PROGRAM ARTICULATION D					
St. Louis Community College			Southern Illinois University Carbondale		
AAS Baking & Pastry Arts - 65	Hours		BS - Hospitality, Tourism & Event Management ((HTEM) - 120 Hours	
			UCC Capstone - 30 Hours		
		Hrs			Hr
			UNIV 101	Saluki Success	NA
COM 101	Oral Communication I	3	CMST 101	Intro to Oral Communication	Т
ENG 101	College Composition I	3	ENGL 101	English Composition I	Т
		1	ENGL 102	English Composition II	NA
MTH 160	Precalculus Algebra	3	MATH 108	College Algebra	T
SOC 101	i loodiodido / ligobid	+ Ŭ	ECON 113	Economics of Contemporary Social Issues	3
		+	PSYC 102	Intro to Psychology	3
	Intro to Sociology		SOC 108	Intro to Sociology	
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HST 102	United States From 1865-Present	3	SOC1 1XX	Social Science Sub	
		-	PHIL 104 -or- 105	Ethics -or- Elementary Logic	3
			HUMANITIES		N/
			PHYSICAL SCIENCE		3
		_	LIFE SCIENCE		3
			FINE ARTS		3
DIT 115	Principles of Nutrition	3	HND 101	Personal Nutrition	T
			HTEM 256	Multicultural Foods	3
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Program Requirements		1	Program Requirements		
BAP 101	Intro to Baking Theory	3		·	
BAP 105	Breads, Rolls, & Bakeries	3			
BAP 103	Production Pastry Techniques	3			
BAP 110 BAP 115	Cake Production & Decoration	3	4		
BAP 160	Artistic Concepts in Pastry	3			
BAP 201	Artisan & Decorative Bread	2			
BAP 205	Ice Cream & Frozen Desserts	2			
BAP 210	Chacalata Candias & Showniacas	2	Any courses not articulated	d will be used to satisfy general elective credit	
	Chocolate Candies & Showpieces		,	a nin be deed te editer, general electric elecat	
BAP 215	Plated Desserts	2	· · · , · · · · · · · · · · · · · · · · · · ·		
BAP 215			· · · · , · · · · · · · · · · · · · · · · · · ·		
	Plated Desserts Sugar Candies & Showpieces	2			
BAP 215 BAP 220 BAP 260	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone	2 2 3	,		
BAP 215 BAP 220 BAP 260 BIO 177	Plated Desserts Sugar Candles & Showpieces Baking & Pastry Arts Capstone Food Science	2 2 3 3			
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials	2 2 3 3 3			
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry	2 2 3 3 3 3 3			
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry	2 2 3 3 3 3 3 3 3			ŢΤ
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation	2 2 3 3 3 3 3 3 1	HTEM 206	Food Service Sanitation	
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 1 3 3	HTEM 206 HTEM 202	Food Service Sanitation Intro to Hospitality & Tourism	Т
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation	2 2 3 3 3 3 3 3 3 1 1 3 3 3	HTEM 206	Food Service Sanitation	Т
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 1 3 3	HTEM 206 HTEM 202 HTEM 373	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control	T
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial	T T 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 220	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial	T T 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business	T T 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 1 3 3 47 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications	T T 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 1 3 3 47 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business	T T 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 1 3 3 47 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications	T T 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 1 3 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 345	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems	T T 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 1 3 3 3 47	HTEM 206 HTEM 202 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 345 MKTG 304 Select 1 Course:	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308	T T 3 3 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 1 3 3 47 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination	T T 3 3 3 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 1 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 220 FIN 270 MGMT 202 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration	T T 3 3 3 3 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 1 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management	T T 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 3 3 1 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351 HTEM 360	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production	T 3 3 3 3 3 3 3 3 3 3 3 4
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 3 1 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 220 FIN 270 MGMT 202 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 250 HTEM 250 HTEM 351 HTEM 360 HTEM 371A	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship A	T 3 3 3 3 3 3 3 3 3 3 3 3 4 3
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 3 1 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351 HTEM 351 HTEM 351 HTEM 371A HTEM 371B	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship A Intership B	T 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3
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BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 47 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351 HTEM 360 HTEM 371A HTEM 371B HTEM 371B HTEM 380	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship A Internship B Hospitality Human Resources	T T 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3
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BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 3 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351 HTEM 351 HTEM 371A HTEM 371A	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship A Internship B Hospitality Human Resources Hospitality Seminar Hospitality Marketing Management	T T T T 33 33 33 33 33 33 33 33 33 33 33 33 33 31 33 33 34 33 33 34
BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Industry	2 2 3 3 3 3 3 3 3 3 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 250 HTEM 273 HTEM 351 HTEM 360 HTEM 371A HTEM 360 HTEM 371A HTEM 371A HTEM 371A HTEM 371A HTEM 360 HTEM 400 HTEM 400 HTEM 461	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting II-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship B Hospitality Human Resources Hospitality Seminar Hospitality Management Hospitality Management Hospitality Management Hospitality Management Hospitality Management Hospitality Management Hospitality Management Capstone Service Organization & Management	T T T T 333333333333333333333333333333333333
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BAP 215 BAP 220 BAP 260 BIO 177 CUL 150 HTM 120 HTM 200 CUL 101 HTM 100 HTM 210	Plated Desserts Sugar Candies & Showpieces Baking & Pastry Arts Capstone Food Science Culinary Essentials Supervision & Leadership Hospitality Industry Procurement in the Hospitality Industry Safety & Sanitation Intro to the Hospitality Indsutry Hospitality Financial Planning & Cost Control	2 2 3 3 3 3 3 1 3 3 47	HTEM 206 HTEM 202 HTEM 373 ACCT 220 ACCT 230 FIN 270 MGMT 202 MGMT 202 MGMT 345 MKTG 304 Select 1 Course: HTEM 250 HTEM 273 HTEM 351 HTEM 351 HTEM 371A HTEM 371A HTEM 371A HTEM 371A HTEM 371A HTEM 371A HTEM 371A HTEM 460 HTEM 465 HTEM 470	Food Service Sanitation Intro to Hospitality & Tourism Food & Labor Cost Control Accounting I-Financial Accounting II-Managerial Legal & Social Environment of Business Business Communications Computer Information Systems Principles of Marketing ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308 Intro to Professional Event Coordination Hotel Administration Destination Management Quantity Food Production Internship A Internship B Hospitality Human Resources Hospitality Marketing Management Hospitality Marketing Management Hospitality Management Capstone Service Organization & Management Convention Management & Services	T T T T 33 33 33 33 33 33 33 33 33 33 34 33 35 600 81 144