

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: _____ Date: _____

Title Of Course/Degree/Concentration/Certificate: _____

Change(s) Initiated: (Please check)

- | | |
|--|---|
| ☐ Closing of Degree | ☐ Change in Degree or Certificate |
| ☐ Closing of Certificate | ☐ Change in Degree: Adding Concentration |
| ☐ New Certificate Proposal | ☐ Change in Degree: Deleting Concentration |
| ☐ New Degree Proposal | ☐ Change in Prerequisite, Corequisite, and/or Pre/Co-requisite |
| ☐ New Course | ☐ Change in Course Designation |
| ☐ New 82 Course (Pilot Course) | ☐ Change in Course Description |
| ☐ Deletion of Course(s) | ☐ Change in Course Title, Number, Credits and/or Hours |
| | ☐ Change in Academic Policy |
| | ☐ Pathways Submission: |
| | ☐ Life and Physical Science |
| | ☐ Math and Quantitative Reasoning |
| | ☐ A. World Cultures and Global Issues |
| | ☐ B. U.S. Experience in its Diversity |
| | ☐ C. Creative Expression |
| | ☐ D. Individual and Society |
| | ☐ E. Scientific World |
| ☐ Change in Program Learning Outcomes | |
| ☐ 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: _____

If submitted Curriculum Action affects another Department, signature of the affected Department(s) is required:

Date Approved: _____ Signature, Department Chairperson: M. D'Alessandro, Ph.D.

Date Approved: _____ Signature, Department Chairperson: _____

I have reviewed the attached material/proposal

Signature, Department Chairperson: M. D'Alessandro, Ph.D.



TO: Fall 2025 Curriculum Committee

FROM: Dr. Mark D'Alessandro, Chair, Department of Tourism &
Hospitality

Anthony Marzuillo, Culinary Arts Program Director, Department of Tourism and
Hospitality

DATE: 8/2/2025

RE: Change in Program Learning Outcomes and Concentration Learning Outcomes for the
AAS Culinary Arts

The Department of Tourism and Hospitality is proposing a change in Program Learning Outcomes (PLOs) and Concentration Learning Outcomes (CLOs) for the AAS Culinary Arts.

FROM:

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

1. become familiar with the purchasing, storage, and handling of meat, fish, poultry and dry goods in a food service environment.
2. demonstrate proper selection and use of equipment in a commercial kitchen setting
3. demonstrate their understanding of food service management tools, (menu, recipe detail cost cards, specification sheets, inventory, prep sheets, production sheets) and the ability to use them successfully
4. learn safe food handling for the foodservice and demonstrate their ability to strategize their approach to food safety in a commercial foodservice setting
5. develop the ability to identify appropriate cooking techniques for a menu item and demonstrate competency in deployment of those techniques
6. develop the ability to scan a variety of foodservice styles (American/Russian and French) for the appropriate balance of colors, textures, proportion and nutrition
7. develop their ability to discuss appropriate food and beverage pairing
8. demonstrate an understanding of wine, beer and spirits service
9. demonstrate an understanding of management structures for front and back of house operations
10. have the ability to identify a food business opportunity and develop a plan for creation of that business

Culinary Arts Concentration Learning Outcomes:

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

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

Baking and Pastry Concentration Learning Outcomes:

Upon successful completion of the Baking and Pastry Concentration requirements, graduates will:

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

TO:

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

1. Demonstrate career-ready professionalism in a commercial food service environment.
2. Identify, select, and operate professional tools and equipment in a commercial food service environment.
3. Apply food safety and sanitation principles in a commercial food service environment.
4. Utilize weights, measures, and quantitative skills to accurately scale recipes and ingredients for efficient and accurate food preparation and timely food production.
5. Engage and communicate in a professional setting using industry-standard terminology and techniques.
6. Understand and apply basic food service management principles, including menu planning, recipe standardization, cost controls, labor management, and food purchasing.
7. Demonstrate an understanding of beverage service and management, including wine, beer and spirits.

Culinary Arts Concentration Learning Outcomes:

Upon successful completion of the Culinary Arts Concentration requirements, graduates will be able to:

1. Identify, apply, and execute appropriate cooking methods and techniques to demonstrate competency in their professional preparations.
2. Demonstrate competency in front and back of house operations.

Baking and Pastry Concentration Learning Outcomes:

Upon successful completion of the Baking and Pastry Concentration requirements, graduates will be able to:

1. Identify, apply, and execute appropriate baking and pastry methods and techniques to demonstrate competency in their professional preparations.
2. Demonstrate competency in bake shop operations.

Rationale for Changes:

Based on External Evaluator feedback from our recent Academic Program Review (APR), the PLOs and CLOs were streamlined to not only align with Bloom's Taxonomy, ensuring that they are measurable and assessable, but to also reflect industry expectations. The program decreased the number of PLOs from ten to seven, guaranteeing all PLOs would be assessed within the 6-year APR cycle.

KINGSBOROUGH COMMUNITY COLLEGE
PROGRAM LEARNING OUTCOMES

Program	Culinary Arts
Department	Tourism and Hospitality
Contact	Anthony Marzuillo
Degree Type	A.A.S.

Program Learning Outcomes - Please enter below		
1	Demonstrate career-ready professionalism in a commercial food service environment.	
2	Identify, select, and operate professional tools and equipment in a commercial food service environment.	
3	Apply food safety and sanitation principles in a commercial food service environment.	
4	Utilize weights, measures, and quantitative skills to accurately scale recipes and ingredients for efficient and accurate food preparation and timely food production.	
5	Engage and communicate in a professional setting using industry-standard terminology and techniques.	
6	Understand and apply basic food service management principles, including menu planning, recipe standardization, cost controls, labor management, and food purchasing.	
7	Demonstrate an understanding of beverage service and management, including wine, beer and spirits.	
Culinary Arts Concentration Learning Outcomes		
CA 1	Utilize weights, measures, and quantitative skills to accurately scale recipes and ingredients for efficient and accurate food preparation and timely food production.	
CA 2	Engage and communicate in a professional setting using industry-standard terminology and techniques.	
Baking & Pastry Concentration Learning Outcomes		
BP 1	Understand and apply basic food service management principles, including menu planning, recipe standardization, cost controls, labor management, and food purchasing.	
BP 2	Demonstrate an understanding of beverage service and management, including wine, beer and spirits.	

[illegible]