

PROGRAM ARTICULATION DEGREE PLAN								
St. Louis Community College 2022-2023		Southern Illinois University Carbondale						
AAS Baking & Pastry Arts - 65 Hours		BS - Hospitality, Tourism & Event Management (HTEM) - 120 Hours						
		UCC Capstone - 30 Hours						
		Hrs			Hrs			
COM 101	Oral Communication I	3	UNIV 101	Saluki Success	NA			
ENG 101	College Composition I	3	CMST 101	Intro to Oral Communication	T			
			ENGL 101	English Composition I	T			
			ENGL 102	English Composition II	NA			
MTH 160	Precalculus Algebra	3	MATH 108	College Algebra	T			
			ECON 113	Economics of Contemporary Social Issues	3			
			PSYC 102	Intro to Psychology	3			
SOC 101	Intro to Sociology	3	SOC 108	Intro to Sociology	T			
HST 102	United States From 1865-Present	3	SOC1 1XX	Social Science Sub	T			
			PHIL 104 -or- 105	Ethics -or- Elementary Logic	3			
			HUMANITIES		NA			
			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			
		18			21			
Program Requirements		Program Requirements						
BAP 101	Intro to Baking Theory	3	Any courses not articulated will be used to satisfy general elective credit					
BAP 105	Breads, Rolls, & Bakeries	3						
BAP 110	Production Pastry Techniques	3						
BAP 115	Cake Production & Decoration	3						
BAP 160	Artistic Concepts in Pastry	3						
BAP 201	Artisan & Decorative Bread	2						
BAP 205	Ice Cream & Frozen Desserts	2						
BAP 210	Chocolate Candies & Showpieces	2						
BAP 215	Plated Desserts	2						
BAP 220	Sugar Candies & Showpieces	2						
BAP 260	Baking & Pastry Arts Capstone	3						
BIO 177	Food Science	3						
CUL 150	Culinary Essentials	3						
HTM 120	Supervision & Leadership Hospitality Industry	3						
HTM 200	Procurement in the Hospitality Industry	3						
CUL 101	Safety & Sanitation	1				HTEM 206	Food Service Sanitation	T
HTM 100	Intro to the Hospitality Industry	3				HTEM 202	Intro to Hospitality & Tourism	T
HTM 210	Hospitality Financial Planning & Cost Control	3				HTEM 373	Food & Labor Cost Control	T
		47						
						ACCT 220	Accounting I-Financial	3
			ACCT 230	Accounting II-Managerial	3			
			FIN 270	Legal & Social Environment of Business	3			
			MGMT 202	Business Communications	3			
			MGMT 345	Computer Information Systems	3			
			MKTG 304	Principles of Marketing	3			
			Select 1 Course:	ABE 318, MATH 282, QUAN 402, PSYC 211 -or- SOC 308	3			
			HTEM 250	Intro to Professional Event Coordination	3			
			HTEM 273	Hotel Administration	3			
			HTEM 351	Destination Management	3			
			HTEM 360	Quantity Food Production	4			
			HTEM 371A	Internship A	3			
			HTEM 371B	Internship B	3			
			HTEM 380	Hospitality Human Resources	3			
			HTEM 400	Hospitality Seminar	1			
			HTEM 435	Hospitality Marketing Management	3			
			HTEM 460	Hospitality Management Capstone	4			
			HTEM 461	Service Organization & Management	3			
			HTEM 465	Convention Management & Services	3			
			HTEM 470	Facilities Management	3			
					60			
Total semester hrs completed w/AAS degree:		65	Total semester hrs completed w/BS degree:		81			
			Total hrs to BS degree:		146			
Degree Plan updated on 6/27/22 by SG								