***AAS: Pastry Arts***

You will need to apply for the associate degree at your community college. Contact your advisor there for more information.

**First Year - Collin College**

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| **FIRST SEMESTER** | **SECOND SEMESTER** | **THIRD SEMESTER** |
| CHEF 1301 - Basic Food Preparation | IFWA 1310 - Nutrition and Menu Planning | PSTR 1306 - Cake Decorating I |
| CHEF 1305 - Sanitation and Safety1,2 | MATH 1332 - Contemporary Mathematics  (Quantitative Reasoning)  (See [Mathematics](https://www.collin.edu/academics/programs/AAS_GenEd.html) options) |
| ENGL 1301 - Composition I | PSTR 1305 - Breads and Rolls | General Education - [Humanities / Fine Arts](https://www.collin.edu/academics/programs/AAS_GenEd.html) course |
| HAMG 1321 - Introduction to Hospitality  Industry | PSTR 1310 - Pies, Tarts, Teacakes, and  Cookies |
| PSTR 1301 - Fundamentals of Baking | RSTO 1325 - Purchasing for Hospitality  Operations |
| **Total Semester Hours: 15** | **Total Semester Hours: 15** | **Total Semester Hours:6** |

**Second Year – Collin College**

It’s best to apply to ***UNT*** a full semester before you plan to transfer. It will help if you submit a copy of this pathway with your application.

|  |  |
| --- | --- |
| **FIRST SEMESTER** | **SECOND SEMESTER** |
| HAMG 1324 - Hospitality Human Resources Management | PSTR 2331 - Advanced Pastry Shop (Capstone) |
| PSTR 2301 - Chocolates and Confections | PSTR 2380 - Cooperative Education –Baking and Pastry Arts /  Baker / Pastry Chef |
| PSTR 2307 - Cake Decorating II | SPCH 1321 - Business Professional Communication  (See [Speech](https://www.collin.edu/academics/programs/AAS_GenEd.html) options) |
| General Education - [Social / Behavioral Sciences](https://www.collin.edu/academics/programs/AAS_GenEd.html) course |
| ELECTIVE\* |
| **Total Semester Hours: 12** | **Total Semester Hours: 12** |

***\* Elective (3 credit hours):* CHEF 2331, HAMG 1313, HAMG 1340, HAMG 2301, HAMG 2332, HAMG 2337, RSTO 2307, TRVM 2301, or PSTR 1364**

**1. Certification in ServSafe**

**2. Certification in Food Protection Management Many courses are taught in eight-week format.**

***BAAS: Applied Arts & Sciences***

Upon admittance into the University of North Texas, students pursuing the Bachelor of Applied Arts & Sciences degree will need to complete *a minimum of 60 credit hours* to meet the 120-hour requirement for this degree program. Of those 60 hours, 36 hours must be advanced-level (3000-4000 level) and 24 of the 36 advanced hours must be completed in residence at UNT. A total of 30 hours must be completed at UNT to meet the university’s residency requirement.

A diagram of a pyramid

Description automatically generated

Students will select professional development concentrations and/or a focus area in consultation with a CACS advisor. Please contact the College of Applied and Collaborative Studies Advising Office at [CACS@unt.edu](mailto:CACS@unt.edu) for assistance regarding customized concentrations and focus area options, and unofficial degree plans.

**This is not an official degree plan***.* **Check with a Collin College and UNT CACS advisor; degree plans may change in later catalogs.**

* Part-time students may also follow this sequence. Developmental coursework may be required.
* You may take a different course to meet this requirement. A specific list is available from your advisor.
* **C**This course counts for the Core Curriculum at any public college or university in Texas
* Limited Focus Area options and number of advanced hours vary between (15-24 hours)