



**BUSINESS**  
ECC

**Associate in Applied Science in  
Food and Hospitality Institute – Bakery/Pastry to  
Bachelor of Applied Arts and Sciences  
Guided Pathway  
Effective for the 2019-2020 catalog<sup>1</sup>**

**UNT**



**BACHELOR OF  
APPLIED ARTS  
& SCIENCES**  
Discovery  
Collaboration  
Application

**First Year – El Centro College<sup>2</sup>**

FIRST SEMESTER	SECOND SEMESTER
<b>RSTO 1313</b> – Hospitality Supervision	<b>PSTR 1206</b> – Cake Decorating I
<b>CHEF 1305</b> – Sanitation and Safety	<b>PSTR 2331</b> – Advanced Pastry Shop
<b>PSTR 1301</b> – Fundamentals of Baking#	<sup>c</sup> <b>SPCH 1311</b> – Introduction to Speech Communication (090) <b>OR</b> <sup>c</sup> <b>SPCH 1315</b> – Public Speaking (090) <b>OR</b> <sup>c</sup> <b>SPCH 1321</b> – Business and Professional Communication (090)
<sup>c</sup> <b>ENGL 1301</b> – Composition I (010)	<b>PSTR 1364</b> – Practicum (or Field Experience)–Baking and Pastry Arts/Bakery/Pastry Chef
<sup>c</sup> <b>Mathematics Elective*</b> (020)	<sup>c</sup> <b>PSYC 2301</b> – General Psychology (080) <b>OR</b> <sup>c</sup> <b>SOCI 1301</b> – Introduction to Sociology (080)
<b>Total Semester Hours: 15</b>	<b>Total Semester Hours: 14</b>

**Second Year – El Centro College**

It's best to apply to UNT 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
<b>PSTR 1305</b> – Breads and Rolls	<b>CHEF 1301</b> – Basic Food Preparation
<sup>c</sup> <b>Humanities/Fine Arts Elective*</b> (040 OR 050)	<b>PSTR 1343</b> – Bakery Operations and Management
	<b>PSTR 1442</b> – Quantity Bakeshop Production
	<b>PSTR 2364</b> – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef
<b>Total Semester Hours: 6</b>	<b>Total Semester Hours: 13</b>

**Third Year – El Centro College**

It's best to apply to UNT 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
<b>CHEF 2331</b> – Advanced Food Preparation	
<b>PSTR 1310</b> – Pies, Tarts, Teacakes, and Cookies	
<b>Bakery/Pastry Culinary Arts Elective+</b>	
<b>RSTO 1380</b> – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager	
<b>Total Semester Hours: 12</b>	<b>Total Semester Hours: 0</b>

**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.

**Third/Fourth Year Courses – University of North Texas**

FIRST SEMESTER	SECOND SEMESTER
<b>BAAS 3020</b> - Inquiry and Discovery	<b>BAAS 3000</b> – Pathways to Civic Engagement
<sup>c</sup> <b>ENGL 1320</b> – College Writing II (010)	<sup>c</sup> <b>Life and Physical Science (030)</b>
<sup>c</sup> <b>Life and Physical Science (030)</b>	<sup>c</sup> <b>Humanities Course (040)</b> or <sup>c</sup> <b>Fine Arts course (050)</b> depending on what student took in first year.
<b>CMHT 3950</b> – Creating Consumer Experiences	<b>HMG 3240</b> – Special Event Management
<b>3XXX-4XXX Concentration 3</b>	<b>3XXX-4XXX Concentration 3</b>
<b>Total Semester Hours: 15</b>	<b>Total Semester Hours: 15</b>

**Fourth/Fifth Year Courses – University of North Texas**

FIRST SEMESTER	SECOND SEMESTER
<sup>c</sup> <b>Component Area 3XXX-4XXX (090)</b>	<b>BAAS 4100</b> - Managing a 21 <sup>st</sup> Century Career
<sup>c</sup> <b>HIST 2610</b> – US History to 1865 (060)	<sup>c</sup> <b>PSCI 2306</b> - US and Texas Constitutions and Institutions (070)
<sup>c</sup> <b>PSCI 2305</b> – American Gov't: Process & Policies (070)	<sup>c</sup> <b>HIST 2620</b> – US History since 1865 (060)
<b>HMG 3260</b> – Resort and Club Management	<b>HMG 3700</b> – Hotel Operations
<b>3XXX-4XXX Concentration 3</b>	<b>3XXX-4XXX Concentration 3</b>
<b>Total Semester Hours: 15</b>	<b>Total Semester Hours: 15</b>

**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.

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

<sup>2</sup> 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.

<sup>3</sup> This course counts for the Core Curriculum at any public college or university in Texas.

<sup>4</sup> There are several options to fulfill this requirement. See your academic advisor for a specific list.

<sup>5</sup> Elective must be selected from the following: HMG 2307, PSTR 1391, PSTR 2330, RSTO 1306, RSTO 1325, RSTO 1391, RSTO 2301, RSTO 2307.

<sup>6</sup> For PSTR 1301, you must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.

All CHEF, PSTR, RSTO, college-level mathematics and ENGL 1301 courses must be completed with a "C" or better.

Approved: 2019-2020 Guided Pathway

**UNT Concentrations:**

In this plan, one Applied Arts and Science concentration is drawn from the community college coursework. A second is shown for illustration, and a third left open. There are many other possible concentrations that can be selected in consultation with your academic advisor.

For questions about the University portion of this degree plan, contact the UNT  
Applied Arts and Sciences Unit Office at (940) 369-8129, [baas@unt.edu](mailto:baas@unt.edu)  
<http://baas.unt.edu>