



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

This curriculum is designed for students who complete an Associate of Applied Sciences in Culinary Arts at Collin 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 – some additional core may be completed at Collin College for transfer, up to maximum of 84 transfer hours. All core courses are italicized.

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

### **First Year at Collin College**

	HOURS		HOURS
CHEF 1301 Basic Food Preparation	3	CHEF 2302 Suacier	3
CHEF 1305 Sanitation and Safety	3	HAMG 1324 Hospitality Human Res. Mgmt	3
<i>ENGL 1301 Composition I</i>	3	<i>HUMA 1301 Introduction to the Humanities</i>	3
HAMG 1321 Intro to Hospitality Industry	3	PSTR 1301 Fundamentals of Baking	3
IFWA 1310 Nutrition and Meal Planning	3	RSTO 1325 Purchasing for Hospitality Operations	3

### **Summer at Collin College**

	HOURS
CHEF 1302 Principles of Healthy Cuisine	3
HAMG 1319 Computers in Hospitality	3
<i>MATH 1332 College Mathematics</i>	3

### **Second Year at Collin College**

	HOURS		HOURS
CHEF 1310 Garde Manger	3	CHEF 1314 A La Carte Cooking	3
CHEF 1341 American Regional Cuisine	3	CHEF 2380 Coop. Ed – Culinary Arts/Chef Train.	3
CHEF 1345 International Cuisine (GP)	3	<i>PHED/DANC Any core activity course</i>	1
CHEF 2331 Advanced Food Preparation	3	RSTO 1304 Dining Room Service	3
<i>ECON 1301 Introduction to Economics</i>	3	<i>SPCH 1321 Business and Professional Speaking</i>	3
		Program Elective	3

### **First Year at Texas Woman's University**

	HOURS		HOURS
NFS 3033 Nutrition/Life Cycle	3	NFS 3133/31 Food Science for Culinary Majors	4
<i>HIST 1013 The United States to 1877</i>	3	NFS 4123 Sensory Evaluation of Foods	3
<i>CHEM1013/11 Introductory Chemistry</i>	4	<i>HIST 1023 The United States since 1877</i>	3
NFS 3081 Scientific Princ. Culinary Science	1	NFS 3173 Culture & Food (GP)	3
<i>ENG 1023 Composition II</i>	3	NFS 4023 Food Product Development	3

### **Summer at Texas Woman's University**

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

### **Second Year at Texas Woman's University**

	HOURS		HOURS
<i>GOV 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 <i>Visual/Performing Arts (upper-level core)</i>	4	NFS 4032/31 Therapeutic Culinary Science	3
<i>MATH 1303 College Algebra</i>	3	<i>Multicultural Women's Studies (upper level)</i>	3
<i>Natural Science (core)</i>	3	<i>GOV 2023 Texas Government</i>	3
		<i>Computer Literacy Exam or course</i>	0-3

Total hours taken at Collin: 70  
(*block credit accepted: 42 hours + core*)  
Total hours needed at TWU: 65-68  
Total hours for both degrees: 135-138

For more information contact:  
**Dept. of Nutrition & Food Sciences**  
**(940) 898-2636**

<http://www.twu.edu/nutrition-food-sciences/>