



TRANSFER PATHWAY GUIDE

Associate of Applied Science to Bachelor in Integrated Studies
Culinary Arts, Catering and Personal Chef

Overview

Completion of the following curriculum will satisfy the requirements for Associates of Applied Science at the Kentucky Community and Technical College System and leads to a Bachelor's Degree at Brescia University.

Admission Requirements

Official transcript from all schools attended. Combined grade point of average of a 2.0 or higher.

Degree Requirements

Students can apply to Brescia University at: <https://www.brescia.edu/apply/> For any questions or additional information on tuition, deadlines, or start dates, please email BUconnections@brescia.edu

General Transfer Requirements

Brescia University can accept up to 77 hours of transfer credit from KCTCS from their associate of applied science for courses where a student made a grade of C or above.

KCTCS AAS TO BU's Bachelor Degree CHECKLIST

Kentucky Community and Technical College System

Category 1: KCTCS General Education Core Requirements (18 hours)

KCTCS Course	Course or Category	Credits	Brescia Course	Completed
MAT 110 or Higher	Quantitative Reasoning	3	GER Math	
	Natural Sciences	3		
	Social/ Behavioral Sciences	3		
	Heritage/ Humanities*	3		
ENG 101	Written Communication	3	ENG 101	
COM 181	Basic Public Speaking	3	SPH 110	
	Subtotal General Education Core Courses	18		

*World History is required at Brescia University. If not taken at KCTCS, will need to be taken at Brescia.

Category 2: KCTCS Technical and Support Component (44-49 hours)

KCTCS Course	Course or Category	Credits	Brescia Course	Completed
CUL 100 OR CUL 105	Introduction to Culinary Arts OR Applied Introduction to Culinary Arts	2		
CUL 250	Garde Manger	4		
CUL 125	Sanitation and Safety	2		
CUL 211	Basic Food Production	4		
CUL 215	Basic Baking	4		
CUL 230 OR NFS 101	Basic Nutrition OR Human Nutrition and Wellness	3		
CUL 240	Meats, Seafood, and Poultry	4		
CUL 270	Human Relations Management	3		
CUL 280	Cost and Control	3		
CUL 285 OR CUL 290	Front of the House OR Front of the House/Catering	3-4		
	Digital Literacy	0-3		
CUL 220	Advanced Baking and Pastry Arts	4		
BAS 170 AND CUL 295 OR BAS 160 AND BAS 283	Entrepreneurship AND Doing Business as a Personal Chef OR Introduction to Business AND Principles of Management	6		
CUL 298 OR CUL 299	Culinary Arts Practicum Experience OR Culinary Arts Cooperative Education Experience	2-3		
	Subtotal AAS Technical Courses	44-49		

BRESCIA UNIVERSITY

Major Requirements for Integrated Studies, Emphasis in Business

Brescia University Course	Course Name	Credits	KCTCS Course	Taken at KCTCS
Eng 102	Writing II	3	ENG 102	
Eng 201	Intro to Fiction	3	ENG 161	
CS 105	Office Applications	3	CIT 105	
Spn 101	GER Foreign Language	3	SPA 101	
Drm 325	Oral Interpretation (GER UD Fine Arts)	3		
Eng 341 or 342	GER UD Literature	3		
Phl 346	Business Ethics (GER UD Philosophy)	3		
Psy 105	Intro to Psychology (GER Social Beh Sci)	3	PSY 110	
Th 318	Faith & Justice (GER UD Theology)	3		
BAd 301	Business Law	3	BAS 267	
BAd 405	Management Information Systems	3		
BAd 410	Public Regulation of Business	3		
Mgt 306	Management Concepts	3	BA 283	
Mkt 307	Marketing Concepts	3	BAS 282	
BAd 418	Quantitative Methods for Business	3		
Mgt 315	Personnel/Human Resource Management	3	BA 274	
IS 499	Sr. Capstone (Final Paper Required)	3		
SW 310	Social Issues and Diversity (UD Elective)	3		
Mgt 308	Organizational Behavior (Or another UD Elective)	3		
	Subtotal BRESCIA Credit Hours	60		
	Total Baccalaureate Degree Credit Hours	120		

Please note: 39 hours of Upper Division (300 or 400 level) credit is needed to graduate.

Updated: {6-30-22}