

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: Tourism and Hospitality Date: 9/15/17

Title Of Course Or Degree: A.A.S. Culinary Arts

Change(s) Initiated: (Please check)

- | | |
|---|--|
| <input type="checkbox"/> Closing of Degree | <input type="checkbox"/> Change in Degree or Certificate Requirements |
| <input type="checkbox"/> Closing of Certificate | <input checked="" type="checkbox"/> Change in Degree Requirements (adding concentration) |
| <input type="checkbox"/> New Certificate Proposal | <input type="checkbox"/> Change in Pre/Co-Requisite |
| <input type="checkbox"/> New Degree Proposal | <input type="checkbox"/> Change in Course Designation |
| <input type="checkbox"/> New Course | <input type="checkbox"/> Change in Course Description |
| <input type="checkbox"/> New 82 Course | <input type="checkbox"/> Change in Course Title, Numbers Credit and/or Hour |
| <input type="checkbox"/> Deletion of Course | <input type="checkbox"/> Change in Academic Policy |
| | <input type="checkbox"/> Pathways Submission: |
| | <input type="checkbox"/> Life and Physical Science |
| | <input type="checkbox"/> Math and Quantitative Reasoning |
| | <input type="checkbox"/> A. World Cultures and Global Issues |
| | <input type="checkbox"/> B. U.S. Experience in its Diversity |
| | <input type="checkbox"/> C. Creative Expression |
| | <input type="checkbox"/> D. Individual and Society |
| | <input type="checkbox"/> E. Scientific World |

Other (please describe): _____

PLEASE ATTACH MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

DEPARTMENTAL ACTION

Action by Department and/or Departmental Committee, if required:

Date Approved: _____ Signature, Committee Chairperson: A. Bongio

I have reviewed the attached material/proposal

Signature, Department Chairperson: A. Bongio

KINGSBOROUGH COMMUNITY COLLEGE
OF THE CITY UNIVERSITY OF NEW YORK

To: Fall 2017 Curriculum Committee, Kingsborough Community College

From: Culinary Arts Program, Department of Tourism and Hospitality

Re: Change in Degree Requirements A.A.S. Culinary Arts – Proposal for Baking and Pastry Concentration

Date: July 26, 2017

Through professional inquiry, student survey, and cost affordability, the Culinary Program within the Department of Tourism and Hospitality at Kingsborough Community College has recognized a need for a Baking and Pastry Arts Concentration; to be included in our existing Culinary Arts Associate of Applied Science Degree. As our industry continues to grow and expand at an unprecedented rate, the need for skilled pastry and baking students has risen. In addition, our students and advisors are asking for these types of classes and this specific concentration. Our purpose would be to better prepare our students for today's work place, and to also prepare them for owning their own business.

NEED AND JUSTIFICATION:

The sector is growing so quickly that educators have been caught unaware. Our students come to us with the dream of wanting to work for themselves, or for others in a career they have a passion for. As a City University of New York college, we can offer an Associates Degree in Culinary Arts with a concentration in Baking and Pastry to our students for \$19,200 – a rate far below the cost of existing professional Baking and Pastry training programs in New York City. This will allow our students to graduate without drowning in debt.

We have a Baking and Pastry Advisory Council that has been assisting us in the creation of this concentration and curriculum. The Advisory Council consists of a mix of professionals in restaurants, hotels, bakeries, and chocolatiers, and include:

- Michael Gabriel, executive pastry chef for Rockefeller Center
- Tara Glick, previously the pastry chef for American Cut, now about to open her own establishment
- Leah Schonberg, production manager for Russ and Daughter's
- Monica Von Thun Calderon, owner of Grandaisy Bakery
- Jim Lahey, owner of Sullivan Street Bakery
- Simo Kuusisto, owner of Nordic Breads
- Emily Elsen, owner of Four & Twenty Blackbirds

- Michael Rogak, owner of JoMart Chocolates
- Steve Evetts, executive pastry chef at Marriott International
- Lexi Dilligard, alum and co-owner Lady Lexi's Sweets
- Patrick Shaw-Kitch, executive chef BKLYN Larder.

