

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

**2024-2025**

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

<b>General Education (9 credit hours)</b>			<b>UA Little Rock</b>	<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
ENGL	10103	English Composition I	RHET 1311		3	
ENGL	10203	English Composition II	RHET 1312		3	
CPSI	10003	Computer Concepts	CPSC 1370		3	

<b>Mathematics (3 credit hours)</b>			<b>UA Little Rock</b>	<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
MATH	11103	Mathematical Reasoning or	MATH 1321		3	
MATH	11003	College Algebra	MATH 1302			

<b>Social Science* (3 credit hours)</b>			<b>UA Little Rock</b>	<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
SOCI	10103	Introduction to Sociology <i>(Recommended by UA Little Rock)</i>	SOCI 2300		3	

<b>Culinary Courses (42 credit hours)</b>			<b>UA Little Rock</b>	<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
BAKG	13013	Baking I	TECH 1000		3	
CULA	13013	Applied Foodservice Sanitation	TECH 1000		3	
CULA	03023	Food Production I	TECH 1000		3	
CULA	03033	Food Production II	TECH 1000		3	
CULA	03043	Stocks, Sauces, and Soups	TECH 1000		3	
CULA	03053	Garde Manager	TECH 1000		3	
CULA	23023	Food Production III	TECH 2000		3	
CULA	23033	Meat and Seafood	TECH 2000		3	
CULA	23053	Food Production IV	TECH 2000		3	
CULA	23073	Healthy Foods & Nutrition	TECH 2000		3	
HOSP	10133	Introduction to Hospitality	TECH 1000		3	
HOSP	10233	Product ID and Quantity Food Purchasing	TECH 1000		3	
HOSP	20233	The Restaurant Industry	TECH 2000		3	
HOSP	20333	Professional Beverage and Wine Studies	TECH 2000		3	

<b>Directed Electives* (6 credit hours)</b>			<b>UA Little Rock</b>	<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
BAKG	13023	Basic Pastry Techniques or	TECH 1000		6	
BAKG	13033	Cakes and Cake Decoration or	TECH 1000			
BAKG	13043	Baking II or	TECH 1000			
BAKG	13053	Candies and Chocolates or	TECH 1000			
BAKG	13063	Artisan Breads, Yeast Breads, Flatbreads, Crackers, and Rolls or	TECH 1000			
BAKG	13073	Centerpiece Cake Production or	TECH 1000			
CULA	23043	Banquets and Catering or	TECH 2000			
CULA	23083	Breakfast Cookery or	TECH 2000			
CULA	03103	International Cuisine or	TECH 2000			
CULA	03173	Cuisines of the Southern United States or	TECH 2000			
CULA	23233	Restaurant Patisserie or	TECH 2000			
CULA	03353	Canning, Freezing, Drying, and Preservation or	TECH 2000			
HOSP	20133	Menu Design and Strategy or	TECH 2000			
HOSP	20433	Dining Room Operations or	TECH 2000			
HOSP	20633	Practicum or	TECH 2000			
HOSP	21343	Food and Beverage Management	TECH 2000			

**Total UAPTC Hours: 60**

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<b>College Flex (3 credit hours)</b>			<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
ACOM	1300	Introduction to Communication		3	

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

<b>Humanities (3 credit hours)</b>			<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
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			

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

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

<b>Science (8 credit hours)</b>			<b>Semester</b>	<b>Hours</b>	<b>Grade</b>
ANTH	1415	Physical Anthropology or		8	
ASTR	1301/1101	Intro to Astronomy & Lab or			
BIOL	1400	Evolutionary & Environmental Biology or			
BIOL	1401	Science of Biology or			
BIOL	1433	Essentials of Anatomy & Physiology or			
BIOL	2401	Microbiology or			
CHEM	1400	Fundamental Chemistry I or			
CHEM	1402	General Chemistry I or			
CHEM	1406	General Chemistry for Engineers or			
CHEM	1409	Chemistry & Society or			
ERSC	1302/1102	Physical Geology & Lab or			
ERSC	1304/1104	Earth & the Environment & Lab or			
ERSC	2303/2103	Historical 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
		All majors must have earned one of the following: <ul style="list-style-type: none"> <li>At least 40 hours of technical military credit (no more than 40 hours of technical military credit will be counted toward the BAS degree)</li> </ul> <p style="text-align: center;"><b><u>OR</u></b></p> <ul style="list-style-type: none"> <li>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)</li> </ul>			

**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**

\*UA Little Rock offers a number of programs that lead to professional licensure or certification. Each state has different licensing ualr.edu/consumerinfo/licensure.

\* Consult your academic advisor for more options.