



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

First Year – Central Texas College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1305 Sanitation & Safety	CHEF 1310 Garde Manager
HAMG 1321 Intro to the Hospitality Industry	ⒸGOVT 2305 Federal Government
CHEF 1301 Basic Food Preparation	ⒸSPCH 1315 or 1321
ⒸHumanities/Fine Arts Selection*	CHEF 2301 Intermediate Food Preparation
RSTO 1321 Menu Management	CHEF 1302 Principles of Healthy Cuisine OR IFWA 1318 Nutrition for the Food Service Professional
	CHEF 2302 Saucier

Second Year – Central Texas 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
ⒸENGL 1301 Composition I	RSTO 1325 Purchasing for Hospitality Operations
PSTR 1301 Fundamentals of Baking	ⒸMATH 1332 or 1342
CHEF 1341 American Regional Cuisine	ⒸAcademic Elective*
CHEF 1345 International Cuisine	HAMG 2388 Internship – Hospitality Administration & Management OR HAMG 2373 Final Project – Hospitality Management & Administration
HAMG 2301 Principles of Food & Beverage Operations	

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
ⒸENGL 1320 – College Writing II (010)	ⒸLife and Physical Science (030)
ⒸLife and Physical Science (030)	ⒸSocial and Behavioral Sciences (080)
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
ⒸFine Arts course or Humanities if Fine Arts taken in first year. 3XXX-4XXX Level	BAAS 4100 - Managing a 21 st Century Career
ⒸHIST 2610 – US History to 1865 (060)	ⒸPSCI 2306 - US and Texas Constitutions and Institutions (070)
ⒸComponent Area Option 3XXX-4XXX	Ⓒ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.
- Ⓒ This course counts for the Core Curriculum at any public college or university in Texas.
- () Course numbers shown in parentheses are equivalent to these courses at UNT.

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>