As we continue to stay in contact with the professional world, we see and hear that there is a constant and growing need for qualified bread bakers, chocolatiers, and staff familiar with the sugar arts. With the continued success of reality style television shows and social media focusing on pastry and baked goods, an epicurean groundswell in the general public, and an expansion of pastry digital publishing (<http://www.sogoodmagazine.com/>, <http://www.cheftalk.com/> etc.), there seems to be no end in sight for the need for qualified personnel to be able to make a better, more elaborate pastry product.

Retail stores focusing on a single baked item continue to proliferate, and the need for qualified staff is always growing. Doughnut shops continue to open, cupcake shops seem to never run out of customers, and macaron shops are beginning again to expand. Artisanal bread, once a rarity, is now ubiquitous, and is sold at most grocery store chains as well as stand-alone stores and full-service bakeries.

According to the firm Anything Research, bakeries and baked goods are the eighth fastest-growing industry for small businesses, and niche bakeries specifically are one of the fastest.¹ As population and income continue to grow, the Small Business Development Center expects "greater demand for specialty baked goods, such as cupcakes, pies, and cakes, from grocery stores, bakeries, and restaurants." The bakery field is awash with superlatives. According to IBIS, as "consumer awareness of this relatively new segment increases within the food sector, industry revenue is expected to rise."² This has been borne out by New York State Labor statistics, which shows an 18.9% increase in wages in food manufacturing jobs over the ten years between 2003 -2013. New York State Labor considers bakeries to be part of food manufacturing. In 2013, New York City had the most food manufacturing firms (1,088) and workers (15,377) of any region in the state. As of 2013, the annual average salary in New York State for bakers was \$24,630, for food cooking machine operators and tenders it was \$33,360, and for sugar and confectionary product manufacturing the salary was \$41,556.³ This is their most current information.

According to Nielsen, on a national level, "the baking business is approaching \$50 billion in sales annually... and growth among categories such as cookies, snack cakes, crackers and baked bread are leading the way for baked goods in all channels." The article continues, "Nothing seems capable of slowing down dessert sales. With the current atmosphere of health-and-wellness pushing the food industry, it would seem a safe assumption that desserts would be falling out of favor with consumers. The numbers, however, suggest otherwise. According to

¹ <http://www.inc.com/guides/2010/07/how-to-write-a-bakery-business-plan.html>

² <http://www.ibisworld.com/industry/bakery-cafes.html>

³ <https://labor.ny.gov/stats/PDFs/NYS-Food-Manufacturing-Industry.pdf>

data from Information Resources, Inc., a Chicago-based market research firm, dollar sales for the pie category for the 52 weeks ended Aug. 7, 2016, saw 15.5% growth from a year ago.”⁴

With this rising tide of consumerism, opportunities increase for both employer and employee. The Baking and Pastry Arts concentration can teach to both of these groups: (1) graduating students seeking employment within the multifaceted baking industry, and (2) students interested in developing their own business through their baking and pastry education at Kingsborough.

COSTS

The Culinary Arts program, under the auspices of the Tourism and Hospitality Department, has been making constant and steady improvements to our kitchens through grants and other funding that allows us to have kitchen facilities that are ready to host this new concentration. Many things have been done to the physical plant, and there is little left to do. Besides the upcoming Perkins Grant of 2018, no other money will be needed for equipment or tools to begin the Baking and Pastry Arts Concentration.

The current request for this concentration has come up through the curriculum in an organic way. Except for the Entrepreneur class, all Baking and Pastry classes have run previously as Special Topic courses, or are already in the catalog and running. Because of this, the existing faculty is sufficiently trained to launch the concentration with a single cohort of 15 – 18 students.

Currently, there are six full-time and five part-time culinary faculty in Tourism and Hospitality and two part-time chef-instructors in Continuing Education who have been cross-trained to teach any of the culinary arts and foodservice courses, including the entrepreneur course. All have educational credentials of Masters Degrees or higher, and all have relevant industry experience. The primary instructors will be Naxielly Dominguez, Lecturer; David Goldberg, Assistant Professor; Anne Babette Audant, Tenured Assistant Professor; Lisa Delange, Lecturer; Anthony Marzuillo, full-time substitute; and Mark D'Alessandro, Assistant Professor. With the use of our existing adjunct pool, our current faculty will be able to teach the current course load. However, it is important to note that one of our faculty has left, one has full release, another is a full time substitute, and one gets course release to run the program. It is our hope that the present full time substitute (Anthony Marzuillo) will become a permanent, full time position and that we will have a replacement in the substitute line. We have a lot of cross trained faculty, but the program would really benefit from an additional full-time faculty member with baking/pastry expertise. Our student population is growing; we now have over 200 students – an increase of roughly 20% since last year. At this number, our current faculty is fully utilized. As we continue to expand, one additional faculty member will be needed.

