

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: W. D'Alessandro, Ph.D.

Date Approved: _____ Signature, Department Chairperson: _____

I have reviewed the attached material/proposal

Signature, Department Chairperson: W. 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: 9/2/2025

RE: Change in Degree Requirements – AAS Culinary Arts

The Department of Tourism and Hospitality is proposing a change in degree requirements for the AAS Culinary Arts.

Changes to Required Courses:

1. Under Degree Requirements, the **deletion** of
 - a. CA 2100 – Food Safety and Sanitation Certification
 - b. CA 7000 – Industry Exploration and Entrepreneurship
2. Under the Baking and Pastry Concentration, the **addition** of CA 1700 – Baking III: Advanced Skills
3. Under the Culinary Arts Concentration, the **addition** of CA 400 – Culinary Arts IV: Advanced Skills and Production.

Additional Changes to Courses for the Degree

There are a number of courses that are undergoing additional changes including changes to Course Title, Description, Prefix, credit hours, and/or requisites. Below highlights the changes in Course Title.

FROM	TO
CA 100 - Culinary Arts I: Skills	CA 100 – Culinary Arts I: Fundamental Skills
CA 1100 - Baking and Pastry	CA 1100 – Baking I: Baking and Pastry Fundamentals
CA 5000 - Food and Beverage Cost Control	CA 5000 - Menu Planning and Cost Control
TAH 4300 - Event Catering Management	CA 4300 - Catering and Quantity Food Production
TAH 7100 - Introduction to Professional Food Service	CA 7100 – Introduction to Food Service Operations and Sanitation
CA 1200 - Patisserie	CA 1200 - Baking II: Techniques and Theory
CA 200 - Culinary Arts II: Major Techniques	CA 200 – Culinary Arts II: Techniques and Theories
CA 300 - Garde Manger and Charcuterie	CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger
CA 7200 - Restaurant and Food Service Operations	CA 7200 - Restaurant Kitchen Operations and Management
CA 7400 - Menu and Dining Room Management	CA 7400 - Restaurant Management and Dining Room Operations

CA 9000 - Global Culinary Improvisation	CA 9000 - Global Cuisines
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Rationale for Changes:

1. The program is **deleting** CA 2100 - Food Safety and Sanitation Certification. The ServeSafe Food Handler Certification can be easily included within the course content of TAH 7100 to be renamed, CA 7100 - Introduction to Food Service Operations and Sanitation. The program is also **deleting** CA 7000 – Industry Exploration and Entrepreneurship. Much of the content in this course can be found in other required courses within the program inclusive of the Internship (CA 9200) and CA 5000 – Food and Beverage Cost Control. Advanced culinary skills content has been refocused under a new advanced course for each of the Concentrations, CA 1700 – Baking III: Advanced Skills and CA 400 – Culinary Arts IV: Advanced Skills and Production, which better serves the overall program.
2. We are **adding** two advanced culinary skills courses, one under each Concentration, CA 1700 – Baking III: Advanced Skills and CA 400 – Culinary Arts IV: Advanced Skills and Production. These advanced courses allow students within the program to develop the essential skills for gaining employment and being successful within the culinary arts field and industry, through hands-on, practical experience. The incorporation of these advanced courses will give our students a competitive edge within the industry. Both courses were discussed with members of the Culinary Arts Advisory Board to ensure alignment with industry need and direction.
3. As highlighted in the table above, a number of courses are undergoing **title changes**. These changes clearly highlight the skills and theory, from fundamental to advanced, that the program focuses on, allowing students and industry professionals to easily ascertain course as well as program goals and outcomes. Additionally, the title changes are accompanied with revised **course descriptions**, that more accurately depict the material covered in the course. These changes also assisted in better understanding skills required for the course and achieved upon course completion, which informed changes in **requisites**.

“Current” and “Updated” course syllabi have been included that depict the topics/information that have been deleted/expanded for the following courses:

- TAH 7100 - Introduction to Professional Food Service
- CA 300 - Garde Manger and Charcuterie
- TAH 4300 - Event Catering Management, which is also undergoing a change in course construction from 3 credits 3 hours, to 3 credits, 4 hours (2 hours lecture, 2 hours lab) to allow for hand-on lab hours under the supervision and guidance of a chef and working professional in catering.

