



OZARKS TECHNICAL COMMUNITY COLLEGE

CULINARY ARTS

Baking Arts Certificate: 30 Hours

Option #2 – Baking & Pastry

Preferred Course Sequence

Semester I	Cr	Semester II	Cr
HSM 125 Purchasing	3	CUL 130 European Pastries	3
HSM 115 Safety & Sanitation	1	CUL 170 Chocolate & Sugars	3
CUL 121 Introduction to Baking	3	CUL 160 Cake Decorating	3
CUL 150 Specialty Breads	3	ENG 101* Composition I (see page 2 for complete list of allowable substitutions)	3
CUL 101 Food Preparation & Theory	3	CUL 180 Plated Dessert Presentation	2
MTH 105* Business Math or Higher level (see page 2 for complete list of allowable substitutions)	3		
Total Credits	16	Total Credits	14



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Allowable Substitutions

*COM 105 Substitutions
COM 100
COM 150
COM 200

*ENG 101 Substitutions
ENG 100
ENG 102
ENG 150

*PLS 101 Substitutions
HST 120
HST 130

*Science Electives	
BCS 115	BIO 160
BCS 132	CHM 101
BCS 210	PHY 105
BCS 165	PHY 110
BIO 100	PHY 115
BIO 105	PHY 120
BIO 135	PHY 220
BIO 142	CHM 160 & CHM 161

*Social Science Electives	
ANT 101	HST 130
ANT 220	PLS 101
ECO 270	PLS 201
ECO 275	PSY 110
GRY 101	PSY 130
HST 105	HST 130
HST 106	SOC 101
HST 120	SOC 210

*TEC 108 or MTH 110 Substitutions	
MTH 128	MTH 141
MTH 128S	MTH 210
MTH 130	MTH 215
MTH 130S	MTH 230
MTH 131	MTH 240
MTH 138	MTH 241
MTH 140	

The Missouri Department of Higher Education has identified a common set of general education courses that have been adopted statewide. These courses are called the "CORE 42". CORE 42 courses are guaranteed to transfer to any Missouri public or university to satisfy general education requirements.