

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 Certificate Requirements – Certificate Culinary Arts

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

Changes to Required Courses:

1. Under Certificate Requirements, the **deletion** of
 - a. CA 2100 – Food Safety and Sanitation Certification
 - b. CA 1200 – Patisserie
2. Under Certificate Requirements, the **addition** of CA 400 – Culinary Arts IV: Advanced Skills and Production.

These changes move the Certificate in Culinary Arts from 28 credits to 30 credits.

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
TAH 7100 - Introduction to Professional Food Service	CA 7100 – Introduction to Food Service Operations and Sanitation
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

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.
2. The program is **deleting** CA 1200 – Patisserie as a requirement for the Certificate and **adding** CA 400 – Culinary Arts IV: Advanced Skills and Production. The Certificate is structured to align with the General Culinary Arts Concentration as opposed to the baking and Pastry Concentration. The incorporation of CA 400, which is an advanced course, will better prepare students for direct entry into the field upon Certificate completion as well as providing seamless transfer into the Degree program, should students want to obtain their Associate's.
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 the Certificate's 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

Changes in Prefix for Introduction to Professional Food Service address that this course is taught by culinary professionals and should be reflected as CA courses within the Culinary Arts Certificate.

(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.

[illegible]

[illegible]