

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**.

Choose ONE course from each row unless otherwise indicated

Semester 1	Core42?	Credits	Notes
CUL-110A: Intro to Baking for Career Path Lec & CUL-110B: Intro to Baking for Career Path Lab		5	
CUL-101: Sanitation & Safety for Food Service		1	See Info (pg. 2)
CUL-107: Sustainable Food Systems for Culinarrians		3	
CUL-112: Pastries		3	
CUL-130: Hospitality Business & Service		3	
Semester Hours: 15/Cumulative Hours: 15			
Semester 2	Core42?	Credits	Notes
CUL-140: Principles of Nutrition		3	
CUL-111: Breads		3	
CUL-114: Cake Baking & Decorating		3	
CUL-116: Plated Desserts & Presentation		3	
CUL-113: Chocolates & Sugar		3	
Semester Hours: 15/Cumulative Hours: 30			
Semester 3	Core42?	Credits	Notes
Semester Hours: 0/Cumulative Hours: 0			
Semester 4	Core42?	Credits	Notes
Semester Hours: 0/Cumulative Hours: 0			

Pathway Considerations

Culinary – Baking & Pastry: Info and Requirements

- <https://www.stchas.edu/academics/departments/Culinary> or visit www.stchas.edu/Pathways
- Please contact the Coordinator of Culinary Academic Programs for information on course level certifications
- CUL-101 earns students the ServSafe Manager Certification.
- It is highly suggested for students to take and pass the ServSafe Manager Certification to increase employability.

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 <https://www.stchas.edu/academics/course-descriptions>
3. To organize courses for your upcoming semesters or to register online, visit the **Student Planning App** in the SCC Portal.
4. 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