDENTS ACCEPTED	 AMERICA'S LEADING CAREER COLLEGE	 CONVENIENT CLASS TIMES



THE FUTURE BELONGS
TO THOSE WHO
PREPARE FOR IT