



THE CULINARY SCHOOL OF FORT WORTH PROFESSIONAL CULINARY PROGRAM TO AMERICAN PUBLIC UNIVERSITY SYSTEM (APUS) A.A.S. CULINARY AND FOODSERVICE MANAGEMENT TRANSFER GUIDE			
APUS DEGREE REQUIREMENTS	CSFW COURSES	CREDITS APPLIED	CREDITS NEEDED AT APUS
General Education Requirements (15 Credits Required)		0	15
Communication: Writing, Oral, & Multimedia (COMM) (9 Credits Required)		0	3
ENGL110: Making Writing Relevant <i>(Required)</i>			3
Arts & Humanities (ARHU) (6 Credits Required)		0	3
APUS General Education ARHU Course Choice			3
History (HIST) (3 Credits Required)		0	3
APUS General Education HIST Course Choice			3
Civics, Political & Social Sciences (SSPS) (6 Credits Required)		0	3
APUS General Education SSPS Course Choice			3
Mathematics and Applied Reasoning (MAAR) (3 Credits Required)		0	3
APUS General Education MAAR Course Choice			3
Electives (18 Credits Required)		3	15
Students must complete 6 semester hours comprised of lower (100-200) level courses not taken to fulfill the requirements listed above. Additional general education courses may be taken to fulfill elective requirements.	Culinary Professional Program (I, II, III, and IV) (APUS HOSP100)	3	
Major Requirements (24 Credits Required)		12	12
HOSP101: Foodservice Sanitation	Culinary Professional Program (I, II, III, and IV)	3	
HOSP200: Food and Beverage Management			3
HOSP201: Restaurant Operations Management			3
HOSP202: Quantity Food Preparation	Culinary Professional Program (I, II, III, and IV)	3	
HOSP203: Hotel and Restaurant Purchasing	Culinary Professional Program (I, II, III, and IV)	3	
HOSP207: Principles of Cost Control in Foodservice Operations			3
HOSP304: Nutrition in the Food Service Industry	Culinary Professional Program (I, II, III, and IV)	3	
HOSP319: Foodservice Facilities Design			3
Final Program Requirement (3 Credits Required)		0	3
HOSP295: Restaurant Operations Seminar	MUST BE TAKEN AS FINAL COURSE		3
60 Credits Needed for Graduation		15	45