

Culinary Arts (Chef Training) to
Bachelor of Applied Arts and Sciences
Guided Pathway
Effective for the 2019-2020 Catalog

First Year – Del Mar College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1301 Basic Food Preparation	RSTO 2301 Principles of Food and Beverage Controls
CHEF 1305 Sanitation and Safety	IFWA 1318 Nutrition, Food Service Professionals
RSTO 1301 Beverage Management	CHEF 1310 Garde Manger
PSTR 1301 Fundamentals of Baking	CHEF 1314 A La Carte Cooking

Second Year – Del Mar College

FIRST SEMESTER	SECOND SEMESTER
^c SOCI 1301 Introduction to Sociology*	RSTO 2405 Management of Food Production and Service
^c SPCH 1311 Intro Speech Communication*	^c PHIL 2306 Introduction to Ethics*
^c MATH 1314 College Algebra	PSTR 2431 Advanced Pastry Shop
	^c ENGL 1301 Composition I

Third Year – Del Mar 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
CHEF 1380 Cooperative Education – Culinary Arts/Chef Training
CHEF 2302 Saucier
CHEF 1380 Coop Ed- Culinary Arts Chef Training
CHEF 1445 International Cuisine

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 ENGL 1320 – College Writing II (010)	^c Life and Physical Science (030)
^c Life and Physical Science (030)	^c Fine Arts course (050)
HMG 3100 – Casino Management	HMG 3300 – Hospitality Industry Marketing and Sales
HMG 3260 – Resort and Club Management	HMG 3920 – Recent Developments in the Hospitality Industry

Fourth Year – University of North Texas

FIRST SEMESTER	SECOND SEMESTER
^c Component Area 3XXX-4XXX (090)	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 PSCI 2305 – American Gov't: Process & Policies (070)	^c HIST 2620 – US History since 1865 (060)
HMG 3240 – Event Management	*HMG XXXX – Choice course in the focus area
HMG 4300 – Survey of Beverages in the Hospitality Industry	*HMG 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 Area/Concentrations:

This plan illustrates the Bachelor of Applied Arts and Sciences (B.A.A.S.) degree with a focus area in Hospitality Services. There are many additional pathways within the program at UNT. Other concentrations 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>