

# BACHELOR OF APPLIED SCIENCE IN CULINARY SCIENCE AND FOOD SERVICE MANAGEMENT

may transfer up to a maximum of 90 semester credit hours. Texas Woman's University is accredited by the Southern Association of Colleges and Schools' Commission on Colleges (<http://www.sacs.org/>) to award Associates, Bachelor, Master, and Doctoral degrees.

**Web Site:** <https://twu.edu/nutrition-food-sciences/undergraduate-programs/bas-in-culinary-science-and-food-service-management/>

## Recommended Plan of Study

### Third Year

Fall		TCCN	SCHs
NFS 3393	Principles of Culinary Science		3
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory	BIOL 1406 & BIOL 1106	4
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	CHEM 1307 & CHEM 1107	4
POLS 2013	U.S. National Government	GOVT 2305	3
MATH 1703	Elementary Statistics I	MATH 1342	3
<b>SCHs</b>			<b>17</b>

Spring		TCCN	
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory		4
NFS 2343	Nutritional Management for the Family and Child		3
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory		4
POLS 2023	Texas Government	GOVT 2306	3
<b>SCHs</b>			<b>14</b>

### Fourth Year

Fall		TCCN	
NFS 3173	Culture and Food		3
NFS 4123	Sensory Evaluation of Food		3
NFS 4503	Food Processing and Unit Operations		3
MGT 3003	Principles of Management		3
Upper Level Elective			1
<b>SCHs</b>			<b>13</b>

Spring		TCCN	
NFS 4024	Food Product Development		4
NFS 4032 & NFS 4031	Culinary Nutrition Modification and Culinary Nutrition Modification Lab		3
NFS 4744	Foodservice Systems		4
NFS 4953	Cooperative Education		3
<b>SCHs</b>			<b>14</b>

**Total SCHs: 58**

Students can complete core curriculum requirements at their AAS school or at TWU. Some additional TWU coursework may be required. Students