

Collin County Community College to Texas Woman's University

Program to Program Articulation Guide 2008-2010

Associate of Applied Sciences in Culinary Arts

Bachelor of Applied Science in Culinary Science & Food Service Management

This curriculum is designed for students who complete an Associate of Applied Sciences Culinary Arts at Collin County Community College 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. All core courses are italicized.

First Year at Collin County Community College

Hours		Hours	
CHEF 1313 Food Service Operation/Systems	3	<i>Natural Science (approved core)</i>	4
CHEF 1301 Basic Food Preparation	3	<i>MATH 1314 College Algebra</i>	3
CHEF 2201 Intermediate Food Preparation	2	CHEF 1314 A' La Carte Cooking	3
CHEF 2231 Advanced Food Preparation	2	CHEF 2302 Saucier	3
CHEF 1305 Sanitation and Safety	3	RSTO 2301 Principles of Food/Bev. Control	3
RSTO 1325 Purchasing for Hospitality Optrns.	3		

Summer at Collin County Community College

Hours	
CHEF 1345 International Cuisine (GP)	3
CHEF 1310 Garde Manager	3
CHEF 1341 American Regional Cuisine	3

Second Year at Collin County Community College

Hours		Hours	
CHEF 2336 Charcuterie	3	<i>SPCH Elective (approved Comm Core)</i>	3
<i>Visual/Performing Arts (approved core)</i>	3	<i>ENGL 1301 Composition I</i>	3
PSTR 1340 Plated Desserts	3	CHEF 1302 Principles of Healthy Cuisine	3
HAMG 1324 Hospitality HR Mgmt.	3	<i>Social/Behavioral Science (approved core)</i>	3
		CHEF 1364 Practicum (or field training) OR	3
		CHEF 1381 Cooperative Education	3

First Year at Texas Woman's University

FALL		SPRING	
Hours		Hours	
NFS 3033 Nutrition/Life Cycle	3	NFS 3133/31 Food Science for Culinary Majors	4
<i>MATH 1013 Quantitative Literacy</i>	3	NFS 4123 Sensory Evaluation of Foods	3
<i>HIST 1013 The United States to 1877</i>	3	<i>HIST 1023 The United States since 1877</i>	3
<i>CHEM1013/11 Introductory Chemistry</i>	4	NFS 3173 Culture & Food (GP)	3
NFS 3081 Scientific Prin. Culinary Science	1	NFS 4023 Food Product Development	3
<i>ENGL 1023 Composition II</i>	3		16
	17		

Summer at Texas Woman's University

Summer		Hours	
NFS 4903 Cooperative Education OR Program Elective (upper level)	3		

Second Year at Texas Woman's University

FALL		SPRING	
Hours		Hours	
<i>GOVT 2013 U.S. National Government</i>	3	NFS 4943 Trends and Issues in NFS	3
NFS 4501 Careers in Culinary Science	1	BUS 3113 Principles of Marketing	3
NFS 4744 Principles of Foodservice Systems	4	NFS 4032 Therapeutic Culinary Science	2
MATH 1303 College Algebra	3	NFS 4031 Therapeutic Culinary Science Lab	1
<i>Humanities (Upper level core course)</i>	3	<i>Multicultural Women's Studies (upper level)</i>	3
Visual/Performing Arts (core course) or Humanities (core course - (GP))		<i>GOVT 2023 Texas Government</i>	0-3
	14	CSCI 1403 or Exam (computer literacy)	15-18

Total hours taken at HCCS: 64

(block credit accepted)

Total hours needed at TWU: 62-65

Total hours for both degrees: 120

For more information contact:

Dept. of Nutrition & Food Sciences
(940) 898-2636

<http://www.twu.edu/hs/nfs/>