

# CULINARY 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	
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	
	<b>Credit Hours</b>	<b>15</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	
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	
	<b>Credit Hours</b>	<b>16</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	
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
	<b>Credit Hours</b>	<b>18</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.