BAKING AND PASTRY ARTS: AAS

Associate in Applied Science | 65 credit hours minimum

Area of Interest: Business, Culinary Arts, and Hospitality

Program Website (https://stlcc.edu/programs-academics/pathways/b-m-c-a-h/baking-and-pastry-arts/)

Academic Advising (https://stlcc.edu/admissions/advising/)

Program Description:

The AAS in Hospitality Studies: Baking and Pastry Arts will allow students to gain the necessary theoretical and practical knowledge to become a successful pastry professional. Concepts of baking theory; breads, rolls, and bakeries; production pastry techniques; and cake production and decoration will lay the foundation for essential pastry-related skills. Advanced classes in artisan and decorative bread; ice cream and frozen desserts; chocolate candies and showpieces; plated desserts; and sugar candies and showpieces will allow specialized training in specific areas of concentration for the aspiring pastry chef. The final course, Baking and Pastry Arts Capstone, will give the student a real-world simulation of what to expect upon graduation, while preparing them to earn the Certified Pastry Culinarian certification from the American Culinary Federation.

Locations. This program is offered in its entirety at Forest Park.

Cost of Attendance. For more information on cost of attendance visit MoSCORES (https://scorecard.mo.gov/Search/).

Program Career and Salary Information. Pursuant to Missouri HB 1606 (2018), information regarding the number of credit hours, program length, employment rate, wage data, and graduates employed in careers related to their program of study at St. Louis Community College can be found at the following URL: https://scorecard.mo.gov/scorecard/ (https://www.google.com/url/?q=https://scorecard.mo.gov/scorecard/&sa=D&ust=1555536894857000&usg=AFQjCNG1xf3E_i2lO96zEytILO-s5xaJCQ). Search using School / Program "St. Louis Community College" and choose the degree or credential type of interest.

The following limitations to the data apply: Information provided is based on the most recent cohorts available. Typically, most recent cohorts for wage and completion data are six years prior to the current academic year. Time to complete a program of study varies depending on the number of credit hours students earn per semester.

Interested in this program? Start the enrollment process by visiting the Apply to STLCC (https://www.stlcc.edu/admissions/apply-to-stlcc/) page.

At the completion of the program, students are expected to:

1. work within established guidelines for safety and sanitation at all times.
2. demonstrate a basic understanding of basic baking and pastry cooking techniques.
3. prepare numerous benchmark formulations for bakery and pastry staples outlined by the American Culinary Federation's Certified Pastry Culinarian certification standards.
4. interpret numerical data that will influence financial decisions in bakeshop operations including calculation of food, recipe, and labor costs.
5. prepare savory food products, using standards defined by the American Culinary Federation.
6. project a level of professionalism appropriate to hospitality industry standards.
7. describe functions and food sources of the major nutrients in food preparation and storage.
8. utilize artistic concepts in presenting pastry goods and showpieces.

Missouri Civics Examination. Students entering college for the very first time in fall 2019 and who intend to complete an associate's degree must successfully complete a civics examination. Information on who is eligible for a waiver can be found on the STLCC website (https://stlcc.edu/programs-academics/missouri-civics-exam.aspx).

Program of Study

Code	Title	Credit Hours
General Education		
ENG 101	College Composition I (MOTR ENGL 100)	3
COM 101	Oral Communication I (MOTR COMM 100)	3
MTH 108	Elementary Applied Mathematics (or higher)	3
DIT 115	Principles of Nutrition (MOTR LIFS 100N)	3
SOC 101	Introduction to Sociology (MOTR SOCI 101)	3
HST 102	United States History from 1865 to the Present (MOTR HIST 102)	3
Program Requirements		
HTM 100	Introduction to the Hospitality Industry	3
CUL 101	Safety and Sanitation	1
BIO 177	Food Science	3
HTM 120	Supervision and Leadership in the Hospitality Industry	3
HTM 200	Procurement in the Hospitality Industry	3
HTM 210	Hospitality Financial Planning and Cost Control	3
Baking and Pastry Arts Option		
BAP 101	Introduction to Baking Theory	3
BAP 105	Breads, Rolls, and Bakeries	3
BAP 110	Production Pastry Techniques	3
BAP 115	Cake Production and Decoration	3
BAP 160	Artistic Concepts in Pastry	3
BAP 201	Artisan and Decorative Bread	2
CUL 150	Culinary Essentials	3
BAP 205	Ice Cream and Frozen Desserts	2
BAP 210	Chocolate Candies and Showpieces	2
BAP 215	Plated Desserts	2
BAP 220	Sugar Candies and Showpieces	2
BAP 260	Baking and Pastry Arts Capstone	3
Total Credit Hours		**65**

Full-Time Academic Plan

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PLEASE NOTE: If you originally enrolled at STLCC prior to Fall 2024, you may need to view an archived catalog (https://www.stlcc.edu/programs-academics/course-catalog/) for your correct program requirements. Please speak with an advisor or the program coordinator for more information.

