



**South Texas College to Texas Woman's University Guided Pathway
Associate of Applied Science in Culinary Arts (Specialization: Baking and Pastry Arts)
Bachelor of Applied Science in Culinary Science & Food Service Management
Effective 2023FA**

First Year – South Texas College

First Semester	Second Semester
CHEF 1301 Basic Food Preparation	PSTR 1310 Pies, Tarts, Teacakes and Cookies
CHEF 1305 Sanitation and Safety	PSTR 1306 Cake Decorating
PSTR 1301 Fundamentals of Baking	RSTO 2301 Principles of Food and Beverage Control
ENGL 1301 Composition I (010)	PSTR 1305 Breads and Rolls
PSTR 1302 Cake Baking and Production	Speech Elective Core CAO (090)
Total Semester Hours: 15	Total Semester Hours: 15

Second Year – South Texas College

First Semester	Second Semester
PSTR 2331 Advanced Pastry Shop	PSTR 2307 Cake Decorating II
PSTR 2301 Chocolates and Confections	PSTR 1440 Plated Desserts
BIOL 1322 Nutrition and Diet Therapy (090)	PSTR 1342 Quantity Bakeshop Production
Social & Behavioral Sciences Core (080)	Language, Philosophy, & Culture Core (040)
BUSI 1301 Business Principles	PSTR 2264 CAPSTONE: Practicum
Total Semester Hours: 15	Total Semester Hours: 15

Third Year – Texas Woman's University

First Semester	Second Semester
NFS 3393 Principles of Culinary Science	NFS 2033/2021 Food Microbiology Lecture and Lab
BIOL 1113/1111 Principles of Biology I Lecture and Lab (030)	NFS 3323/NFS 3321 Food Science Lecture and Lab
CHEM 1023/1021 Introduction to Organic and Physiological Chemistry Lecture and Lab (030)	NFS 2343 Nutritional Management for the Family and Child
POLS 2013 U.S. National Government	POLS 2023 Texas Government
MATH 1703 Elementary Statistics I (020)	HIST 1013 US History to 1865 (060)
Total Semester Hours: 17	Total Semester Hours: 17

Summer Session

ENG 1023 Composition II (010)
Creative Arts Core (050)
Total Semester Hours: 6

Fourth Year – Texas Woman's University

First Semester	Second Semester
NFS 3173 Culture and Food	NFS 4024 Food Product Development
NFS 4123 Sensory Evaluation of Food	NFS 4032/4031 Culinary Nutrition Modification Lecture and Lab
NFS 4503 Food Processing and Unit Operations	NFS 4744 Foodservice Systems
MGT 3003 Principles of Management	NFS 4953 Cooperative Education
HIST 1023 US History 1865 to Present (060)	Upper Level Elective
Total Semester Hours: 15	Total Semester Hours: 17