

# **CULINARY – BAKING & PASTRY**



- This is a suggested MAP for students interested in this FIELD. It does not represent a contract or guarantee course availability.
- Following the MAP provides students with the best chance for course transferability.
- This MAP is designed for full-time students, but the suggested courses apply to all!
   Customize a path by ADDING semesters, including SUMMER.

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Choose ONE course from each row unless o	therwise i	indicated	
Semester 1	Core42?	Credits	Notes
CUL-101: Sanitation & Safety for Food Service & CUL-100A: Culinary Fund. for Career Path Lecture		2	See Info (pg. 2)
CUL-100B: Culinary Fund. for Career Path Lab		4	
CUL-107: Sustainable Food Systems for Culinarians		3	
CUL-106: Egg Cookery & Cold Foods		3	
CUL-130: Hospitality Business and Service		3	
COL-101: College Seminar		1	
Semester Hours: 16/Cumulative H	ours: 16		<b>'</b>
Semester 2	Core42?	Credits	Notes
CUL-140: Principles of Nutrition		3	
CUL-150: World Cuisine		3	
CUL-131: Menu Design & Management		3	
CUL-132: Bar & Beverage Management		3	See Info (pg. 2)
CUL-190: Advanced Culinary Techniques		3	
Semester Hours: 15/Cumulative H	ours: 31		
Semester 3	Core42?	Credits	Notes
HIS-101: US History to 1877 or POL-101: American Government	Yes	3	Additional courses may be available. See pg. 2
ART-1001: Art Appreciation or BUS-208: Entrepreneurship/Small Business Management		3	Additional courses may be available. See pg. 2
MAT-105: Applied Math or higher	Yes	3	13
COM-110: Interpersonal Communication	Yes	3	
CUL-292: Topics in Culinary		3	
Semester Hours: 15/Cumulative H	ours: 46		
Semester 4	Core42?	Credits	Notes
BIO-105: Essentials of Biology	Yes	3	
ENG-101: English Comp I	Yes	3	
BUS-105: Business Ethics	Yes	3	
CUL-290A: Capstone		1	
CUL-290B: Internship		5	
Semester Hours: 15/Cumulative H	ours: 61		
Semester 5	Core42?	Credits	Notes
	1		<del> </del>

Semester Hours: 0/Cumulative Hours: 0

## **Pathway Considerations**



### Culinary – General: Info and Requirements

- https://www.stchas.edu/academics/departments/Culinary or visit www.stchas.edu/Pathways
- The courses listed are a suggested course sequence. Other elective or general education courses may be available. Please contact the Department, Academic Advising or see the academic catalog for additional information
- IMPORTANT: Core42 has specific requirements if you're pursuing an A.A. degree, often requiring you to take courses from
  different fields. As an example, for Natural Sciences you cannot take all CHM courses or all BIO courses. You must take a mix of
  Science courses. Similar restrictions apply to other Core42 categories. Please speak to an Advisor to make sure your courses
  count towards transfer or a degree.
- Contact the Coordinator of Culinary Academic Programs for information on course level certifications.
- Completion of the first two semesters of this pathway earns students a Certificate of Achievement in Culinary.
- CUL-101 earns students their ServSafe Manager Certification. It's highly suggested that students take and pass this certification to increase employability.
- CUL-132 earns students their ServSafe Alcohol & Level 1 Barista Certification.
- Elective course must be 3 CH. Contact the Coordinator of Culinary Academic Programs for suggestions.

### Some Important Things About Pathways..

- 1. Before **registering** for courses, make an appointment with an **Academic Advisor**. They will help make sure you're taking the right courses and sticking to your path.
- 2. For course descriptions, visit <a href="https://www.stchas.edu/academics/course-descriptions">https://www.stchas.edu/academics/course-descriptions</a>
- 3. To organize courses for your upcoming semesters or to register online, visit the Student Planning App in the SCC Portal.
- The order in which you take your courses may be important. Please check with your Academic Advisor to make sure you're not
  forgetting about course prerequisites.
- 5. If you have questions about your Financial Aid eligibility, contact a Financial Aid Counselor.
- 6. The courses in this map were hand-selected to help you achieve your educational goals, which often includes course transfer. SCC does its best ensure all courses transfer, though transferability is always up to the transfer institution. (See Core42 for exceptions to this rule.)
- 7. The simplest plan is for you to **stick to the path**. Changes to maps can be made, but please speak with an advisor, a teacher, and/or potential transfer institutions to ensure your substitutions fit your educational goals and needs.
- 8. Finding a career interest can help you find your Pathway. Consider visiting Career Services—they can help!
- 9. If you're interested in jobs based in Manufacturing & Industry, contact Workforce Development.

### Questions about your Pathway?

Career Questions

Career Services · 636-922-8244 · SCM (ADM) 1200

Advising Questions

Academic Advising · 636-922-8241 · SCM (ADM) 1200

Financial Aid Questions

Financial Aid · 636-922-8601 · SCM (ADM) 1113

Jobs in Industry or Manufacturing

Workforce Development · 636-922-8474 · HUM 103

Nursing & Allied Health Advising

Email: alliedhealth@stchas.edu · CHL 126/127

For more information on Pathways, visit www.stchas.edu/Pathways