KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM DATA TRANSMITTAL SHEET

DEPARTMENT___Tourism and Hospitality_____ DATE___8/11/2015____

Title of Course or Degree: __A.A.S. in Culinary Arts_____

Change(s) Initiated: (Please check)

☐ Closing of Degree   ☒ Change in Degree or Certificate Requirements
☐ Closing of Certificate   ☐ Change in Degree Requirements (adding concentration)
☐ New Certificate Proposal   ☐ Change in Pre/Co-Requisite
☐ New Degree Proposal   ☐ Change in Course Designation
☐ New Course   ☐ Change in Course Description
☐ New 82 Course   ☐ Change in Course Titles, Numbers, Credits &/or Hours
☐ Deletion of Course   ☐ Change in Academic Policy
☐ Other (please describe): _____

PLEASE ATTACH PERTINENT MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

I. DEPARTMENTAL ACTION
Action by Department and/or Departmental Committee, if required:

Date approved___7/15/15___ Signature, Committee Chairperson: _____

Signature, Department Chairperson: _____

II. PROVOST ACTION
Provost to act within 30 days of receipt and forward to College-wide Curriculum Committee exercising one of the following options:
A. Approved ☐   B. Returned to department with comments ☐

Recommendations (if any): _____

Signature, Provost: _____ Date:_____

III. CURRICULUM SUB-COMMITTEE RECOMMENDATIONS:

A.   Approved ☐   B.   Tabled ☐ (no action will be taken by Curriculum Committee)

Recommendations (if any):_____

Signature, Sub-Committee Chair: _____Date:_____

IV. COLLEGE-WIDE CURRICULUM COMMITTEE ACTION

Committee to act within 30 days of receipt, exercising one of the following options:

A.   Approved   ☐ (forwarded to Steering Committee)
B.   Tabled   ☐ (Department notified)
C.   Not Approved ☐ (Department notified)

Signature, Chairperson of Curriculum Committee_____Date:_____

Revised/Oct.2013

Proposed:

Change in Degree Requirements for the A.A.S. in Culinary Arts

Rationale:

The Culinary Arts degree program equips students with the necessary skills sets, knowledge, and experiences to successfully transition from Kingsborough Community College to entry-level positions in the culinary workforce and/or towards the continuation of their education at a four-year institution. As such, a key priority for Culinary Arts faculty is to offer a curriculum that is relevant to and in line with the expectations of both the culinary industry and higher education.

In recent meetings, Culinary Arts faculty expressed that students need more time in the curricula to master foundational kitchen procedures and operations. Armed with a solid foundation of these basics, students will be firmly positioned for progressive skill-building in subsequent culinary classes and at work. To fill the gap in foundation skills, faculty proposed adding the Culinary Concepts (CA 990) course to the Culinary Arts A.A.S. degree. The course will be a required foundational course designed to introduce students to basic kitchen and restaurant procedures on which all other culinary courses will rely. The course will be at the core of the progressive skill-building techniques that take place throughout the Culinary Arts degree program.

In order to keep within the 60 credits required of the degree, we are proposing to delete Introduction to Business (BA 1100) and Labor Relations and Customer Service (TAH 5000) from the A.A.S. in Culinary Arts as it is felt that the Culinary Concepts (CA 990) course is a necessary addition to the program.

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

Department: Tourism and Hospitality

Total credits: 60

COLLEGE REQUIREMENTS

CREDITS

• Successful completion of CUNY Tests in Reading and Writing and the COMPASS Math Skills Test with passing examination scores or developmental courses may be required.

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

• Two (2) Civic Engagement experiences—satisfied by CE-Certified or CE-Component courses or approved outside activity. Refer to the *Degree Requirements* section of this catalog.

CUNY CORE

Approved Required and Flexible Core courses are listed in the *General Education: CUNY Pathways* section of this catalog. When possible it is recommended you fulfill your Required and/or Flexible Core requirements with courses also required for the major.

REQUIRED CORE:

ENG 1200	3
ENG 2400	3
± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3

FLEXIBLE CORE:

Nine (9) credits with one (1) course from three (3) groups A-E. **Each course from a different discipline.**   9

A. World Cultures & Global Issues

B. U.S. Experience In Its Diversity

C. Creative Expression

D. Individual & Society

± E. Scientific World

DEGREE REQUIREMENTS §

Add

Culinary Concepts (CA 990)	3
Introduction to Professional Food Service (TAH 7100)	3
Culinary Arts I: Skills (CA 100)	3
Culinary Arts II: Major Techniques (CA 200)	3
Baking and Pastry (CA 1100)	3
Food Safety and Sanitation Certification (CA 2100)	1
Garde Manger and Charcuterie (CA 300) **or** Patisserie (CA 1200)	3
Beverage Management (CA 6000) **or** Event Catering Management (TAH 4300)	3
Restaurant and Food Service Operations (CA 7200)	3
Menu and Dining Room Management (CA 7400)	3
Global Culinary Improvisation Capstone (CA 9000)	3
Internship in Culinary Arts (CA 9200)	3

Delete ~~Introduction to Business (BA 1100) or Labor Relations & Customer Service Practices (TAH 500)~~ ~~3~~

Food and Beverage Cost Control (CA 5000) 3

Critical Issues in Personal Health (HE 1400) 1

ELECTIVES: 1 credit sufficient to meet required total of 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.
§ Consultation with the Department Advisor is required.

A.A.S. CULINARY ARTS
Department: Tourism and Hospitality
Total credits: 60

CREDITS

COLLEGE REQUIREMENTS
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• One (1) Writing Intensive course in any discipline from any category below is required. Participation in a Learning Community that includes ENG 1200 or 2400 also satisfies this requirement.
• Two (2) Civic Engagement experiences—satisfied by CE-Certified or CE-Component courses or approved outside activity. Refer to the *Degree Requirements* section of this catalog.

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REQUIRED CORE:
ENG 1200	3
ENG 2400	3
± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3

FLEXIBLE CORE:
Nine (9) credits with one (1) course from three (3) groups A-E. **Each course from a different discipline.**   9

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

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

ELECTIVES: 1 credit sufficient to meet required total of 60 credits.