

Food and Hospitality Institute
Associate in Applied Science in Bakery/Pastry to
Bachelors of Applied Arts and Sciences
Guided Pathway for DCCCD
Effective for the 2018-2019 catalog¹



First Year – El Centro College²

FIRST SEMESTER	SECOND SEMESTER
RSTO 1313 – Hospitality Supervision	PSTR 1206 – Cake Decorating I
CHEF 1305 – Sanitation and Safety	PSTR 2331 – Advanced Pastry Shop
PSTR 1301 – Fundamentals of Baking [#]	CSPCH 1311 – Introduction to Speech Communication OR CSPCH 1315 – Public Speaking OR CSPCH 1321 – Business and Professional Communication (090)
CENGL 1301 – Composition I (010)	PSTR 1364 – Practicum (or Field Experience)–Baking and Pastry Arts/Bakery/ Pastry Chef
C MATH Elective* (020)	CPSYC 2301 – General Psychology OR C SOCI 1301 – Introduction to Sociology (080)

Second Year – El Centro College.

FIRST SEMESTER	SECOND SEMESTER
PSTR 1305 – Breads and Rolls	CHEF 1301 – Basic Food Preparation
C Humanities/Fine Arts Elective* (040 OR 050)	PSTR 1343 – Bakery Operations & Management
	PSTR 1442 – Quantity Bakeshop Production
	PSTR 2364 – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef

Third Year – El Centro College

It's best to apply to the **University of North Texas** a full semester before you plan to transfer. It will help if you submit a copy of this pathway with your application.

FIRST SEMESTER	SECOND SEMESTER
CHEF 2331 – Advanced Food Preparation	
PSTR 1310 – Pies, Tarts, Teacakes, and Cookies	
Bakery/Pastry Culinary Arts Elective ⁺	
RSTO 1380 – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager	

AAS: Food and Hospitality Institute – Bakery/Pastry (60 hours)

You will need to apply for the associate's degree at your community college. Contact your advisor there for more information.

Fourth Year Courses – University of North Texas

FIRST SEMESTER	SECOND SEMESTER
CENGL 1320 – College Writing II (ENGL 1302) *	BAAS 3020 – Fundamentals of Inquiry & Discovery
CBIOL 1132 – Environ. Science* (BIOL 2406)	CPSCI 2305 – American Gov't: Process & Policies (GOVT 2305)
CANTH 3200 – Peoples and Cultures of Latin American*	CGEOL 1610 – Geology: Rock on! *
CHIST 2610 – US History to 1865 (HIST 1301) *	CHIST 2620 – US History since 1865 (HIST 1302) *
HMG T 2860 – Management Foundations in the Hospitality Industry*	HMG T 3240 – Special Event Management

Fifth Year Courses – University of North Texas

FIRST SEMESTER	SECOND SEMESTER
BAAS 3000 – Pathways to Civic Engagement	BAAS 4980 – Managing a 21 st Century Career
CPSCI 2306 – American Gov't: Laws & Institutions (GOVT 2306)	HMG T 3920 – Recent Developments in the Hospitality Industry*
C PHIL 4300 – Philosophy of Food*	ELECTIVE 3000 OR 4000+*
HGM T 3260 – Resort and Club Management*	ELECTIVE 3000 OR 4000+*
ELECTIVE 3000 or 4000+*	ELECTIVE 3000 OR 4000+*

This is not an official degree plan. Check with an advisor; degree plans may change in later catalogs.

Academic Advising Legend and Notes

Part-time students may also follow this sequence. Developmental coursework may be required.

¹ You may use this pathway if you entered one of the seven colleges on or before this date.

² Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by one of the seven colleges of the DCCCD awarding the degree. **C** This course counts for the Core Curriculum at any public college or university in Texas. There are several options to fulfill this requirement. See your academic advisor for a specific list.

- + Elective must be selected from the following: HMG 2307, PSTR 1391, PSTR 2330, RSTO 1306,
- RSTO 1325, RSTO 1391, RSTO 2301, RSTO 2307.
- # For PSTR 1301, you must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.
- All **CHEF, PSTR, and RSTO** courses must be completed with a "C" or better.
- () Course numbers shown in parentheses are equivalent to these courses at **University**.