The foreseeable impact on faculty and courses is that more pastry courses will be offered and fewer culinary courses will be given. If this concentration is accepted, we are recommending that the student choose between culinary OR pastry arts as a concentration. Each concentration has five courses. In that way, the student is taking either a culinary course OR a pastry course; this will mitigate any budgetary cost differential. Besides the one survey we have given and informal talks with students, we do not know exactly what will happen. Currently, the courses that will be in the culinary concentration (CA 200, CA 300, CA 7200, CA 7400, and CA 9000) run two to six times per calendar year. Looking at this very simplistically, let's say half of our existing students choose the pastry concentration. This would mean that those five culinary classes would run half the time, or one to three times per calendar year. But this is overly simplistic. It is our hope that we will continue to have a robust culinary arts concentration, and draw a new crop of students by offering the baking and pastry concentration.

As our program grows, the costs will increase. However, not all our classes run at 100% capacity, so there is room for growth before any costs go up. The following is very simplistic math, but averaging out all 16 culinary classes offered this semester (Fall 2017) we are running at 82% capacity⁵. Keep in mind that the Baking and Pastry Concentration will not necessarily grow our program, but focus our student on specific skill sets within the world of Food Service. As students shift gears from a culinary concentration to a baking concentration, fewer culinary courses will run each semester, so the budget will remain the same. The way we envision the program, no more than two courses from each concentration will be offered each semester.

In the past the cost of running this program has ranged from \$150,000.00 to \$165,000.00. We just received this year's budget of \$155,000. While a budget cut is never welcome, the costs will not change whether the student chooses the Culinary or Baking/Pastry concentration.

STUDENTS:

The culinary arts program at Kingsborough Community College has shown continued growth. In our first year, we had 116 students enrolled in the AAS degree; by 2016 we had 168,⁶ showing a steady growth in our department. This semester, Fall 2017, we have just over 200 students enrolled. Because we already have an existing Culinary Arts program, we are aware of what our students would like to see in their chosen field of study. Many students have asked for more pastry course options; we see this through email requests and verbally while in the classroom. We also have a survey from June of 2017 that shows overwhelming support. The survey was clear and direct and included a total of four questions, two of which pertain to this concentration. In opening, we stated, "Kingsborough Community College would like to offer a concentration in Baking and Pastry within the Culinary Arts Degree (or certificate) that you are now attaining. This concentration would include a course on Bread Baking, Contemporary Dessert Plating, Chocolate & Sugar Work, and Cake Decorating. You are not making a commitment to being part of the concentration; we are only asking these questions to get an idea of interest in this concentration. This survey will take about 1 minute to complete. We appreciate your feedback."

⁵ CunyFirst September 2nd, 2017

⁶ <http://www.kbcc.cuny.edu/irap/Documents/EnrollmentData/table5.pdf>

The first question was "Are you interested in taking a concentration in Baking and Pastry?" 74.29% said yes, 11.43% said maybe, and 14.29% said no. When asked "How likely are you to take the concentration?" The responses became more refined with 59.38% saying it was very likely, 25.00% saying they might take it, and 15.63% saying they would be highly unlikely to take the pastry concentration.

At this time, there is no budget forthcoming from KBCC or CUNY for advertising and marketing; our population comes from culinary high schools and word of mouth. All the faculty in our program takes the time to give tours to interested schools. Currently we have professional relationships with Careers through Culinary Arts Program (C-CAP), the Department of Education, and the Center for Workforce Development (CEWD). We will be working together with CEWD utilizing a small portion of their grant for a social media campaign about our program.

Some of our most recent graduates are scholarship recipients in culinary and hospitality management programs at New York City College of Technology and New York University (Tourism and Hospitality; Food Studies; and Food Management) and we continue to have accreditation and/or scholarship agreements with New York City College of Technology, Drexel University, and the Culinary Institute of New York at Monroe College. One of our students went on to Hong Kong and Japan to further their studies.

