



Transfer Pathway Agreement Alvin Community College and Texas Woman's University

Degrees included in Agreement:

1. Bachelor of Applied Science (B.A.S.) Degree in Culinary Science & Food Service Management
2. Bachelor of Science in Nursing (B.S.N.)

Degree 1:

Bachelor of Applied Science (B.A.S.) Degree in Culinary Science & Food Service Management

GPA Requirements for Program:

Cumulative GPA of 2.0 on a 4.0 scale.

Requirements to Apply:

- Meet Texas Woman's University undergraduate [admission requirements](#).
- Associate of Applied Science (A.A.S.) in Culinary Arts.

ACC Credit Hours Required Before Transfer:

60 semester credit hours.

Note – Program Information:

- Students who complete core curriculum at ACC will be able to transfer the courses for credit to TWU and will satisfy any remaining core requirements at TWU.
- This agreement does not imply automatic acceptance to TWU (or into this program).

For more information visit the Texas Woman's University [B.A.S. in Culinary Science and Food Service Management](#).

Degree 2:

Bachelor of Science in Nursing (B.S.N.)

GPA Requirements for Program:

- 3.0 cumulative GPA on a 4.0 scale in the R.N. program.
- All transfer courses require a grade of C or higher.

Requirements to Apply:

- Meet all Texas Woman's University undergraduate [admission requirements](#).
- Meet all Texas Woman's University [School of Nursing admission requirements](#).
- Associate of Applied Science Degree in Nursing (A.A.S./A.D.N.)
- Acceptable score on Test of Essential Academic Skills/ATI TEAS.
- Current, unrestricted license to practice as a Registered Nurse (R.N.) in the U.S.

**Contact an ACC Advisor for more information at
281-756-3531 or info@alvincollege.edu.**

ACC Credit Hours Required Before Transfer:

60 semester credit hours of Nursing courses including 45 semester credit hours of Nursing prerequisites.

Note – Program Information:

All Nursing courses must be completed within a period of five consecutive calendar years from the date of first enrollment in a Nursing course.

For more information visit the Texas Woman's University [R.N. to B.S./M.S.](#)

**Contact an ACC Advisor for more information at
281-756-3531 or info@alvincollege.edu.**

Consortium for Advancing Baccalaureate Nursing Education in Texas (CABINET) agreement.

First Year Alvin College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1301 Basic Food Preparation	CHEF 1341 American Regional Cuisine
PSTR 1301 Fundamentals of Baking	CHEF 1345 International Cuisine
CHEF 1205 Sanitation & Safety	IFWA 1318 Nutrition for the Food Service Professional
CHEF 2302 Saucier	CHEF 1302 Principles of Healthy Cuisine
HAMG 1324 Hospitality Human Resources Mgt.	CHEF 1310 – Garde Manger
CHEF 2201 Intermediate Food Preparations	
Total Semester Hours: 16	Total Semester Hours: 15

Summer Alvin College

SUMMER
CHEF 1291 Special Topics in Culinary Arts/Chef Training
BCIS 1305 Business Computer Applications
CHEF 1264 Practicum Culinary Practicum
Total Semester Hours: 7 (11 week Semester)

Second Year Alvin College

It's best to apply to TWU 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
MATH 1332 Contemporary Mathematics 1 (20)	Creative Arts Core (50)
IFWA 1217 Food Production and Planning	PSYC 1300 or Elective from Social/Behavioral Core (80)
HAMG 1321 Intro to Hospitality Industry	RSTO 2301 Principles of Food and Beverage Controls
^c ENGL 1301 Composition I (10)	CHEF 1265 Practicum Culinary Practicum
Total Semester Hours: 11	Total Semester Hours: 11

Degree Earned: AAS in Culinary Arts

You will need to apply for the associate's degree at your community college. Contact your Alvin College advisor for more information.

Summer Alvin College

SUMMER	SUMMER
^c HUMA 1301 Introduction to Humanities (040)*	^c CHEM 1411 (090)*
^c HIST 1301 United States History I (060)	
Total Semester Hours: 6	Total Semester Hours: 4

Third Year Texas Woman's University

FIRST SEMESTER	SECOND SEMESTER
^c BIOL 1113/1111 Prin. of Biology & Lab (BIOL 1406) (30)	NFS 2343 Family & Child
NFS 3081 Scientific Principles in Culinary Science	^c CHEM 1023/1021 Intro to Organic Chemistry & Lab (30)
NFS 2033/2031 Food Microbiology & Lab	^c ENG 1023 Composition II (10)
^c GOV 2013 U.S. Natl. Government (GOVT 2305) (70)	^c GOV 2323 Texas Government (GOVT 2306) (70)
NFS 4953 Cooperative Education	NFS 3323/3321 Food Science & Lab
Total Semester Hours: 15	Total Semester Hours: 17

Fourth Year Texas Woman's University

FIRST SEMESTER	SECOND SEMESTER
NFS 4123 Sensory Evaluation of Food	NFS 4744 Principles of Foodservices Systems
NFS 3173 Culture & Food (GP)	NFS 4032/4031 Culinary Nutrition & Lab
BUS 3003 Principles of Management	NFS 4023 Food Product Development
NFS 4903 Special Topics: Food Processing & Unit Oper	1 SCH Elective (upper level)
1 SCH Elective (upper level)	3 SCH CAO MCWST (upper level) (90)
1 SCH Elective (upper level)	^c HIST 1023 US History, 1865-Present (60)
Total Semester Hours: 14	Total Semester Hours: 17

Degree Earned: BAS in Culinary Science and Food Service Management (133 SCH)

IMPORTANT NOTES: Check with an advisor if you have any questions. It can save you both time and money.

¹ Degree plans may change in later catalogs. You may use this pathway if you entered Alvin College on or before this date.

* You may take a different course to meet this requirement.

^c This course counts for the Core Curriculum at any public college or university in Texas. Sometimes, taking a specific course to meet a Core requirement will also fulfill other requirements for your degree. If this course meets more than one requirement it is listed as the correct option (with no asterisk).

() Course numbers shown in parentheses are equivalent to these courses at TWU.