

Recommended Academic Plan for Culinary Arts

Associate in
Applied Science
Degree



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.

Semester 1				
Course	Credits	Prerequisite	Milestone/Notes	Completed
ENG:101 College Composition I	3	ENG:030 & CoRq RDG:030		
MTH:108 Elementary and Applied Mathematics or higher	3	MTH:020		
HTM:100 Introduction to the Hospitality Industry	3	ENG:030		
HTM:105 Professionalism in the Hospitality Industry	1			
HTM:125 Nutrition for the Culinarian	3			
CUL:101 Safety and Sanitation	1		Approved Culinary Uniforms and knife kits are required on Day 1 of all CUL and BAP lab classes	
Subtotal	14	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		
CUL:110 Food Preparation Theory and Practical I	3	CUL:101 with a grade of "C" or higher		
CUL:115 Food Preparation Theory and Practical II	3	CUL:110 with a grade of "C" or higher		
CUL:120 Food Preparation Theory and Practical III	3	CUL:115 with a grade of "C" or higher		
BAP:150 Bakeshop Basics for Culinarians	3	CUL:101		
*Physical Education Elective	1		One PE credit must be an activity credit	
Subtotal	16			

Semester 3				
Course	Credits	Prerequisite	Milestone/Notes	Completed
COM:101 Oral Communication I OR COM:107 Public Speaking	3	CoRq RDG:030 or ENG:070		
*Life and Physical Sciences Elective OR *Mathematics Elective	3			
CUL:201 Garde Manger	3	BAP:150 and CUL:120 with a grade of "C" or higher		
CUL: 205 Global Cuisine	3	CUL:120, BAP:150 with a grade of "C" or higher		
CUL:215 American Regional Cuisine	3	CUL:120, BAP:150 with a grade of "C" or higher		
*Physical Education Elective	1		One PE credit must be an activity credit	
Subtotal	16	Students are now eligible to enroll in the Culinary Capstone course, CUL: 250 Restaurant Operations		

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:134, & MTH:108 or higher		
HTM:210 Hospitality Financial Planning and Cost Control	3	HTM:100 or HRM:134, MTH:108 or higher		
CUL:250 Culinary Arts Capstone	6	CUL:201, CUL:205, CUL:215, with a grade of "C" or higher, HRM:210	Department Chair Approval Required	
Subtotal	18	Upon completion of courses, students are eligible to apply for Certified Culinarian (CC) with the American Culinary Federation (ACF)		

Total Hours in the Program: 64

*See Catalog for classes that will fulfill the elective requirements stlcc.edu/Admissions_and_Registration/Course_Catalog.html or the Culinary Arts web page stlcc.edu/Programs/Hospitality_Studies/Culinary_Arts/

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

Culinary Arts AAS

Quick Checklist

Courses	Credit Hours	Notes
GENERAL EDUCATION		
ENG:101 College Composition I		
COM:101 Oral Communication I OR COM:107 Public Speaking		
Missouri State Requirement		
MTH:108 Elementary and Applied Mathematics or higher		
Life and Physical Sciences Elective OR Mathematics Elective		
Social and Behavioral Sciences Elective		
PHYSICAL EDUCATION 2 credit hours At least one credit must be an activity		
AREA OF CONCENTRATION		
HTM:100 Introduction to the Hospitality Industry		
HTM:120 Supervision and Leadership in the Hospitality Industry		
HTM:210 Hospitality Financial Planning and Cost Control		
HTM:200 Procurement in the Hospitality Industry		
HTM:125 Nutrition for the Culinarian		
HTM:105 Professionalism in the Hospitality Industry		
CUL:101 Safety and Sanitation		
CULINARY ARTS COURSES		
CUL:110 Food Preparation Theory and Practical I		
CUL:115 Food Preparation Theory and Practical II		
CUL:120 Food Preparation Theory and Practical III		
BAP:150 Bakeshop Basics for Culinarians		
CUL:201 Garde Manger		
CUL: 205 Global Cuisine		
CUL:215 American Regional Cuisine		
CUL:250 Culinary Arts Capstone		

For more information, please see stlcc.edu/Programs/Degrees or consult the College Catalog at stlcc.edu/Admissions_and_Registration/Course_Catalog.html

Advisor Contact Information

Name
Phone
Email