Others are succeeding in the industry. Graduates Lexi Dilligard is the owner of Lady Lexi's Sweets - her own pastry shop in Manhattan. Victoria Midyany is the owner of Chillax, right here just off of campus. Amr Mohamed, who won the prestigious James Beard/Tony May award to study in Italy while in our culinary program, is now the Sous Chef at Sant Ambroeus SoHo, less than one year after his graduation from KBCC. Many more of our students are working on line level positions within restaurants and hotels. The types of employers vary greatly, from a small chocolate shop in Brooklyn to a Michelin rated Chinese Dumpling House.

Many combine careers with further study. A culinary degree with a pastry concentration will further enhance career opportunities for our students.

CURRICULUM:

Modifications to the curriculum include the separation of advanced culinary and pastry courses, creating concentrations in both. As seen in the current course catalog, we have 14 courses as our Major Requirement for a Culinary Arts Degree. We recommend that of those 14, 5 of the advanced courses get pulled to become the Culinary Concentration. Nine courses will become the basis of the culinary arts degree.

These courses were selected as degree requirements for both concentrations because they are foundational courses. Without these, the student would not be able to succeed in either the professional culinary or baking and pastry industry. All students must take these nine courses no matter which concentration they choose.

After much discussion within the program and with our advisory board, it was recognized that we could easily separate out five specific culinary courses to create a culinary concentration. These courses were selected as the Culinary Arts concentration requirements because the value these particular five (CA 200, CA 300, CA 7200, CA 7400, and CA 9000) offer advanced techniques specific to the culinary industry.

Inverse to that are the five courses that create the concentration for Baking and Pastry. These courses (CA 1200, CA1300, CA1400, CA1500, and CA 1600) were selected and developed for the Baking and Pastry concentration requirements because they teach advanced pastry skills that are not necessary for Culinary Arts, but are needed in the baking and pastry industry. Allowing students to have the skills we will teach in these concentrations will create a more employable graduate.

The new course proposals for CA 7000, CA 1400, CA 1500, and CA 1600 are included as separate documents.

CURRENT

Add/Delete/Change **A.A.S. CULINARY ARTS**

Department: Tourism and Hospitality

Total credits: 60

COLLEGE REQUIREMENTS

• Successful completion of the CUNY Skills Assessment tests in Reading, Writing, and Math with passing examination scores, unless otherwise exempt, or developmental courses may be required.

CIVIC ENGAGEMENT EXPERIENCES

• Two (2) Civic Engagement experiences satisfied by Civic Engagement Certified or Civic Engagement Component courses or approved outside activity.

WRITING INTENSIVE REQUIREMENT

• One (1) Writing Intensive course in any discipline is required. Participation in a Learning Community that includes ENG 1200 or 2400 also satisfies this requirement.

CREDITS

CUNY CORE

REQUIRED CORE: (4 Courses, 12 Credits)

12

When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.

ENG 1200 - English Composition I

3

ENG 2400 - English Composition II

3

Mathematical and Quantitative Reasoning ±

3

Life and Physical Sciences ±

3

FLEXIBLE CORE: (3 Courses, 9 Credits)

When Flexible Core Courses are specified for a category, they are strongly suggested and/or required for the major. 9

Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each Course Must be in a Different Discipline

- A. World Cultures & Global Issues
- B. U.S. Experience In Its Diversity
- C. Creative Expression
- D. Individual & Society
- E. Scientific World±

CHANGE

DEGREE REQUIREMENTS: (44 9 Courses, 38-24 Credits)

| | | |
|---------------|---|--------------|
| | CA 990 - Culinary Concepts | 3 |
| | CA 100 - Culinary Arts I: Skills | 3 |
| DELETE | CA 200 - Culinary Arts II: Major Techniques | 3 |
| | CA 1100 - Baking and Pastry | 3 |
| | CA 2100 - Food Safety and Sanitation Certification | 1 |
| DELETE | CA 300 - Garde Manger and Charcuterie or | 3 |
| | CA 1200 - Patisserie | |
| | CA 5000 - Food and Beverage Cost Control | 3 |
| | CA 6000 - Beverage Management or | 3 |
| | TAH 4300 - Event Catering Management | |
| DELETE | CA 7200 - Restaurant and Food Service Operations | 3 |
| DELETE | CA 7400 - Menu and Dining Room Management | 3 |
| DELETE | CA 9000 - Global Culinary Improvisation Capstone | 3 |
| ADD | CA 7000 - Industry Exploration and Entrepreneurship | 2 |
| | CA 9200 - Internship in Culinary Arts | 3 |
| DELETE | HE 1400 - Critical Issues in Personal Health | 4 |
| | TAH 7100 - Introduction to Professional Food Service | 3 |

