



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

First Year at Tarrant County College

HOURS		HOURS	
HECO 1315 Food Preparation and Meal Mgmt	3	HECO 1322 Nutrition and Diet Therapy	3
CHEF 1205 Sanitation and Safety	2	PSTR 1401 Fundamentals of Baking	4
CHEF 1301 Basic Food Preparation	3	CHEF 2301 Intermediate Food Preparation	3
<i>ENGL 1301 Composition I</i>	3	HAMG 2301 Principles of Food & Beverage Op.	3
RSTO 1325 Purchasing for Hospitality Oprtns.	3	RSTO 1204 Dining Room Service	2

Summer at Tarrant County College

HOURS	
<i>COSC 1401 or BCIS 1405</i>	4
<i>SPCH 1311 Fundamentals of Speech Comm.</i>	3

Second Year at Tarrant County College

HOURS		HOURS	
RSTO 1306 Facilities Layout and Design	3	IFWA 2446 Quantity Procedures	4
CHEF 1345 International Cuisine (GP)	3	PSTR 2331 Advanced Pastry Shop	3
CHEF 1310 Garde Manger	3	HAMG 1324 Hospitality Human Resources Mg	3
HAMG 1340 Hospitality Legal Issues	3	CHEF 1264 Practicum or Field Exp. (capstone)	2
<i>Humanities (core)</i>	3	<i>Social/Behavioral Science (core)</i>	3
		<i>Natural Science (core)</i>	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
MATH 1013 Quantitative Literacy	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 Princ. Culinary Science	1	NFS 4023 Food Product Development	3
<i>ENG 1023 Composition II</i>	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
MATH 1303 College Algebra	3	GOV 2023 Texas Government	3

Total hours taken at TCC: 69
(block credit accepted: 42 hours + core)
Total hours needed at TWU: 65
Total hours for both degrees: 134

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