Changes in Prefix for Introduction to Professional Food Service and Event Catering Management address that these courses are taught by culinary professionals and should be reflected as CA courses within the Culinary Arts Degree.

(See accompanying submissions for details regarding course-level changes).

These proposed changes are in alignment with the Culinary Arts industry and will provide our students with an advantage as they pursue entry-level positions within the field.

Add/Delete/ Change	A.A.S. CULINARY ARTS	
	HEGIS code: 5404.00	
	Program Code: 33507	
	<u>CUNY CORE</u>	CREDITS
	<u>REQUIRED CORE:</u> (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 - Composition I	3
	ENG 2400 - Composition II	3
	± Mathematical & Quantitative Reasoning	3
	± Life and Physical Sciences	3
	<u>FLEXIBLE CORE:</u> (3 Courses, 9 Credits):	9
	When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. 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 and Global Issues	
	B. U.S. Experience In Its Diversity	
	C. Creative Expression	
	D. Individual & Society	
	± E. Scientific World	
CHANGE	<u>DEGREE REQUIREMENTS:</u> (9 7 Courses, 24 21 Credits):	024 21
	CA 990 - Culinary Concepts	3
CHANGE	CA 100 – Culinary Arts I: Fundamental Skills	3
	CA 1100 – Baking and Pastry I: Baking and Pastry Fundamentals	3
DELETE	CA 2100 – Food Safety and Sanitation Certification	01
CHANGE	CA 5000 - Food and Beverage Menu Planning and Cost Control	3
	AND	
	CA 6000 - Beverage Management or	3
CHANGE	TAH CA 4300 - Event Catering Management and Quantity Food Production	
	AND	
DELETE	CA 7000 – Industry Exploration and Entrepreneurship	02
	CA 9200 - Internship in Culinary Arts	3
CHANGE	TAH CA 7100 – Introduction to Professional Food Service Operations and Sanitation	3
	Select one (1) of the following concentrations	
CHANGE	<u>Baking and Pastry</u> (05 6 Courses, 15 18 Credits)	15 18
CHANGE	CA 1200 - Baking II: Techniques and Theory Patisserie	3
	CA 1300 - Contemporary Dessert Plating	3
	CA 1400 - Artisan Bread Baking	3
	CA 1500 - Professional Cake Decorating	3
	CA 1600 - Chocolate and Sugar Confections	3

[illegible]

Add/Delete/ Change	A.A.S. CULINARY ARTS	
	HEGIS code: 5404.00	
	Program Code: 33507	
	CUNY CORE	CREDITS
	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 - Composition I	3
	ENG 2400 - Composition II	3
	± Mathematical & Quantitative Reasoning	3
	± Life and Physical Sciences	3
	FLEXIBLE CORE: (3 Courses, 9 Credits):	9
	When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. 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 and Global Issues	
	B. U.S. Experience In Its Diversity	
	C. Creative Expression	
	D. Individual & Society	
	± E. Scientific World	
	DEGREE REQUIREMENTS: (7 Courses, 21 Credits):	21
	CA 990 - Culinary Concepts	3
	CA 100 – Culinary Arts I: Fundamental Skills	3
	CA 1100 – Baking I: Baking and Pastry Fundamentals	3
	CA 5000 - Menu Planning and Cost Control	3
	AND	
	CA 6000 - Beverage Management or	3
	CA 4300 - Catering and Quantity Food Production	
	AND	
	CA 9200 - Internship in Culinary Arts	3
	CA 7100 – Introduction to Food Service Operations and Sanitation	3
	Select one (1) of the following concentrations	
	Baking and Pastry (6 Courses, 18 Credits)	18
	CA 1200 - Baking II: Techniques and Theory	3
	CA 1300 - Contemporary Dessert Plating	3
	CA 1400 - Artisan Bread Baking	3
	CA 1500 - Professional Cake Decorating	3
	CA 1600 - Chocolate and Sugar Confections	3
	CA 1700 - Baking III: Advanced Skills	3

PROPOSED

[illegible]