ADD

Select one (1) of the following concentrations:

| | | |
|------------|---|-----------|
| ADD | <u>Culinary Arts (5 Courses, 15 Credits)</u> | 15 |
| ADD | CA 200 - Culinary Arts II: Major Techniques | 3 |
| ADD | CA 300 - Garde Manger and Charcuterie | 3 |
| ADD | CA 7200 - Restaurant and Food Service Operations | 3 |
| ADD | CA 7400 - Menu and Dining Room Management | 3 |
| ADD | CA 9000 - Global Culinary Improvisation Capstone | 3 |
| ADD | <u>Baking and Pastry (5 Courses, 15 Credits)</u> | 15 |
| ADD | CA 1200 - Patisserie | 3 |
| ADD | CA 1300 - Contemporary Plating | 3 |
| ADD | CA 1400 - Specialty Cakes | 3 |
| ADD | CA 1500 - Bread Baking | 3 |
| ADD | CA 1600 - Chocolate and Sugar Confections | 3 |

CHANGE

ELECTIVES: 4 0 credit sufficient to meet required total of 4 0
60 credits.

± Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirement and the 4th credit as elective.

PROPOSED

Add/Delete/Change A.A.S. CULINARY ARTS

Department: Tourism and Hospitality
Total credits: 60

COLLEGE REQUIREMENTS

• Successful completion of the CUNY Skills Assessment tests in Reading, Writing, and Math with passing examination scores, unless otherwise exempt, or developmental courses may be required.

CIVIC ENGAGEMENT EXPERIENCES

• Two (2) Civic Engagement experiences satisfied by Civic Engagement Certified or Civic Engagement Component courses or approved outside activity.

WRITING INTENSIVE REQUIREMENT

• One (1) Writing Intensive course in any discipline is required. Participation in a Learning Community that includes ENG 1200 or 2400 also satisfies this requirement.

CUNY CORE

REQUIRED CORE: (4 Courses, 12 Credits)

CREDITS

12

When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.

ENG 1200 - English Composition I

3

ENG 2400 - English Composition II

3

Mathematical and Quantitative Reasoning ±

3

Life and Physical Sciences ±

3

FLEXIBLE CORE: (3 Courses, 9 Credits)

When Flexible Core Courses are specified for a category, they are strongly suggested and/or required for the major.

9

Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each Course Must be in a Different Discipline

- A. World Cultures & Global Issues
- B. U.S. Experience In Its Diversity
- C. Creative Expression
- D. Individual & Society
- E. Scientific World±

DEGREE REQUIREMENTS: (9 Courses, 24 Credits)

| | |
|---|---|
| CA 990 - Culinary Concepts | 3 |
| CA 100 - Culinary Arts I: Skills | 3 |
| CA 1100 - Baking and Pastry | 3 |
| CA 2100 - Food Safety and Sanitation Certification | 1 |
| CA 5000 - Food and Beverage Cost Control | 3 |
| CA 6000 - Beverage Management or TAH 4300 - Event Catering Management | 3 |
| CA 7000 – Industry Exploration and Entrepreneurship | 2 |
| CA 9200 - Internship in Culinary Arts | 3 |
| TAH 7100 - Introduction to Professional Food Service | 3 |

Select one (1) of the following concentrations:

| | |
|--|----|
| <u>Culinary Arts</u> (5 Courses, 15 Credits) | 15 |
| CA 200 - Culinary Arts II: Major Techniques | 3 |
| CA 300 - Garde Manger and Charcuterie | 3 |
| CA 7200 - Restaurant and Food Service Operations | 3 |
| CA 7400 - Menu and Dining Room Management | 3 |
| CA 9000 - Global Culinary Improvisation Capstone | 3 |

| | |
|--|----|
| <u>Baking and Pastry</u> (5 Courses, 15 Credits) | 15 |
| CA 1200 – Patisserie | 3 |
| CA 1300 - Contemporary Plating | 3 |
| CA 1400 - Specialty Cakes | 3 |
| CA 1500 - Bread Baking | 3 |
| CA 1600 - Chocolate and Sugar Confections | 3 |

ELECTIVES: 0 credit sufficient to meet required total of 60 0 credits.

± Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirement and the 4th credit as elective.

In review of the curricular changes being proposed, a change to the Culinary Arts degree Program Learning Outcomes is required. The following Program Learning Outcomes are expected for both concentrations

- demonstrate proper selection and use of equipment in a commercial kitchen setting.
- demonstrate their understanding of foodservice management tools, (menu, recipe detail cost cards, specification sheets, inventory, prep sheets, production sheets) and the ability to use them successfully.
- learn safe food handling for the foodservice and demonstrate their ability to strategize their approach to food safety in a commercial foodservice setting.
- develop the ability to identify appropriate cooking techniques for a menu item and demonstrate competency in deployment of those techniques.
- develop the ability to scan a variety of foodservice styles (American/Russian and French) for the appropriate balance of colors, textures, proportion and nutrition.
- develop their ability to discuss appropriate food and beverage pairing.
- demonstrate an understanding of wine, beer and spirits service.
- demonstrate an understanding of management structures for front and back of house operations.
- Have the ability to identify a food business opportunity and develop a plan for creation of that business.

The following Program Learning Outcome(s) is/are expected for the Culinary Arts Concentration

Upon successful completion of the Culinary Arts degree program requirements, graduates will:

- gain familiarity with proper procedures for preserving and presenting proteins.

The following Program Learning Outcome(s) is/are expected for the Baking and Pastry Concentration

Upon successful completion of the Culinary Arts degree program requirements, graduates will:

- demonstrate their understanding of and an ability to succeed in an array of career tracks within the Baking and Pastry field.

RECOMMENDED COURSE SCHEDULE: 15 credits/semester and module

| Semester # 1 | | |
|--|--|---------------|
| Course | Reason | Credit |
| ENG 1200 English Composition I | Required Core | 3 |
| Mathematical & Quantitative Reasoning Course | Required Core | 3 |
| CA2100 – Food Safety And Sanitation Certification | Pre/Co-req for all kitchen lab classes | 1 |
| Life & Physical Sciences Course | Required Core | 3 |
| TAH 7100 – Introduction To Professional Food Service | Pre-req for all kitchen lab classes | 3 |
| MODULE: CA990 – Culinary Concepts | Pre-req for all kitchen lab classes | 3 |
| TOTAL | | 16 |

| Semester # 2 | | |
|---|-------------------------------------|---------------|
| Course | Reason | Credit |
| CA5000 – Food And Beverage Cost Control | Major Requirement | 3 |
| ENG 2400 English Composition II | Required Core | 3 |
| CA100 – Culinary Arts I: Skills | Major Requirement | 3 |
| CA1100 – Baking And Pastry | Major Requirement | 3 |
| MODULE: CA 200 / or CA1200 | Culinary/Baking Concentration Split | 3 |
| TOTAL | | 15 |

| Semester # 3 | | |
|--|-------------------------------------|---------------|
| Course | Reason | Credit |
| Flexible Core | Flexible Core | 3 |
| Flexible Core | Flexible Core | 3 |
| CA 7200/7400 or CA1300/CA 1500 (Repeat to take both classes) | Culinary/Baking Concentration Split | 3 |
| CA 7000 New – Industry Exploration | Major Requirement | 2 |
| MODULE: CA 3000 / CA or Breads | Culinary/Baking Concentration Split | 3 |
| TOTAL | | 14 |

| Semester # 4 | | |
|---|-------------------------------------|---------------|
| Course | Reason | Credit |
| CA9200 – Internship In Culinary Arts | Major Requirement | 3 |
| CA6000 – Beverage Management/ or TAH 43 | Major Requirement | 3 |
| CA7200/7400 or CA1300/CA 1500 (Repeat to take both classes) | Culinary/Baking Concentration Split | 3 |
| CA9000 / or CA 1600 | Culinary/Baking Concentration Split | 3 |
| Flexible Core | Flexible Core | 3 |
| TOTAL | | 15 |

