



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 DCCC 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 DCCC 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 DCCC equivalencies may be found at <http://www.twu.edu/admissions/transfer-list.asp>.

First Year at Dallas County Community College District

HOURS		HOURS	
HAMG 1321 Intro to Hospitality Industry	3	PSTR 1301 Fundamentals of Baking	3
CHEF 1301 Basic Food Preparation	3	CHEF 2331 Advanced Food Preparation	3
CHEF 1305 Sanitation and Safety	3	RSTO 1304 Dining Room Service	3
<i>MATH 1314 College Algebra</i>	3	<i>ENGL 1301 Composition I</i>	3
<i>Natural Science (core)</i>	4	CHEF 1364 Practicum	3

Summer at Dallas County Community College District

HOURS	
CHEF 2364 Practicum – Culinary/Chef	3
<i>Humanities (core)</i>	3

Second Year at Dallas County Community College District

HOURS		HOURS	
RSTO 1313 Hospitality Supervision	3	NUTR 1322 Principles of Nutrition (or IFWA 1318)	3
CHEF 1441 American Regional Cuisine	4	RSTO 2301 Principles of Food & Beverage Control	3
CHEF 1310 Garde Manger	4	RSTO 1380 Coop. Ed – Manager (21 hrs/wk)	3
RSTO 1325 Purchasing for Hosp. Operations	3	<i>PSYC 2301 Intro to Psychology</i>	3
<i>Oral Communications (core)</i>	3	CHEF 1445 International Cuisine (GP)	4

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	
GOV 2013 U.S. National Government	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 4032/31 Therapeutic Culinary Science	3
<i>Visual/Performing Arts (upper-level core)</i>	3	<i>Multicultural Women's Studies (upper level)</i>	3
<i>MATH 1013 Quantitative & Financial Literacy</i>	3	GOV 2023 Texas Government	3
		<i>Computer Literacy Exam or course</i>	0-3

Total hours taken at DCCCD: 69
(*block credit accepted: 42 hours + core*)
Total hours needed at TWU: 62-65
Total hours for both degrees: 132-135

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