

Food and Hospitality Institute
Associate in Applied Science in Culinary Arts 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	CHEF 2331 – Advanced Food Preparation
CHEF 1305 – Sanitation and Safety	RSTO 1304 – Dining Room Service
CHEF 1301 – Basic Food Preparation [#]	HAMG 2301 – Principles of Food and Beverage Operations
CENGL 1301 – Composition I (010) ^{##}	CPSYC 2301 – General Psychology <u>OR</u>
C MATH Elective* (020)	C SOCI 1301 – Introduction to Sociology (080)

Second Year – El Centro College

It's best to apply to (University) 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 1310 – Garde Manger	RSTO 2301 – Principle of Food and Beverage Controls
CHEF 2302 – Saucier	PSTR 1301 – Fundamentals of Baking
CHEF 1264 – Practicum (or Field Experience)-Culinary Arts/Chef Training	CHEF 1441 – American Regional Cuisine <u>OR</u>
	CHEF 1445 – International Cuisine
	C Humanities/Fine Arts Elective* (040 OR 050)

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
RSTO 1325 – Purchasing for Hospitality Operations	
IFWA 1318 – Nutrition for the Food Service Professional	
CSPCH 1311 – Intro. to Speech Communication <u>OR</u>	
CSPCH 1315 – Public Speaking <u>OR</u>	
CSPCH 1321 – Business and Professional Comm. (090)	
RSTO 1380 – Cooperative Education – Restaurant, Culinary, and Catering Management/Manager	

AAS: Food and Hospitality Institute – Culinary Arts (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 ^{##}
CHMGT 2460 – Nutrition Science*	ELECTIVE 3000 OR 4000+*
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) *
HMGMT 2860 – Management Foundations in the Hospitality Industry*	HMGMT 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 2305 – American Gov't: Process & Policies (GOVT 2305)	CPSCI 2306 – American Gov't: Laws & Institutions(GOVT 2306)
CPHIL 4300 – Philosophy of Food*	HMGMT 3920 – Recent Developments in the Hospitality Industry*
HGMT 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.

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

Academic Advising Legend and Notes

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. **#** For CHEF 1301, you must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day. **All CHEF, HAMG, IFWA, PSTR, and RSTO courses must be completed with a "C" or better.**) Course numbers shown in parentheses are equivalent courses students can still take at any Texas public college or University. **##**In order to complete the B.A.A.S. degree a student must earn a C or better in the following core courses: ENGL 1301 Composition I and ENGL 1320 Composition II (ENGL 1302). A C or better is also required for the three B.A.A.S. foundation courses BAAS 3020, BAAS 3000 and BAAS 4980. ****UNT Professional Development Concentration Options**

This **Example** Pathway includes a 12-hour concentrations in Hospitality Management. Other concentration options are available. Business Management and Marketing are just two of several additional concentrations and focus areas available with the UNT B.A.A.S Degree. See your academic advisor for the most up to date list of concentration options.