



Texarkana College

DeKalb High School Early Enrollment Pathway Plan

Associate of Applied Science Degree

Major: Culinary Arts

Student Name _____ TC ID# _____

Academic Coach for Dual Credit (AC/DC) _____

TSIA2 Eng _____ TSIA2 Math _____ ACT _____

Advising Dates: _____

Not all high schools bus students to Texarkana College campuses. Check with your high school for more information.

TC Course	Course Title	Credit Hours	Grade Level Completed	Grade Level Course is Available	Comments/Planning
WECM Courses – 42 Total Hours					
CHEF 1305	Sanitation and Safety ¹²	3		11, 12	
CHEF 1401	Basic Food Preparation ¹²	4		11, 12	
HAMG 1221	Intro to Hospitality Industry ¹²	2		11, 12	
RSTO 1313	Hospitality Supervision ¹²	3		11, 12	
RSTO 1325	Purchasing for Hospitality Operations ¹²	3		11, 12	
CHEF 1310	Garde Manger ¹²	3		12	
PSTR 1301	Fundamentals of Baking ¹²	3		12	
CHEF 2301	Intermediate Food Preparation ¹²	3		12	
CHEF 1314	A La Carte Cooking ¹²	3		12	
LEAD 1100	Workforce Development With Critical Thinking ¹²	1		Adult	
CHEF 1345	International Cuisine ¹²	3		Adult	
IFWA 2346	Quantity Procedures ¹²	3		Adult	
RSTO 1221	Menu Management ¹²	2		Adult	
DITA 1300	Dietary Manager I ¹²	3		Adult	
CHEF 1480	Cooperative Education – Culinary Arts/Chef Training ¹²	4		Adult	
TOTAL WECM HOURS 42 (Certificate Earned)					
ACGM Courses – 18 Total Hours					
ENGL 1301	Composition and Rhetoric I ¹	3		11, 12 or *EA	
SPCH 1315	Public Speaking ⁹	3		*EA	
BCIS 1305 OR PSYC/EDUC 1300	Business Computer Apps ⁹ OR Learning Frameworks ⁹	3		10, 11, 12 or *EA	
XXXX x3xx	Social Science Elective ⁸	3		12 or *EA	
XXXX x3xx	College Level Math or Natural Science ^{2 or 3}	3		11, 12 or *EA	Grade level pending course
XXXX x3xx	Visual Performing Arts Course ⁵	3		10, 11, 12 or *EA	
TOTAL ACGM HOURS 18					
Total Credit Hours 60					

Many courses have pre-requisite or co-requisites and/or TSI requirements that must be met. Check course descriptions in the TC Catalog. Students planning to transfer to a four-year institution should check degree requirements of the college or university to which they plan to transfer.

*Course offered through TC's Early Admission program.

Explanation for Superscripts

1	Communication Block (010): Complete each of the following: ENGL 1301 and ENGL 1302 or 2311	2	Mathematics Block (020): Complete one of the following: MATH 1314, 1316, 1324, 1325, 1332, 1350, 1442, 2412, or 2413
3	Life & Physical Sciences Block (030): Complete two of the following: BIOL 1306, 1307, 1308, 1309, 1311, 1313, 1322, 2301, 2302, 2306, 2320, 2321; CHEM 1305, 1307, 1311, 1312, 1419; GEOL 1303; PHYS 1301, 1303, 1304, 1315, 2325	4	Language, Philosophy, & Culture Block (040): Complete one of the following: ENGL 2322, 2323, 2327, 2328, 2332, 2333, 2341; HIST 2321, 2322; PHIL 2306
5	Creative Arts Block (050): Complete one of the following: ARTS 1301, 1310; DRAM 1310, 2366; MUSI 1306	6	American History Block (060): Complete each of the following: HIST 1301 and 1302
7	Government/Political Science Block (070): Complete each of the following: GOVT 2305 and 2306	8	Social & Behavioral Sciences Block (080): Complete one of the following: COMM 1307; ECON 2301, 2302; GEOG 1303; PSYC 2301, 2308, 2314; SOCI 1301
9	Component Area Option Block (090): 9A: Choose one from the following: SPCH 1315; SPCH 1318; SPCH 1321 OR any courses in Component Areas (010), (020), (030), (040), (050), & (080) that are not used to fulfill another core requirement except MATH 2413, which is listed below. AND 9B: Choose one from the following: BCIS 1305; MATH 2413; PSYC/EDUC 1300	10	Lab Science Course Choose a lab science course that corresponds to the Life & Physical Sciences courses you take: BIOL 1106, 1107, 1108, 1109, 1111, 1113, 2101, 2102, 2120, 2121; CHEM 1105, 1107, 1111, 1112; PHYS 1101, 1103, 1104, 1115, 2125
11	Elective Option: Choose any college level course	12	Degree Requirement This course is required for this particular degree

STACKABLE CREDENTIALS

Associate of Applied Science
Culinary Arts 1-Year Certificate
Hospitality 1-Semester Certificate
Occupational Skills Award

LEARNING OUTCOMES/MARKETABLE SKILLS

Critical Thinking | Teamwork | Communication | Professionalism | Problem Solving | Customer Service | Organization | Time Management

EDUCATIONAL OPPORTUNITIES

B.A.A.S. Texas A&M - Texarkana

CAREER OPPORTUNITIES

Executive Chef | Sous Chef | Baker | General Manager | Pastry Chef | Cruise Ship Chef | Banquet Chef | Caterer | Personal Chef | Private Chef | Resort Chef | Instructor | Food Service Director | Nutritionist | Food Service Manager

HIGH SCHOOL ENDORSEMENTS

Business & Industry | Multi-Disciplinary

LINKS TO COLLEGES & PROFESSIONAL ORGANIZATIONS:

<http://tamut.edu/Academics/Colleges-and-Departments/CASE/Undergraduate-Programs/BAAS/BAAS%20Program.html>

<http://www.restaurant.org/Home—Serve Safe Managerial Certification and Manage First Certifications for Industry>