KINGSBOROUGH COMMUNITY COLLEGE The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

partment:	Date:
e Of Course/Degree/Concentration/Cert	tificate:
Change(s) Initiated: (Please check)	
Clasing of Degree Closing of Certificate Closing of Certificate New Certificate Proposal New Degree Proposal New Course New 82 Course (Pilot Course) Deletion of Course(s)	 □ Change in Degree: Adding Concentration □ Change in Degree: Deleting Concentration □ Change in Prerequisite, Corequisite, and/or Pre/Co-requisite □ Change in Course Designation □ Change in Course Description □ 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
PLEASE ATTACH MATERIAL TO ILLU	JSTRATE AND EXPLAIN ALL CHANGES
DEPARTMENTAL ACTION	
Action by Department and/or Department	rtmental Committee, if required:
Date Approved:Sign	nature, Committee Chairperson:
If submitted Curriculum Action aff required:	ects another Department, signature of the affected Department(s) is
Date Approved: 3 Sep 25 Sign	nature, Department Chairperson: M. D'Alessandro, Ph.
Date Approved:Sign	nature, Department Chairperson:
I have reviewed the attached materi	
Signature, Department Chairperson	n: 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 &

Hospitality

DATE: August 2, 2025

RE: Change in Prerequisite, Corequisite, and Course Description for CA990- Culinary

Concepts

The Department of Tourism & Hospitality is proposing a change in Prerequisite, Corequisite, and Course Description for CA990- Culinary Concepts.

Prerequisite and Corequisite:

FROM:

Prerequisite: Passing score on the Elementary Algebra portion of the ACCUPLACER

CUNY Assessment Test in Math or MAT M100

Corequisite: None

TO:

Prerequisite: None

Corequisite: CA7100- Introduction to Food Service Operations and Sanitation

Description:

FROM:

Introduces core culinary procedures including reading and converting recipes, measuring and substitution ingredients, and shifting from small-scale to large-scale recipe production. Through applied recipe testing, the course will review how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control.



TO:

An introduction to core culinary concepts, which include standardized recipes, recipe conversions, kitchen weights and measures, yield percentage, and food costing. This course covers how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control.

Rationale for Change:

Prerequisite and Corequisite:

The Prerequisite is being deleted as the ACCUPLACER CUNY Assessment test and MAT M100 are no longer offered. The addition of the corequisite is being added as many of the foundational concepts in CA990 are interrelated to CA7100. Both courses should be taken at the same time to help students better understand the overlapping core concepts, such as kitchen weights and measures, purchasing and menus.

Description:

The change in course description more accurately reflects and articulates the content of and what is being taught within the course.