Degree Information

Catalog Year: **2026 - 2027**

Plan: **Culinary Arts AAS**

Sub Plan: **General**

Required Credits: **60**

General Requirements

Req GPA: **2.0**

Req Residential Credits: **30**

Req Pathways Credits: **21**

Req Civic Engagement: **1**

Req Writing Intensive: **1**

1

Session A

COURSE	CRS
ENG 1200 - Composition I	3
CA 990 - Culinary Concepts	3
CA 100 - Culinary Arts I: Fundamental Skills	3
CA 1100 - Baking I: Baking and Pastry Fundamentals	3
CA7100 - Introduction to Food Service Operations and Sanitation	3

Session B

COURSE	CRS

SEMESTER CRS: 15

2

Session A

COURSE	CRS
CA 200 - Culinary Arts II: Techniques and Theory	3
CA 6000 - Beverage Management OR	
CA 4300 - Catering and Quantity Food Production	3
CA 7400 - Restaurant Management and Dining Room Operations	3
MATH & QUANTITATIVE REASONING	3

Session B

COURSE	CRS
CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger	3

SEMESTER CRS: 15

3

Session A

COURSE	CRS
CA 7200 - Restaurant Kitchen Operations and Management	3
CA 400 - Culinary Arts IV: Advanced Skills and Production	3
CA 5000 - Menu Planning and Cost Control	3
ENG 2400 - Composition II	3

Session B

COURSE	CRS
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3

SEMESTER CRS: 15

4

Session A

COURSE	CRS
CA 9000 - Global Cuisines	3
CA 9200 - Internship in Culinary Arts	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3
LIFE & PHYSICAL SCIENCES	3

Session B

COURSE	CRS

SEMESTER CRS: 15

NOTE: The term-by-term course sequence takes into account necessary Prerequisites, Corequisites, and Pre-/Co-requisites

NOTE: Select ONE (1) WRITING INTENSIVE course & ONE (1) CIVIC ENGAGEMENT course. Some courses meet BOTH requirements, see CUNYfirst to determine course status

Important Notes:

* Students planning on transferring to New York City College of Technology (NYCCT) should take ECO 1200 (Group D) and SPE 2100 (Group C) to fulfill their Flexible Core Requirements.

Degree Information

Catalog Year: **2026 - 2027**

Plan: **Culinary Arts AAS**

Sub Plan: **Baking & Pastry**

Required Credits: **60**

General Requirements

Req GPA: **2.0**

Req Residential Credits: **30**

Req Pathways Credits: **21**

Req Civic Engagement: **1**

Req Writing Intensive: **1**

1

Session A

COURSE	CRS
ENG 1200 - Composition I	3
CA 990 - Culinary Concepts	3
CA 100 - Culinary Arts I: Fundamental Skills	3
CA 1100 - Baking I: Baking and Pastry Fundamentals	3
CA7100 - Introduction to Food Service Operations and Sanitation	3

Session B

COURSE	CRS

SEMESTER CRS: 15

2

Session A

COURSE	CRS
ENG 2400 - Composition II	3
CA 1200 - Baking II: Techniques and Theory 6 Week Express- 1st Session	3
CA 1600 - Chocolate and Sugar Confections Week Express - 2nd Session	6 3
MATH & QUANTITATIVE REASONING	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3

Session B

COURSE	CRS

SEMESTER CRS: 15

3

Session A

COURSE	CRS
CA 1400 - Artisan Bread Baking Week Express - 1st Session	6 3
CA 1700 - Baking III: Advanced Skills 6 Week Express - 2nd Session	3
CA 5000 - Menu Planning and Cost Control	3
CA 6000 - Beverage Management OR CA 4300 - Catering and Quantity Food Production	3

Session B

COURSE	CRS
LIFE & PHYSICAL SCIENCES	3

SEMESTER CRS: 15

4

Session A

COURSE	CRS
CA 9200 - Internship in Culinary Arts	3
CA 1300 - Contemporary Dessert Plating	3
CA 1500 - Professional Cake Decorating	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3
Choose 1: Flexible Core: One course from Different Group & Different Discipline GROUP A - E (Recommended: PHI 6800 [A], HS 6000 [D], BIO 7000 [E])*	3

Session B

COURSE	CRS

SEMESTER CRS: 15

NOTE: The term-by-term course sequence takes into account necessary Prerequisites, Corequisites, and Pre-/Co-requisites

NOTE: Select ONE (1) WRITING INTENSIVE course & ONE (1) CIVIC ENGAGEMENT course. Some courses meet BOTH requirements, see CUNYfirst to determine course status

Important Notes:

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