



BUSINESS



**Associate in Applied Science in
Food and Hospitality Institute – Culinary Arts to
Bachelor of Applied Arts and Sciences
Guided Pathway
Effective for the 2019-2020 catalog¹**



BACHEL
APPLIED
& SCIEN
Experience
Discovery
Collaboration
Application

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
°ENGL 1301 – Composition I (010)	°PSYC 2301 – General Psychology (080) <u>OR</u>
°Mathematics Elective* (020)	°SOCI 1301 – Introduction to Sociology (080)

Total Semester Hours: 15

Total Semester Hours: 12

Second Year – El Centro College

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
	°Humanities/Fine Arts Elective* (040 OR 050)

Total Semester Hours: 8

Total Semester Hours: 13

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

Total Semester Hours: 12

Total Semester Hours:

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.

Third/Fourth Year Courses – University of North Texas

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

Total Semester Hours: 15

Total Semester Hours: 15

Fourth/Fifth Year Courses – University of North Texas

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

Total Semester Hours: 15

Total Semester Hours: 15

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.

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.

³ 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 Students 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.

You must earn a grade of "C" or better in English 1301 and the selected college-level mathematics course.

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
<http://baas.unt.edu>