

Transfer Agreement Checklist
Associate of Applied Science in Culinary Arts
Bachelor of Applied Science

University of Arkansas Pulaski Technical College
Associate of Applied Science in Culinary Arts

2017-2018

General Education (9 credit hours)			UA Little Rock	Semester	Hours	Grade
ENGL	1311	English Composition I	RHET 1311		3	
ENGL	1312	English Composition II	RHET 1312		3	
CIS	1103	Computer Concepts	CPSC 1370		3	

Mathematics (3 credit hours)			UA Little Rock	Semester	Hours	Grade
MATH	1300	Quantitative Literacy or	MATH 1321		3	
MATH	1301	College Business Math (<i>NOT recommended by UA Little Rock</i>) or	TRAN 1000			
MATH	1302	College Algebra	MATH 1302			

Social Science* (3 credit hours)			UA Little Rock	Semester	Hours	Grade
ANTH	2310	Cultural Anthropology or	ANTH 2316		3	
SOCI	2300	Introduction to Sociology (<i>Recommended by UA Little Rock</i>)	SOCI 2300			

Culinary Courses (45 credit hours)			UA Little Rock	Semester	Hours	Grade
BAK	1301	Baking I	TECH 1000		3	
CUL	1301	App. Foodservice Sanitation	TECH 1000		3	
CUL	1302	Food Production I	TECH 1000		3	
CUL	1303	Food Production II	TECH 1000		3	
CUL	1304	Stocks, Sauces, and Soups	TECH 1000		3	
CUL	1305	Garde Manger	TECH 1000		3	
CUL	2302	Food Production III	TECH 2000		3	
CUL	2303	Meat and Seafood	TECH 2000		3	
CUL	2304	Banquets and Catering	TECH 2000		3	
CUL	2305	Food Production IV	TECH 2000		3	
CUL	2307	Healthy Foods & Nutrition	TECH 2000		3	
HOS	1301	Intro to Hospitality	TECH 1000		3	
HOS	1302	Product ID and Quantity Food Purchasing	TECH 1000		3	
HOS	2302	The Restaurant Industry	TECH 2000		3	
HOS	2303	Professional Beverage and Wine Studies	TECH 2000		3	

Electives* (6 credit hours)			UA Little Rock	Semester	Hours	Grade
		Choose 6 hours. Students may elect to take two upper-level courses at UA Little Rock and transfer them back to UA-PTC to complete this AAS degree. Doing so will reduce the total hours at graduation from UA Little Rock. UA Little Rock recommends that students take RHET 3316 and RHET 3301 or RHET 3315. Online sections of these courses may be available. Speak to your advisor for details.			6	

Total UA PTC Hours: 60

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College Flex (3 credit hours)			Semester	Hours	Grade
ACOM	1300	Speech Communication		3	

Fine Arts (3 credit hours)			Semester	Hours	Grade
ARHA	2305	Intro to Visual Arts or		3	
ARHA	2306	Introduction to Architecture or			
MUHL	2305	Intro to Music or			
MCOM	2306	Introduction to Motion Pictures or			
THEA	2305	Theater and Dance			

Humanities (3 credit hours)			Semester	Hours	Grade
ENGL	2337	World Literature or		3	
ENGL	2339	Mythology or			
PHIL	2320	Ethics and Society or			
PHIL	2321	Ethics and Society: Professional Apps. or			
RELS	2305	World Religions			

History of Civilization (3 credit hours)			Semester	Hours	Grade
HIST	1311	History of Civilization I or		3	
HIST	1312	History of Civilization II			

U S History/Government (3 credit hours)			Semester	Hours	Grade
HIST	2311	U.S. History to 1877 or		3	
HIST	2312	U.S. History Since 1877 or			
POLS	1310	American National Government			

Science (8 credit hours)			Semester	Hours	Grade
ANTH	1415	Physical Anthropology or		8	
ASTR	1301/1101	Intro to Astronomy & Lab or			
BIOL	1401	Science of Biology or			
BIOL	1400	Evolutionary & Environmental Biology or			
BIOL	1433	Anatomy & Physiology or			
BIOL	2401	Microbiology or			
CHEM	1400	Fund Chemistry I or			
CHEM	1402	General Chemistry I or			
CHEM	1406	Gen Chem for Engineers or			
CHEM	1409	Chemistry & Society or			
ERSC	1302/1102	Phys Geology & Lab or			
ERSC	1304/1104	Earth & the Environment & Lab or			
ERSC	2303/2103	Hist. Geology & Lab or			
PHYS	1321/1121	College Physics & Lab I or			
PHYS	1322/1122	College Physics & Lab II or			
PHYS	1321/1121	Physics for Scientists & Engineers I & Lab or			
PHYS	2321/2121	Physics for Scientists & Engineers II & Lab			

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Organizational and Leadership Courses (18 credit hours)

			Semester	Hours	Grade
ACOM	3330	Professional Communication		3	
MGMT	3300	Principles of Management		3	
MGMT	3320	Human Resources Management		3	
MGMT	3340	Managing People in Organizations		3	
MKTG	3350	Principles of Marketing		3	
RHET	3316	Writing for the Workplace		3	

Professional Course Electives* (18 credit hours)

			Semester	Hours	Grade
ACOM	3320	Persuasive Presentations or		18	
ACOM	3340	Communication Ethics or			
BINS	3352	Data Analysis and Visualization or			
ERSC	4421	Geographic Information Systems (4 hour course) or			
ITEC	3610	Intro to IT and Applications (6 hour course) or			
MGMT	3362	Venture Management and Decision Making or			
MGMT	4377	International Business Management or			
MKTG	3385	Consumer Analysis and Behavior or			
MKTG	4370	Business-to-Business Marketing or			
PSYC	3370	Industrial Psychology or			
PSYC	4325	Personnel Psychology or			
PSYC	4363	Organizational Psychology or			
RHET	3301	Editing for Style and Use or			
RHET	3315	Persuasive Writing or			
SOCI	3334	Social Problems or			
SOCI	3330	Racial and Minority Groups or			
SOCI	4365	Sociology of Organizations			

Technical Area

			Semester	Hours	Grade
		<p>All majors must have earned one of the following:</p> <ul style="list-style-type: none"> At least 40 hours of technical military credit (no more than 40 hours of technical military credit will be counted toward the BAS degree) <p style="text-align: center;"><u>OR</u></p> <ul style="list-style-type: none"> An AAS degree from a regionally accredited institution (up to 45 technical hours from a regionally accredited institution will be counted toward the BAS, plus any additional, applicable academic credit from a regionally accredited institution) 			

Unrestricted General Electives*

			Semester	Hours	Grade
		Remaining hours, if any to reach 120 minimum hours (at least 45 hours must be upper-level, and 12 hours of that upper-level coursework must be outside of the major program).			

Total UA Little Rock Hours: 68

Total Hours: 128