

GUIDED PATHWAY: CULINARY ARTS

A.A.S. BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary Arts webpage](http://www.dcccd.edu/food) [www.dcccd.edu/food] and your academic advisor at the El Centro Campus.

This is an example course sequence for students interested in pursuing the Culinary Arts degree. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn an Associate of Applied Science (A.A.S.) degree in Culinary Arts. Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by Dallas College. See catalog for [official degree requirements](#).

The A.A.S. degree in Culinary Arts provides the basic and advanced skills, practice and experience needed to build a professional culinary career. This degree program will equip students to advance into supervisory roles as their experience and skills develop. Components of the degree program include supervisory and management theory and practice, including nutrition and menu planning, guest service, purchasing, kitchen layout and design, and food and labor cost controls. Practical work experience and academic preparation are also included in this degree to produce well-rounded professionals with the confidence to become leaders in the food and hospitality industry. Courses that complete the degree and courses that complete the [Culinary Arts Foundations](#) (CF) and [Culinary Arts Specialist](#) (CS) Certificates are noted below. All CHEF, HAMG, IFWA, PSTR and RSTO courses must be completed with a "C" or better.

Visit www.ntxccc.org/pathways to view guided pathways created for students who complete an A.A.S. degree and the options for transfer. Speak with an academic advisor at your campus to choose courses that will help you to transfer to a specific university.

Catalog Year	2020-2021	You may use this pathway if you entered Dallas College on or before this date.
Degree Type	Associate of Applied Science	
GPA Requirement	Student must earn a GPA of 2.0 or higher	
TSI	Must be Complete	

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students. This is not an official degree plan. See catalog for [official degree requirements](#).

AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS

SEMESTER 1	Total Hours: 15
RSTO 1313 – Hospitality Supervision <i>(Course also applies to CF)</i> CHEF 1305 – Sanitation and Safety <i>(Course also applies to CF)</i> CHEF 1301 – Basic Food Preparation <i>Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day. (Course also applies to CF)</i> ENGL 1301 – Composition I <i>This is a Core course. Must earn a grade of "C" or higher.</i> MATHEMATICS ELECTIVE <i>This is a Core course. Must earn a grade of "C" or higher. There are several options to fulfill this requirement. See your academic advisor for a specific list.</i>	

SEMESTER 1 ACTION ITEMS

1. Meet with your advisor to confirm academic and career goals before the end of the semester.
2. Meet with a career advisor or coach to research your career options and opportunities for job shadowing.

SEMESTER 2	Total Hours: 12
CHEF 2331 – Advanced Food Preparation <i>(Course also applies to CF1)</i> RSTO 1304 – Dining Room Service <i>(Course also applies to CS1)</i> HAMG 2301 – Principles of Food and Beverage Operations CHOOSE ONE: PSYC 2301 – General Psychology <i>This is a Core course.</i> OR	

[SOCI 1301](#) – Introduction to Sociology *This is a Core course.*

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to request an official program of study audit and confirm or update your academic/career path.
2. Meet with a faculty or career advisor regarding placement for the Practicum course.

SEMESTER 3

Total Hours: 8

[CHEF 1310](#) – Garde Manger *(Course also applies to CS)*

[CHEF 2302](#) – Saucier *(Course also applies to CS)*

[CHEF 1264](#) – Practicum (or Field Experience)-Culinary Arts/Chef Training *(Course also applies to CF)*

SEMESTER 4

Total Hours: 13

[RSTO 2301](#) – Principle of Food and Beverage Controls *(Course also applies to CS)*

[PSTR 1301](#) – Fundamentals of Baking *(Course also applies to CF)*

[HUMANITIES/FINE ARTS ELECTIVE](#) *This is a Core course. There are several options to fulfill this requirement. See your academic advisor for a specific list*

CHOOSE ONE: [CHEF 1441](#) – American Regional Cuisine *(Course also applies to CS)* **OR**

[CHEF 1445](#) – International Cuisine *(Course also applies to CS)*

SEMESTER 4 ACTION ITEMS

1. After reviewing your degree plan and program of study, meet with your advisor to apply for the Culinary Arts Foundations Certificate.

SEMESTER 5

Total Hours: 12

[RSTO 1325](#) – Purchasing for Hospitality Operations *(Course also applies to CS)*

[IFWA 1318](#) – Nutrition for the Food Service Professional

[RSTO 1380](#) – Cooperative Education – Restaurant, Culinary, and Catering Management/Manager

CHOOSE ONE: [SPCH 1311](#) – Introduction to Speech Communication

[SPCH 1315](#) – Public Speaking **OR**

[SPCH 1321](#) – Business and Professional Communication *These are Core courses.*

SEMESTER 5 ACTION ITEMS

1. After reviewing your degree plan and program of study, meet with your advisor to apply for the Culinary Arts Specialist Certificate and the Culinary Arts A.A.S.
2. Sign up for commencement.
3. Join the [Alumni Network!](#)

PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS