



AAS. Culinary Arts to  
Bachelor of Applied Arts & Sciences Degree  
**Guided Pathway**  
2019-2020 Catalog

**First Year - Tarrant County College District**

FIRST SEMESTER	SECOND SEMESTER
CHEF 1301 - Basic Food Preparation	HAMG 2301 - Principles of Food and Beverage Operations
CHEF 1305 - Sanitation and Safety	CHEF 2301 - Intermediate Food Preparation
PSTR 1301 - Fundamentals of Baking	HAMG 1324 - Hospitality Human Resources Management*
RSTO 1304 - Dining Room Service	ENGL 1301 (010) - Composition I <sup>C</sup>
RSTO 1325 - Purchasing for Hospitality Operation	HAMG 1321 - Introduction to the Hospitality Industry*

**Second Year - Tarrant County College District**

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
HECO 1322 - Nutrition and Diet Therapy	IFWA 2446 - Quantity Procedures
SPCH 1311 - Introduction to Speech Communication <sup>C*</sup>	CHEF 1264 - Practicum in Culinary Arts and Chef Training
CHEF 1310 - Garde Manger	ARTS 1301 (050) - Art Appreciation <sup>C*</sup>
CHEF 1341 - American Regional Cuisine*	PSYC 2301 (080) - General Psychology <sup>C*</sup>
CHEF 1302 - Principles of Healthy Cuisine	CHEM 1411 (030) - General Chemistry I <sup>C*</sup>

**AAS: Culinary Arts**

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

**Third Year – University of North Texas**

FIRST SEMESTER	SECOND SEMESTER
BAAS 3020 - Inquiry and Discovery	BAAS 3000 – Pathways to Civic Engagement
<sup>C</sup> ENGL 1320 – College Writing II (010)	<sup>C</sup> Humanities Course (040) 3XXX-4XXX
<sup>C</sup> Life and Physical Science (030)	<sup>C</sup> Mathematics (020)
CMHT 3950 – Creating Consumer Experiences	HMGT 3240 – Special Event Management
3XXX-4XXX Concentration 3	3XXX-4XXX Concentration 3

**Fourth Year - University of North Texas**

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

**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.

\* You may take a different course to meet this requirement. A specific list is available from your advisor.

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

**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>