



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
CHEF 1205 – Sanitation and Safety	RSTO 1325 – Purchasing for Hospitality Operations
IFWA 1218 – Nutrition for the Food Service Professional	CHEF 2331 – Advanced Food Preparation *
HAMG 1321 – Introduction to Hospitality Industry	RSTO 1321 – Menu Management
PSTR 1301 – Fundamentals of Baking	RSTO 1204 – Dining Room Service *
CHEF 1401 – Basic Food Preparation	Cxxxx x3xx – Lang., Philosophy and Culture Core (040)
Cxxxx x3xx – 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
CHEF 1441 – American Regional Cuisine *	CHEF 1445 – International Cuisine *
CHEF 1340 – Meat Preparation and Cooking *	CHEF 1364 – Practicum – Culinary Arts/Chef Training
RSTO 1313 – Hospitality Supervision	CHEF 1310 – Garde Manager *
CENGL 1301 – Composition I (010)	C MATH 1332 – Contemporary Mathematics * (020)
CSPCH 1321 – 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
BAAS 3020 - Inquiry and Discovery	BAAS 3000 – Pathways to Civic Engagement
C Component Area (090)	C Life and Physical Science (030)
C Life and Physical Science (030)	C Fine Arts course (050)
HMGT 3100 – Casino Management	HMGT 3300 – Hospitality Industry Marketing and Sales
HMGT 3260 – Resort and Club Management	HMGT 3920 – Recent Developments in the Hospitality Industry

Fourth Year - University of North Texas

FIRST SEMESTER	SECOND SEMESTER
C PSCI 2305 – American Gov't: Process & Policies (070)	BAAS 4100 - Managing a 21 st Century Career
C HIST 2610 – US History to 1865 (060)	C PSCI 2306 - US and Texas Constitutions and Institutions (070)
C Component Area 3XXX-4XXX (090)	C HIST 2620 – US History since 1865 (060)
HMGT 3240 – Event Management	* HMGT XXXX – Choice course in the focus area
HMGT 4300 – Survey of Beverages in the Hospitality Industry	* HMGT XXXX – Choice course in the focus area

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 Focus Areas/Concentrations:

In this plan, one Applied Arts and Science concentration is drawn from the community college coursework. An 8 course focus area is also included in this sample plan. Alternative concentrations could 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>