

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: Tourism + Hospitality Date: 9/30/16

Title Of Course Or Degree: CA 60, CA 50, CA 21, TAH 22, TAH 55

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 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 checked="" type="checkbox"/> Change in Course Designation <u>AK</u> |
| <input type="checkbox"/> New Course | <input checked="" 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: 9/17 Signature, Committee Chairperson: ABRUGER

I have reviewed the attached material/proposal

Signature, Department Chairperson: A. BRUGER

Proposal: All five course descriptions should add an indication of preparation for industry certification as shown.

1. CA 6000 – BEVERAGE MANAGEMENT (3 crs. 3 hrs.)

Current:

Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the restaurant industry from a culinary and marketing perspective. Examination of historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. **Preparation for industry certification with successful passing of the NRA Educational Foundation ServSafe Alcohol certification exam.**

Prerequisite: TAH 7100

Proposed:

Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the restaurant industry from a culinary and marketing perspective. Examination of historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. Preparation for industry certification with successful passing of the NRA Educational Foundation ServSafe Alcohol certification exam.

Prerequisite: TAH 7100

2. CA 50 - FOOD AND BEVERAGE COST CONTROL (3crs., 3 hrs)

Current:

The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendor, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. **Preparation for industry certification with successful passing of the NRA Educational Foundation Manage First Program certification exam.**

Proposed:

The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendor, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Preparation for industry certification with successful passing of the NRA Educational Foundation Manage First Program certification exam.

3. CA 2100 – FOOD SAFETY AND SANITATION CERTIFICATION (1 cr. 2 hrs)

Current:

Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food-borne illnesses, food microbes, food allergens, contamination, worker hygiene, the

flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. ~~Presentation for the ServSafe examination~~ **Preparation for industry certification** from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene **with the successful passing of the ServSafe certification exam.**

Proposed:

Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food- borne illnesses, food microbes, food allergens, contamination, worker hygiene, the flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. Preparation for industry certification from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene with the successful passing of the ServSafe certification exam.

4. TAH 2200 – FRONT OFFICE OPERATIONS (3 crs. 3 hrs.)

Current:

Survey of front office operations within a hotel including front desk, reservations, customer service, night audit, marketing and human resources. Students master and apply critical skills and competencies for careers in the Hospitality industry. **Preparation for industry certification through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Front Desk Representative exam.**

Pre/Corequisite: TAH 100

Proposed:

Survey of front office operations within a hotel including front desk, reservations, customer service, night audit, marketing and human resources. Students master and apply critical skills and competencies for careers in the Hospitality industry. Preparation for industry certification through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Front Desk Representative exam. Pre/Corequisite: TAH 100

5. TAH 5500: HOUSEKEEPING MANAGEMENT (3 crs. 3 hrs.)

Current:

This course is an application of housekeeping management theory and techniques. The importance of the housekeeping department and its role in hotel operations will be discussed from a management, employee, union and hotel type perspective. Students will learn prevalent housekeeping management theories, and obtain the skills associated with operating a housekeeping department of a hotel. **Preparation for industry certification through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Housekeeping Attendant exam.** Pre/Corequisite: TAH 100

Proposed:

This course is an application of housekeeping management theory and techniques. The importance of the housekeeping department and its role in hotel operations will be discussed from a management, employee, union and hotel type perspective. Students will learn prevalent housekeeping management theories, and obtain the skills associated with operating a housekeeping department of a hotel. Preparation for industry certification

through the American Hotel and Lodging Association with the successful passing of the American Hotel and Lodging Association's Certified Housekeeping Attendant exam. Pre/Corequisite: TAH 100