RECOMMENDED COURSE SCHEDULE: 12 credits/semester and module

| Semester # 1 | | |
|--|-------------------------------------|---------------|
| Course | Reason | Credit |
| ENG 1200 English Composition I | Required Core | 3 |
| Mathematical & Quantitative Reasoning Course | Required Core | 3 |
| TAH 7100 – Introduction To Professional Food Service | Pre-req for all kitchen lab classes | 3 |
| MODULE: CA990 – Culinary Concepts | Pre-req for all kitchen lab classes | 3 |
| TOTAL | | 12 |

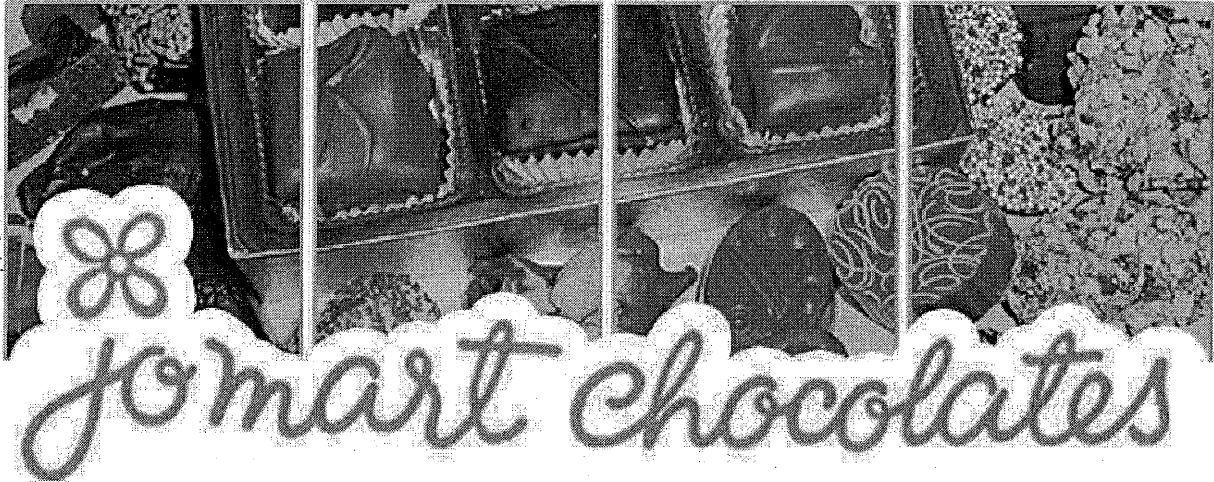
| Semester # 2 | | |
|---|--|---------------|
| Course | Reason | Credit |
| CA2100 – Food Safety And Sanitation Certification | Pre/Co-req for all kitchen lab classes | 1 |
| CA 7000 New – Industry Exploration (2 Cr.) | Major Requirement | 2 |
| CA100 – Culinary Arts I: Skills (3 Crs.) | Major Requirement | 3 |
| CA1100 – Baking And Pastry (3 Crs.) | Major Requirement | 3 |
| MODULE: CA200 / or CA1200 | Culinary/Baking Concentration Split | 3 |
| TOTAL | | 12 |

| Semester # 3 | | |
|---|-------------------------------------|---------------|
| Course | Reason | Credit |
| Flexible Core | Flexible Core | 3 |
| Flexible Core | Flexible Core | 3 |
| CA5000 – Food And Beverage Cost Control | Major Requirement | 3 |
| MODULE: CA3000 / or CA 1400 | Culinary/Baking Concentration Split | 3 |
| TOTAL | | 12 |

| Semester # 4 | | |
|--|-------------------------------------|---------------|
| Course | Reason | Credit |
| ENG 2400 English Composition II | Required Core | 3 |
| CA6000 – Beverage Management/ or TAH 43 | Major Requirement | 3 |
| CA7200/7400 or CA1300/CA1500 (Repeat to take both classes) | Culinary/Baking Concentration Split | 3 |
| Flexible Core | Flexible Core | 3 |
| TOTAL | | 12 |

| Semester # 5 | | |
|---|-------------------------------------|---------------|
| Course | Reason | Credit |
| CA72/74 or CA13/CA 1500 (Repeat to take both classes) | Culinary/Baking Concentration Split | 3 |
| CA9200 – Internship In Culinary Arts | Major Requirement | 3 |
| CA9000 / or CA1600 | Culinary/Baking Concentration Split | 3 |
| Life & Physical Sciences Course | Required Core | 3 |
| TOTAL | | 12 |

