

CULINARY ARTS, ASSOCIATE IN APPLIED SCIENCE

Forest Park

The Culinary Arts program is designed to meet current and future needs for training food service and food service managerial persons to assume leadership roles in the industry. The curriculum covers food preparation, production, table service and culinary management. Addressing the business, academic, and technical aspects of the industry, the curriculum offers a wide range of courses, specifically meeting the requirements of the hotels, restaurants and clubs in this field. The program features a heavy emphasis on food preparation from basic to advanced, combined with courses that offer a foundation in the managerial aspects of the industry.

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. prepare benchmark recipes demonstrating basic culinary techniques and understanding of equipment.
3. demonstrate a basic understanding of the various segments and career opportunities that comprise the expansive hospitality industry.
4. project a level of professionalism appropriate to hospitality industry standards.
5. interpret numerical data that will influence financial decisions in foodservice operations.
6. describe functions and food sources of the major nutrient in food preparation and storage.

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>.

Program of Study

Code	Title	Credit Hours
Career 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 Level Mathematics)	3
BIO 177	Food Science	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
DIT 115	Principles of Nutrition	3
HTM 120	Supervision and Leadership in the Hospitality Industry	3
HTM 210	Hospitality Financial Planning and Cost Control	3
HTM 200	Procurement in the Hospitality Industry	3
HTM 230	Bar and Beverage Management	3

Culinary Arts Courses		
CUL 110	Food Preparation Practical I	3
CUL 115	Food Preparation Practical II	3
CUL 120	Food Preparation Practical III	3
BAP 150	Bakeshop Basics for Culinarians	3
CUL 201	Garde Manger	2
CUL 205	Global Cuisine	2
CUL 210	Nutritional Cooking	2
CUL 215	American Regional Cuisine	2
CUL 220	Introduction to a la Carte Cooking	2
CUL 250	Culinary Arts Capstone	6

Total Credit Hours **65**

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PLEASE NOTE: If you originally enrolled at STLCC prior to Fall 2021, 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	3	MTH 020 with a grade of "C" or better or satisfactory score on placement test and 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	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	
CUL 110	Food Preparation Practical I	3	CUL 101, HTM 100, and Reading Proficiency	
CUL 115	Food Preparation Practical II	3	CUL 110 with a minimum grade of "C" and Reading Proficiency	
CUL 120	Food Preparation Practical III	3	CUL 115 with a minimum grade of "C" and Reading Proficiency	
BAP 150	Bakeshop Basics for Culinaricians	3	CUL 101, HTM 100, and Reading Proficiency	
	Credit Hours	15		
Second Year				
Fall				
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	
CUL 201	Garde Manger	2	BAP 150 and CUL 120 with minimum grades of "C" and Reading Proficiency	
CUL 205	Global Cuisine	2	BAP 150 and CUL 120 with minimum grades of "C" and Reading Proficiency	
CUL 210	Nutritional Cooking	2	DIT 115, BAP 150, and CUL 120 with minimum grades of "C" and Reading Proficiency	
CUL 215	American Regional Cuisine	2	CUL 120 and BAP 150 with minimum grades of "C" and Reading Proficiency	
CUL 220	Introduction to a la Carte Cooking	2	BAP 150 and CUL 120 with minimum grades of "C", and Reading Proficiency	
	Credit Hours	16		

Spring				
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	
HTM 230	Bar and Beverage Management	3	HTM 100 and Reading Proficiency	
CUL 250	Culinary Arts Capstone	6	BAP 150, CUL 201, CUL 205, CUL 210, CUL 215, CUL 220 all 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 Culinarian (CC) upon graduation
	Credit Hours	18		
	Total Credit Hours	65		

*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.