



South Texas College to Texas Woman's University Guided Pathway
Associate of Applied Science in Culinary Arts (Specialization: Restaurant Management)
Bachelor of Applied Science in Culinary Science & Food Service Management
Effective 2024FA

First Year – South Texas College

First Semester	Second Semester
CHEF 1301 Basic Food Preparation	CHEF 1371 Professional Kitchen Essentials
CHEF 1305 Sanitation and Safety	RSTO 1204 Dining Room Service
MATH 1324 Math for Business & Social Sciences (020)	RSTO 1201 Beverage Management
HAMG 1321 Introduction to Hospitality Industry	PSTR 1301 Fundamentals of Baking
	ECON 2301 Principles of Economics I – Macro (080)
Total Semester Hours: 12	Total Semester Hours: 13

Summer Session

ENGL 1301 Composition I (010)
RSTO 2301 Principles of Food and Beverage Controls
Total Semester Hours: 6

Second Year – South Texas College

First Semester	Second Semester
RSTO 2307 Catering	CHEF 2301 Intermediate Food Preparation
RSTO 1306 Facilities Layout and Design	ECON 2302 Principles of Economics II – Micro
PHIL 1301 Introduction to Philosophy (040)	ENGL 1302 Composition II – Rhetoric (010)
RSTO 1321 Menu Management	HAMG 2305 Hospitality Management and Leadership
Total Semester Hours: 12	Total Semester Hours: 12

Summer Session

Humanities Elective
RSTO 2264 CAPSTONE: PRACTICUM
Total Semester Hours: 5

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 (091)	HIST 1013 US History to 1865 (060)
Total Semester Hours: 17	Total Semester Hours: 17

Summer Session

Creative Arts Core (050)
Total Semester Hours: 3

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