

CULINARY ARTS: AAS

Part-Time Academic Plan

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>).

PLEASE NOTE: If you originally enrolled at STLCC prior to Fall 2025, you may need to view an **archived catalog** (<http://catalog.stlcc.edu/archived-catalogs/>) 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				
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	
	Credit Hours	6		
Spring				
HTM 100	Introduction to the Hospitality Industry	3	Reading Proficiency	Exploratory Course, Gateway Course
BIO 125	Principles of Nutrition (MOTR LIFS 100N)	3	Reading Proficiency	
	Credit Hours	6		
Summer				
CUL 101	Safety and Sanitation	1	Reading Proficiency	Gateway Course. Upon completion of this semester, students are eligible to enroll in lab classes.
	Credit Hours	1		
Second Year				
Fall				
CUL 110	Food Preparation Practical I 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.
CUL 115	Food Preparation Practical II ¹	3	CUL 110 with a minimum grade of "C" and Reading Proficiency	See Footnote 1 Below for additional information.
CUL 120	Food Preparation Practical III ¹	3	CUL 115 with a minimum grade of "C" and Reading Proficiency	See Footnote 1 Below for additional information.
	Credit Hours	9		
Spring				
BAP 150	Bakeshop Basics for Culinaricians	3	CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency	
BIO 177	Food Science	3	Reading Proficiency	
	Credit Hours	6		
Summer				
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	

HST 102	United States History from 1865 to the Present (MOTR HIST 102)	3	Reading Proficiency or concurrent enrollment in RDG 079	
	Credit Hours	6		
Third Year				
Fall				
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	10		
Spring				
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	
	Credit Hours	6		
Summer				
COM 101	Oral Communication I (MOTR COMM 100)	3	Concurrent enrollment in ENG 070 or Reading Proficiency	
	Credit Hours	3		
Fourth Year				
Fall				
HTM 230	Bar and Beverage Management	3	HTM 100 with a minimum grade of "C" and Reading Proficiency	
	Credit Hours	3		
Spring				
CUL 250	Culinary Arts Capstone	6	BAP 150, CUL 201, CUL 205, CUL 210, CUL 215, CUL 220, HTM 200, HTM 210 all with a minimum grade of "C", and Reading Proficiency	Apply for graduation.
HTM 120	Supervision and Leadership in the Hospitality Industry	3	HTM 100 with a minimum grade of "C" and Reading Proficiency	
	Credit Hours	9		
	Total Credit Hours	65		

¹ Students are asked to enroll in CUL 110, CUL 115, and CUL 120 in the same semester. Please contact Culinary Arts Coordinator, Ellen Piazza for course entry advisement epiazza@stlcc.edu.

Critical Courses: Critical courses are most important to a student's declared major and most strongly predict later success in the major. A critical course requires a minimal grade to progress to higher-level courses.

Exploratory Courses: Exploratory courses are first-semester courses that introduce the program and career field.

Gateway Courses: Gateway courses are courses in many career pathways that must be completed before progression in higher-level courses. These may be the same as critical and/or exploratory courses.

*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.