

# BAKING AND PASTRY ARTS, ASSOCIATE IN APPLIED SCIENCE

**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 our website: <https://stlcc.edu/programs-academics/missouri-civics-exam.aspx>.

**PLEASE NOTE:** If you originally enrolled at STLCC prior to Fall 2022, 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
<b>First Year</b>				
<b>Fall</b>				
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	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
	<b>Credit Hours</b>	<b>16</b>		
<b>Spring</b>				
BIO 177	Food Science	3	Reading Proficiency	
BAP 101	Introduction to Baking Theory	3	CUL 101, HTM 100, and Reading Proficiency	
BAP 105	Breads, Rolls, and Bakeries	3	BAP 101 with a minimum grade of "C" and Reading Proficiency	
BAP 110	Production Pastry Techniques	3	BAP 105 with a minimum grade of "C" and Reading Proficiency	
BAP 115	Cake Production and Decoration	3	BAP 110 with a minimum grade of "C" and Reading Proficiency	
CUL 150	Culinary Essentials	3	CUL 101, HTM 100, and Reading Proficiency	
	<b>Credit Hours</b>	<b>18</b>		
<b>Second Year</b>				
<b>Fall</b>				
HTM 200	Procurement in the Hospitality Industry	3	HTM 100, MTH 108 or Higher, and Reading Proficiency	
HTM 210	Hospitality Financial Planning and Cost Control	3	HTM 100, MTH 108 or higher, and Reading Proficiency	
BAP 160	Artistic Concepts in Pastry	3	Reading Proficiency	
BAP 201	Artisan and Decorative Bread	2	BAP 115 with a minimum grade of "C" and Reading Proficiency	

BAP 205	Ice Cream and Frozen Desserts	2	BAP 201 with a minimum grade of "C" and Reading Proficiency	
BAP 210	Chocolate Candies and Showpieces	2	BAP 205 with a minimum grade of "C" and Reading Proficiency	
BAP 215	Plated Desserts	2	BAP 210 with a minimum grade of "C" and Reading Proficiency	
BAP 220	Sugar Candies and Showpieces	2	BAP 215 with a minimum grade of "C" and Reading Proficiency	
	<b>Credit Hours</b>	<b>19</b>		
<b>Spring</b>				
COM 101	Oral Communication I (MOTR COMM 100)	3	Reading Proficiency or concurrent enrollment in ENG 070	
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 and Reading Proficiency	
BAP 260	Baking and Pastry Arts Capstone	3	CUL 150 and BAP 220 with a minimum grade of "C", HTM 200, HTM 210, and Reading Proficiency	Students are eligible to apply to the American Culinary Federation for certification as a Certified Pastry Culinarian (CPC) upon graduation
	<b>Credit Hours</b>	<b>12</b>		
	<b>Total Credit Hours</b>	<b>65</b>		

\*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.