

BUSINESS

GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE–CULINARY ARTS

For more information, visit www.dcccd.edu/food and your academic advisor at El Centro College.

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 (AAS) degree in Culinary Arts². For official degree requirements, [click here](#).

The AAS 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 (D) and courses that complete the Culinary Arts Foundations (CF1) and Culinary Arts Specialist (CS1) Certificate are noted below.

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



ONLY Offered at ECC

COLLEGE READINESS REQUIREMENTS (only for the AAS)

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

READING & WRITING PLACEMENT

MATH PLACEMENT

ENGLISH LANGUAGE PROFICIENCY

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- DREA / DWRI / DIRW (CIRCLE ONE) _____
 OTHER: _____

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- DMAT _____
 OTHER: _____

PROFICIENCY MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- ESOL _____
 OTHER: _____

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS³

All plans can be modified to fit the needs of part-time students

D	CF1	CS1	SEMESTER 1	ACTION ITEMS
♦	♦		RSTO 1313 – Hospitality Supervision	<input type="checkbox"/> Meet with an advisor to confirm academic/career goals before the end of the semester. <input type="checkbox"/> Meet with a career advisor or coach to research your career options and for opportunities for job shadowing.
♦	♦		CHEF 1305 – Sanitation and Safety	
♦	♦		CHEF 1301 – Basic Food Preparation#	
♦			CENGL 1301 – Composition I	
♦			C MATH Elective*	

TOTAL SEMESTER CREDIT HOURS: 15

D	CF1	CS1	SEMESTER 2	ACTION ITEMS
♦	♦		CHEF 2331 – Advanced Food Preparation	<input type="checkbox"/> Meet with your advisor to file an official degree plan, confirm or update your academic/career path and program of study. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Practicum course.
♦		♦	RSTO 1304 – Dining Room Service	
♦			HAMG 2301 – Principles of Food and Beverage Operations	
♦			C PSYC 2301 – General Psychology OR	
♦			C SOCI 1301 – Introduction to Sociology	

TOTAL SEMESTER CREDIT HOURS: 12

D	CF1	CS1	SEMESTER 3	ACTION ITEMS
♦		♦	CHEF 1310 – Garde Manger	
♦		♦	CHEF 2302 – Saucier	
♦	♦		CHEF 1264 – Practicum (or Field Experience)-Culinary Arts/Chef Training	

TOTAL SEMESTER CREDIT HOURS: 8

D	CF1	CS1	SEMESTER 4	ACTION ITEMS
♦		♦	RSTO 2301 – Principle of Food and Beverage Controls	<input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Cooperative Education course. <input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search. <input type="checkbox"/> Meet with your advisor to apply for the Culinary Arts Foundations (CF1) Certificate Completion.
♦	♦		PSTR 1301 – Fundamentals of Baking	
♦		♦	CHEF 1441 – American Regional Cuisine OR CHEF 1445 – International Cuisine	
♦			C Humanities/Fine Arts Elective*	

TOTAL SEMESTER CREDIT HOURS: 13

D	CF1	CS1	SEMESTER 5	ACTION ITEMS
♦		♦	RSTO 1325 – Purchasing for Hospitality Operations	<input type="checkbox"/> After reviewing your degree plan and program of study, apply for Graduation. <ul style="list-style-type: none"> ○ Meet with your advisor to apply for the Culinary Arts Specialist (CS1) Certificate Completion. ○ Meet with your advisor to apply for the Bakery/Pastry AAS. ○ Sign up for Commencement. <input type="checkbox"/> Join the Alumni Network!
♦			IFWA 1318 – Nutrition for the Food Service Professional	
♦			C SPCH 1311 – Intro. to Speech Communication OR C SPCH 1315 – Public Speaking OR C SPCH 1321 – Business and Professional Comm.	
♦			RSTO 1380 – Cooperative Education – Restaurant, Culinary, and Catering Management/Manager	

TOTAL SEMESTER CREDIT HOURS: 12

AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS

¹ Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.
² Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by the DCCCD college awarding the degree.
³ This is not an official degree plan. For official degree requirements, [click here](#).
 * There are several options to fulfill this requirement. See your academic advisor for a specific list.
 C This course counts for the Core Curriculum at any public college or university in Texas.
 # For CHEF 1301 Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.
 All CHEF, HAMG, IFWA, PSTR, and RSTO courses must be completed with a "C" or better.

THIS PATHWAY WAS LAST UPDATED ON MARCH 23, 2018