

**Le Cordon Bleu to Texas Woman's University
Program to Program Articulation Guide
2010-2012**

**Associate of Applied Science in Culinary Arts to
Bachelor of Applied Science in Culinary Science & Food Service Management**

This curriculum is designed for students who plan to complete an Associate of Applied Science in Culinary Arts at Le Cordon Bleu and then transfer to Texas Woman's University to complete a B.A.S. in Culinary Science & Food Service Management. Students can expect to complete core curriculum requirements at TWU – some additional core may be completed at DCCD for transfer, up to maximum of 84 transfer hours. *All Core Courses are italicized.*

All students must complete six credit hours in approved Global Perspective (GP) courses, either in the core, major/minor courses or electives (TWU graduation requirement). A current list of DCCC equivalencies may be found at <http://www.twu.edu/admissions/transfer-list.asp>.

Le Cordon Bleu Two-Year Plan to Graduation

	Hours		Hours
Term I	LCBC 110 Culinary Foundations I LCBC 105 Food Safety & Sanitation LCBC 100 College Success & Portfolio	4 3 1	Term 8 LCBC 160 Catering & Buffet 6
Term 2	LCBC 120 Culinary Foundations II	6	Term 9 GEN 156 20 th Century Literature LCBC 215 Hospitality Supervision 3 5
Term 3	GEN 116 Public Speaking GEN 126 College Math	3 3	Term 10 LCBC 210 Cuisines Across Cultures (GP) 6
Term 4	LCBC 130 Culinary Foundations III	6	Term 11 LCBC 220 Contemporary Cuisine LCBC 225 Wine and Beverage 4 3
Term 5	GEN 136 English Composition LCBC 125 Cost Control & Purchasing	3 3	Term 12 LCBC 240 Restaurant Rotation 8
Term 6	LCBC 150 Baking & Pastry	6	Term 13 LCBK 250 Externship I 8
Term 7	LCBC 135 Nutrition GEN 146 Intro to Psychology	3 3	Term 14 LCBK 255 Externship II 6
	Total Hours	44	Total Hours 49

Third Year at Texas Woman's University

	Hours		Hours
NFS 3033 Nutrition/Life Cycle	3	NFS 3133, 3131 Food Science for Culinary Majors + lab	4
NFS 3081 Scientific Principles in Culinary Science	1	NFS 4123 Sensory Evaluation of Foods	3
<i>HIST 1013 The United States to 1877</i>	3	NFS 3173 Culture and Food (GP)	3
<i>CHEM 1013, 1011 Intro Chemistry + lab</i>	4	NFS 4023 Food Product Development	3
<i>ENG 1023 Composition II</i>	3	<i>HIST 1023 The United States since 1877</i>	3
	14		16

Summer at Texas Woman's University

	Hours
NFS 4903 Cooperative Education OR Program Elective (upper level) <i>Natural Science (core course)</i>	3 4

Fourth Year at Texas Woman's University

	Hours		Hours
NFS 4501 Careers in Culinary Science	1	NFS 4943 Trends & Controversies in NFS	3
NFS 4744 Principles of Foodservice Systems	4	BUS 3113 Principles of Marketing	3
GOV 2013 U.S. National Government	3	MFS 4032/31 Therapeutic Culinary Science +lab	3
<i>Visual/Performing Arts (upper-level core course)</i>	3	<i>Multicultural Women's Studies (upper level GP)</i>	3
MATH 1013	3	GOV 2023 Texas Government	3
		Computer Literacy Exam or course	0-3
	14		15-18

Total hours transferred from LCB: 42 credit block + 15 hours gen. ed
Total hours at TWU: 66-69
Total hours for B.A.S. degree: 123-126

For more information contact:
Dept. of Nutrition & Food Science (940) 898-2636
<http://www.twu.edu/nutrition-food-science>

Approved list of core courses in each component available at: <http://www.twu.edu/academicaffairs/coreCurriculum.htm>
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