

Transfer Degree Plan Associate of Applied Science in Food Studies – NWACC



Bachelor of Arts in Organizational Leadership - ATU

Northwest Arkansas Community College Courses (60 credit hours)

General Education Requirements (12 credit hours)

English/Communications (6 hours)			ATU equivalent	Hours
ENGL	1013	English Composition I	ENGL 1013 Composition I	3
ENGL	1023	English Composition II	ENGL 1023 Composition II	3

Math (3 hours)			ATU equivalent	Hours
MATH	1003	Survey of Technical Math	MATH 1003 College Mathematics	3
MATH	1203	College Algebra	MATH 1113 College Algebra	

^{*}May substitute any higher level math. Must make grade of "C" or higher

Computer Science (3 hours)			e (3 hours)	ATU equivalent	Hours	
	CISQ	1103	Intro. to Computer Information	COMS 1003 Intro. to Computer Based		3
			Systems	Systems		

General Program Requirements (18 credit hours)			ATU equivalent	Hours
FDST	1003	Food Systems	Elective Credit	3
FDST	1013	Food Safety	Elective Credit	3
FDST	1023	Foundations	Elective Credit	3
FDST	1103	Culinary Nutrition	Elective Credit	3
FDST	1503	Beverage Management	Elective Credit	3
FDST	1603	Cost Control	Elective Credit	3

OPTIONS – CHOOSE ONE

Artisanal Butchery Option (30 credit hours)			ATU equivalent	Hours
FDST	1033	Sauces	Elective Credit	3
FDST	1043	Methods	Elective Credit	3
FDST	1203	Baking	Elective Credit	3
FDST	1403	Butchery & Charcuterie	Elective Credit	3
FDST	1413	Retail Butchery Operations	Elective Credit	3
FDST	1423	Charcuterie	Elective Credit	3
FDST	1433	Butchery & Charcuterie Production	Elective Credit	3
FDST	1442	Food Safety for Manufacturing	Elective Credit	2
FDST	2003	World Cuisine	Elective Credit	3
FDST	2013	Seasonal Kitchen	Elective Credit	3
Elective			Elective Credit	1

Academic Affairs: 2025-26

Artisanal Food Option (30 credit hours)		n (30 credit hours)	ATU equivalent	Hours
FDST	1033	Sauces	Elective Credit	3
FDST	1043	Methods	Elective Credit	3
FDST	1203	Baking	Elective Credit	3
FDST	1213	Breads	Elective Credit	3
FDST	1403	Butchery & Charcuterie	Elective Credit	3
FDST	2013	Seasonal Kitchen	Elective Credit	3
FDST	2043	Applied Farming	Elective Credit	3
FDST	2213	Advanced Breads	Elective Credit	3
FDST	2803	Culinary Capstone	Elective Credit	3
FDST	2903	Internship**	Elective Credit	3

^{**}FDST 2911 Practicum AND FDST 2921 Practicum AND FDST 2931 Practicum may substitute for FDST 2903 Internship.

Baking and Pastry Arts Option (30 credit hours)		d Pastry Arts Option (30 credit hours) ATU equivalent		Hours
FDST	1203	Baking	Elective Credit	3
FDST	1213	Breads	Elective Credit	3
FDST	1223	Cakes	Elective Credit	3
FDST	1233	Chocolate	Elective Credit	3
FDST	2203	Classical Pastries	Elective Credit	3
FDST	2213	Advanced Breads	Elective Credit	3
FDST	2223	Advanced Cakes	Elective Credit	3
FDST	2813	Baking Capstone	Elective Credit	3
FDST	2903	Internship**	Elective Credit	3
FDST	XXX3	FDST Elective (any FDST course)	Elective Credit	3

^{**}FDST 2911 Practicum AND FDST 2921 Practicum AND FDST 2931 Practicum may substitute for FDST 2903 Internship.

Culinary Arts Option (30 credit hours)		(30 credit hours)	ATU equivalent	Hours
FDST	1033	Sauces	Elective Credit	3
FDST	1043	Methods	Elective Credit	3
FDST	1203	Baking	Elective Credit	3
FDST	1403	Butchery & Charcuterie	Elective Credit	3
FDST	2003	World Cuisine	Elective Credit	3
FDST	2013	Seasonal Kitchen	Elective Credit	3
FDST	2023	Events Catering	Elective Credit	3
FDST	2803	Culinary Capstone	Elective Credit	3
FDST	2903	Internship**	Elective Credit	3
FDST	XXX3	FDST Elective (any FDST course)	Elective Credit	3

^{**}FDST 2911 Practicum AND FDST 2921 Practicum AND FDST 2931 Practicum may substitute for FDST 2903 Internship

Arkansas Tech University Courses (66 credit hours)

TECH	1001	Orientation to the University (waive for NWACC Transfer students)	0	
LEAD	1003	Introduction to Leadership or	3	
LEAD	3003	Leading Teams		
		SCIL 1XXX Science with Lab ¹	8	
		USHG 1XXX U.S. History and Government ¹	3	
		FAH 1XXX Fine Arts and Humanities ¹	6	
		SS 1XXX Social Science ¹	3	
		CM 1XXX Communicaiton ¹	3	

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OL	3133	Principles of Personnel Management	3
OL	3023	Professional Communications	3
OL	4043	Ethical Decision-Making and Development⁵	3
OL	4443	Professional Leadership⁵	3
OL	4543	Workplace Supervision ⁵	3
OL	4643	Organizational Culture ⁵	3
OL	4963	Organizational Leadership Capstone ³	3
		Electives ²	1
		Organizational Leadership Electives ^{4,5}	18

¹See appropriate alternatives or substitutions in "General Education Requirements".

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² At least 40 of the total hours required for graduation must be 3000 - 4000 level courses.

³ Must earn a 'C' or better.

^{4 18} credit hours of Organizational Leadership electives are required from the following: BAS 4253 Quality Control, BAS 4353 Project Management, BAS 4363 Project Risk Analysis and Mitigation, BAS 4373 Leading Agile Projects, BAS 4453 Root Cause Analysis, BAS 4553 Occupational Safety, LEAD 4003 Leadership Internship/Capstone Seminar, LEAD 4103 Special Problems in Leadership, OL 3233 Volunteer Leadership and Development, OL 4053 Philanthropy and Fundraising, OL 4143 Nonprofit Organizations, OL 4243 Adult Learning in Organizations, OL 4343 Community Development, OL 4743 Organizational Change, OL 4843 Training and Organizational Development, and/or OL 4993 Special Problems in Organizational Leadership.

⁵ This program partners the Organizational Leadership undergraduate degree with the Master of Arts (MA) Organizational Leadership and Learning degree. A maximum of twelve (12) graduate level credit hours can be counted towards both the Bachelor of Arts degree in Organizational Leadership and the MA Organizational Leadership and Learning degree. Students can choose from any 5000-6000 level OL course offered in the MA Organizational Leadership and Learning degree, with the exception of <u>OL 6093</u> Organizational Development and Learning Capstone.

⁶ This program partners the Organizational Leadership undergraduate degree with the Master of Science (MS) Emergency Management and Homeland Security degree. Students in this accelerated program can substitute up to twelve (12) hours of emergency management courses from the following: nine (9) hours from the graduate core: EMHS 6063 Principles of Emergency Management, EMHS 6093 Principles of Homeland Security, and EMHS 6103 Research Design and Methods, and three (3) electives from any approved EMHS course for up to 12 hours of 3000-4000 electives.