KCP00VSEP24717PM 211



College Council Curriculum Committee
Kingsborough Community College
2001 Oriental Boulevard
Brooklyn, NY 11235-2398

Dear Kingsborough Community College Curriculum Committee,

My name is Michael Rogak, I and my wife Debbi are the owners of JoMart Chocolates. I am a 3rd generation candymaker. I was honored to work for 3 years at Kingsborough in the Culinary department. I was hired by Jonathan Deutsch. I met wonderful students and faculty in my brief tenure at the college. I was so impressed by the passion exhibited by the instructors and the desire to succeed that many of the students possessed that I decided to offer jobs to KBCC students before offering them to anyone else. In addition I have encouraged students to do internships with me so they can continue their education in the real world.

I am currently serving on the advisory committee that was formed by David Goldberg and Babette Audant. I applaud their efforts for a proposed Baking and Pastry Arts concentration. We need qualified employees that come to work with skills and passion. Many people that I meet possess the latter but not the former. In a perfect world I can hire someone with passion and basic skills and work together with them to allow them to flourish-thereby benefitting all parties.

Those of us who are fortunate enough to be in business are dealing with complex issues on a daily basis-rising rents, increased ingredient costs, higher minimum wage, government regulation and searching for joy in the workplace. Focusing on the minimum wage for the sake of brevity, who should I hire for a new position? Someone with basic food handling knowledge and skills or a walk-in who likes the idea of working in a chocolate factory? Do I want to train

someone for months or days? It's a no brainer. I am morally and ethically in favor of a higher minimum wage, but if we cannot stay profitable everyone loses. This new (proposed) program gives us the ability to hire someone who possesses basic skills, has food handling knowledge and understands the sacrifices that the food industry puts on all of us. To be competitive we need the best-nothing less will do. In an age where student debt is crippling the ability of graduates to start a life, having a culinary program plus a concentration in baking and pastry as part of CUNY is vitally important.

I will continue to do my part. I am hoping to stay on the advisory committee. I am looking forward to the next crop of interns. If there is anything I can do that helps the program or the concentration, just let me know.

Confectionately yours,

Michael Rogak
Son of a son of a candymaker
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College Council Curriculum Committee
Kingsborough Community College
2001 Oriental Boulevard
Brooklyn, NY 11235-2398

Dear Kingsborough Community College Curriculum Committee,

I am writing to show my support for the proposed concentration in Baking and Pastry Arts. I believe the proposed concentration will be of benefit to students as well as the industry and am writing to express my full support.

As the founder and president of Grandaisy Bakery, I have over 25 years experience operating an artisanal bakery that provides baked goods for retail and wholesale customers. Prior to entering the world of bakeries and professional food manufacturing I was a teacher and doctoral candidate for anthropology and education at Teacher's College, Columbia University. David Goldberg and I have known each other since we met while I was a partner at Sullivan St. Bakery and he was a pastry chef at distinguished restaurants that purchased our bread we have kept in touch every since following each other paths as he went into education and I became owner and founder of my own bakery. I first learned of this program from David who spoke to me about becoming involved and invited me to attend a planning meeting. After I attended an early meeting to discuss the project with other professionals, I was very excited because I believe I can make a valuable contribution. My years of experience owning and operating a bakery coupled with my experience in academia have given me unique insight into the needs of employers, employees and the experience of students.

A baking and Pastry concentration at Kingsborough Community College comes at an opportune time both because of the growing demand for a knowledgeable workforce and opportunities provided by the increases in wages mandated by the state over the next few years. The local restaurant industry benefits from having incoming staff with basic skills. Professional training and connections established through the program will be a benefit to aspiring baking and pastry cooks as they learn to navigate their way in the field.

As a member of the advisory council for the new concentration I will be glad to offer my assistance to help secure its success. I will actively participate in the process making recommendations for courses and providing a venue for site visits and internships where applicable. In my experience it is often the strength of the vision of the individuals involved that make for an exceptional educational and or professional experience. David Goldberg and Babette Audant have that vision and generate genuine excitement for the concentration as an opportunity to develop a program that can have a real impact in our industry. I look forward to working with them and fellow industry leaders on the advisory council.

Sincerely,

Monica Von Thun Calderón

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