



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

**AAS in Culinary Arts to  
Bachelor of Applied Arts and Sciences  
Guided Pathway  
2019-2020 Catalog**

**First Year – Tyler Junior College**

FIRST SEMESTER	SECOND SEMESTER
<b>CHEF 1205</b> – Sanitation and Safety	<b>RSTO 1325</b> – Purchasing for Hospitality Operations
<b>IFWA 1218</b> – Nutrition for the Food Service Professional	<b>CHEF 2331</b> – Advanced Food Preparation *
<b>HAMG 1321</b> – Introduction to Hospitality Industry	<b>RSTO 1321</b> – Menu Management
<b>PSTR 1301</b> – Fundamentals of Baking	<b>RSTO 1204</b> – Dining Room Service *
<b>CHEF 1401</b> – Basic Food Preparation	<b>Cxxxx x3xx</b> – Lang., Philosophy and Culture Core (040)
<b>Cxxxx x3xx</b> – Social and Behavioral Sciences Core (080)	Total semester hours: 15

Total semester hours: 17

**Second Year – Tyler Junior 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 1441</b> – American Regional Cuisine *	<b>CHEF 1445</b> – International Cuisine *
<b>CHEF 1340</b> – Meat Preparation and Cooking *	<b>CHEF 1364</b> – Practicum – Culinary Arts/Chef Training
<b>RSTO 1313</b> – Hospitality Supervision	<b>CHEF 1310</b> – Garde Manager *
<b>CENGL 1301</b> – Composition I (010)	<b>C MATH 1332</b> – Contemporary Mathematics * (020)
<b>CSPCH 1321</b> – Bus. & Prof. Communication * (010)	Total semester hours: 13

Total semester hours: 16

**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
<b>BAAS 3020</b> - Inquiry and Discovery	<b>BAAS 3000</b> – Pathways to Civic Engagement
<b>C Component Area (090)</b>	<b>C Life and Physical Science (030)</b>
<b>C Life and Physical Science (030)</b>	<b>C Fine Arts course (050)</b>
<b>CMHT 3950</b> – Creating Consumer Experiences	<b>HMGT 3240</b> – Special Event Management
<b>3XXX-4XXX Concentration 3</b>	<b>3XXX-4XXX Concentration 3</b>

**Fourth Year - University of North Texas**

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

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