



South Texas College to Texas Woman's University Guided Pathway
Associate of Applied Science in Culinary 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	CHEF 2301 Intermediate Food Preparation
CHEF 1305 Sanitation and Safety	RSTO 2307 Catering
PSTR 1301 Fundamentals of Baking	RSTO 2301 Principles of Food and Beverage Control
ENGL 1301 Composition I (010)	RSTO 1204 Dining Room Service
CHEF 1371 Professional Kitchen Essentials	Speech Core CAO (090)
Total Semester Hours: 15	Total Semester Hours: 14

Second Year – South Texas College

First Semester	Second Semester
CHEF 1345 International Cuisine	CHEF 2321 Advanced Food Preparation
PSTR 2331 Advanced Pastry Shop	RSTO 1201 Beverage Management
BIOL 1322 Nutrition and Diet Therapy (090)	CHEF 1341 American Regional Cuisine
CHEF 1340 Meat Preparation and Cooking	Language, Philosophy, & Culture Core (040)
BUSI 1301 Business Principles	CHEF 2264 CAPSTONE: Practicum II
Social & Behavioral Sciences Core (080)	
Total Semester Hours: 18	Total Semester Hours: 13

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 (070)	POLS 2023 Texas Government (070)
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
Upper Level Elective	HIST 1023 US History 1865 to Present (060)
Total Semester Hours: 15	Total Semester Hours: 17