Code	Title	Hours	Prerequisites	Milestones/Notes
First Year				
Fall				
ENG 101	College Composition I (MOTR ENGL 100)	3	Placement score or ENG 030 or ENG 070 with a grade of "C" or better or recommendation of department and Reading Proficiency or concurrent enrollment in RDG 079	
MTH 108	Elementary Applied Mathematics (or higher)	3	Reading Proficiency	
SOC 101	Introduction to Sociology (MOTR SOCI 101)	3	Reading Proficiency or concurrent enrollment in RDG 079	
HTM 100	Introduction to the Hospitality Industry	3	Reading Proficiency	
DIT 115	Principles of Nutrition (MOTR LIFS 100N)	3	Reading Proficiency	
CUL 101	Safety and Sanitation	1	Reading Proficiency	Upon successful completion of this semester, students are eligible to enroll in lab classes
	Credit Hours	**16**		
Spring				
BIO 177	Food Science	3	Reading Proficiency	
BAP 101	Introduction to Baking Theory [1]	3	CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency	See Footnote 1 below for additional information.
BAP 105	Breads, Rolls, and Bakeries [1]	3	BAP 101 with a minimum grade of "C" and Reading Proficiency	See Footnote 1 below for additional information.
BAP 110	Production Pastry Techniques [1]	3	BAP 105 with a minimum grade of "C" and Reading Proficiency	See Footnote 1 below for additional information.
BAP 115	Cake Production and Decoration [1]	3	BAP 110 with a minimum grade of "C" and Reading Proficiency	See Footnote 1 below for additional information.
CUL 150	Culinary Essentials [1]	3	CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency	See Footnote 1 below for additional information.
	Credit Hours	**18**		
Second Year				
Fall				
HTM 200	Procurement in the Hospitality Industry	3	HTM 100 and MTH 108 or higher with minimum grades of "C", and Reading Proficiency	
HTM 210	Hospitality Financial Planning and Cost Control	3	HTM 100 and MTH 108 or higher with minimum grades of "C", and Reading Proficiency	
BAP 160	Artistic Concepts in Pastry	3	Reading Proficiency	
BAP 201	Artisan and Decorative Bread [2]	2	BAP 115 with a minimum grade of "C" and Reading Proficiency	See Footnote 2 below for additional information.

BAP 205	Ice Cream and Frozen Desserts [2]	2	BAP 201 with a minimum grade of "C" and Reading Proficiency	See Footnote 2 below for additional information.
BAP 210	Chocolate Candies and Showpieces [2]	2	BAP 205 with a minimum grade of "C" and Reading Proficiency	See Footnote 2 below for additional information.
BAP 215	Plated Desserts [2]	2	BAP 210 with a minimum grade of "C" and Reading Proficiency	See Footnote 2 below for additional information.
BAP 220	Sugar Candies and Showpieces [2]	2	BAP 215 with a minimum grade of "C" and Reading Proficiency	See Footnote 2 below for additional information.
	Credit Hours	**19**		
Spring				
COM 101	Oral Communication I (MOTR COMM 100)	3	Concurrent enrollment in ENG 070 or Reading Proficiency	
HST 102	United States History from 1865 to the Present (MOTR HIST 102)	3	Reading Proficiency or concurrent enrollment in RDG 079	
HTM 120	Supervision and Leadership in the Hospitality Industry	3	HTM 100 with a minimum grade of "C" and Reading Proficiency	
BAP 260	Baking and Pastry Arts Capstone	3	CUL 150, BAP 220, HTM 200, and HTM 210 with minimum grades of "C", and Reading Proficiency	Students are eligible to apply to the American Culinary Federation for certification as a Certified Pastry Culinarian (CPC) upon graduation
	Credit Hours	**12**		
	Total Credit Hours	**65**		

[1] These courses are part of Pastry Block #1. Students are asked to enroll in BAP 101, BAP 105, BAP 110, BAP 115, and CUL 150 in the same semester. Please contact Baking and Pastry Arts Program Coordinator, Ellen Piazza, for course entry advisement at epiazza@stlcc.edu.

[2] These courses are part of Pastry Block #2. Students are asked to enroll in BAP 201, BAP 205, BAP 210, BAP 215, and BAP 220 in the same semester. Please contact Baking and Pastry Arts Program Coordinator, Ellen Piazza, for course entry advisement at epiazza@stlcc.edu.

*Click on the hyperlinked course number to view additional information about the course.

**Students completing a course that has been assigned a MOTR number may transfer that course to any public institution in Missouri. Those who complete CORE 42 requirements will have that verification on their transcript.

*** It is your responsibility to verify that the courses listed above will transfer to the four-year institution of your choice. Maximize your transfer credits/classes by meeting with an academic advisor.