

# Baking and Pastry Arts

This plan is a suggested semester-by-semester plan. It is designed to keep you on track for a timely graduation. This plan is not a substitute for academic advising. Contact an advisor for further information regarding placement based on ACT/SAT or COMPASS exam scores, scheduling, degree requirements, and graduation requirements.

**Approved Culinary Uniforms and knife kits are required on Day 1 of all CUL and BAP lab classes.**

## Semester 1

Course	Credits	Prerequisite	Milestone/Notes	Completed
ENG:101 College Composition I	3			
MTH:108 Elementary Applied Math or Higher	3	MTH:020 or placement		
CUL:101 Safety and Sanitation	1			
HTM:100 Introduction to the Hospitality Industry	3	ENG:030 with a minimum of "C" or higher, reading proficiency		
HTM:105 Professionalism in the Hospitality Industry	1			
HTM:125 Nutrition for the Culinarian	3			
*Physical Education Elective	2	1 PE credit must be an activity		
<b>Subtotal</b>	<b>16</b>	Upon successful completion of this semester, students are eligible to enroll in lab classes.		

## Semester 2

Course	Credits	Prerequisite	Milestone/Notes	Completed
HTM:120 Supervision and Leadership in the Hospitality Industry	3	HTM: 100 or HRM:134		
BAP:101 Introduction to Baking Theory and Nutrition	3	CUL:101 with a grade of "S" or CoRq RDG:030		
BAP:105 Bread, Rolls, and Bakeries	3	BAP:101 with a grade of "C" or higher		
BAP:110 Production Pastry Techniques	3	BAP:105 with a grade of "C" or higher		
BAP:115 Cake Production and Decoration	3	BAP:110 with a grade of "C" or higher		
CUL:150 Culinary Essentials for the Pastry Arts	3	CUL:101 with a grade of "S", HTM:134		
<b>Subtotal</b>	<b>18</b>			

## Semester 3

Course	Credits	Prerequisite	Milestone/Notes	Completed
COM:101 Oral Communication I OR COM:107 Public Speaking	3			
*Life and Physical Sciences Elective OR Mathematics Elective	3			
BAP:201 Artisan and Decorative Bread	2	BAP:115 with a grade of "C" or higher		
BAP:205 Ice Cream and Frozen Desserts	2	BAP:201 with a grade of "C" or higher		
BAP:210 Chocolates and Pralines	2	BAP:205 with a grade of "C" or higher		
BAP:215 Contemporary Plated Desserts	2	BAP:210 with a grade of "C" or higher		
BAP:220 Showpieces and Confectionary Art	2	BAP:215 with a grade of "C" or higher		
<b>Subtotal</b>	<b>16</b>			

## Semester 4

Course	Credits	Prerequisite	Milestone/Notes	Completed
*Social and Behavioral Sciences Elective	3		Apply for graduation	
*Social and Behavioral Sciences Elective that meets the MO State Requirement	3			
HTM:200 Procurement in the Hospitality Industry	3	HTM:100 or 134, MTH:108 or higher, reading proficiency		
HTM:210 Hospitality Financial Planning and Cost Control	3	HTM 100 or HRM:134, MTH 108 or higher, and reading proficiency		
BAP:260 Baking and Pastry Arts Capstone	3	BAP:220 with a minimum grade of "C", CUL:150, HRM:112, HRM:128, HRM:134, HRM:146, HRM:201, HRM:205		
<b>Subtotal</b>	<b>15</b>	Students are eligible to apply to the American Culinary Federation for certification as a Certified Pastry Culinarian (CPC) upon graduation.		

**Total Hours in the Program: 65**

\*See Catalog for classes that will fulfill the elective requirements [stlcc.edu/Admissions\\_and\\_Registration/Course\\_Catalog.html](http://stlcc.edu/Admissions_and_Registration/Course_Catalog.html) or the Baking and Pastry Arts web page [stlcc.edu/Programs/Hospitality\\_Studies/Baking\\_and\\_Pastry\\_Arts/](http://stlcc.edu/Programs/Hospitality_Studies/Baking_and_Pastry_Arts/)

**Maximize your transfer credits/classes by meeting with an academic advisor.**

## Baking and Pastry Arts AAS

### Quick Checklist

Courses	Credit Hours	Notes
<b>GENERAL EDUCATION</b>		
ENG:101 College Composition I		
COM:101 Oral Communication I OR COM:107 Public Speaking		
Social and Behavioral Sciences Elective that meets the MO State Requirement		
MTH:108 Elementary Applied Mathematics or Higher		
Life and Physical Sciences Elective OR Mathematics Elective		
Social and Behavioral Sciences Elective		
<b>PHYSICAL EDUCATION 2 credit hours</b> At least one credit must be an activity		
<b>AREA OF CONCENTRATION</b>		
HTM:100 Introduction to the Hospitality Industry		
CUL:101 Safety and Sanitation		
HTM:120 Supervision and Leadership in the Hospitality Industry		
HTM:210 Hospitality Financial Planning and Cost Control		
HTM:125 Nutrition for the Culinarian		
HTM:200 Procurement in the Hospitality Industry		
HTM:105 Professionalism in the Hospitality Industry		
<b>BAKING AND PASTRY ARTS</b>		
BAP:101 Introduction to Baking Theory		
BAP:105 Bread, Rolls, and Bakeries		
BAP:110 Production Pastry Techniques		
BAP:115 Cake Production and Decoration		
CUL:150 Culinary Essentials for the Pastry Arts		
BAP:201 Artisan and Decorative Bread		
BAP:205 Ice Cream and Frozen Desserts		
BAP:210 Chocolate Candies and Showpieces		
BAP:215 Contemporary Plated Desserts		
BAP:220 Showpieces and Confectionary Art		
BAP:260 Baking and Pastry Arts Capstone		

For more information, please see [stlcc.edu/Programs/Degrees](http://stlcc.edu/Programs/Degrees) or consult the College Catalog at [stlcc.edu/Admissions\\_and\\_Registration/Course\\_Catalog.html](http://stlcc.edu/Admissions_and_Registration/Course_Catalog.html)

#### Advisor Contact Information

Name  
Phone  
Email