

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: 3 Sep 25 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 & Hospitality

DATE: August 2, 2025

RE: Change in Course Prerequisite, Title, and Description for CA100- Culinary Arts I: Skills

The Department of Tourism & Hospitality is proposing a change in course Prerequisite, Title, and Description for CA100- Culinary Arts I: Skills

Prerequisite:

FROM:

Prerequisite: Passing score on the Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math **or** MAT M100.

TO:

Prerequisite: None

Corequisites:

FROM:

Corequisite:

TAH7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

TO:

Corequisite:

CA7100- Introduction to Food Service Operations and Sanitation

AND



CA990- Culinary Concepts

AND

CA1100 – Baking I: Baking & Pastry Fundamentals

FROM:

Culinary Arts I: Skills

TO:

Culinary Arts I: **Fundamental** Skills

Description:

FROM:

Introduction to cooking terminology, techniques, and theories. Proper knife handling, vegetable cuts and stock, soup, and sauce production. Equipment use and product identification including herbs, produce, dairy, fish, poultry, meat, cold and dry pantries. Egg cookery introduced as a prelude to cooking techniques covered in Culinary Arts II. The proper use of seasoning and frequent tasting, the development of timing, and organization.

TO:

Designed to provide students with a strong technical foundation in the basic practices of professional food preparation. Introduction to culinary terminology, techniques, and culinary skills. Fundamentals covered include proper knife handling, product and equipment identification, basic knife cuts, stocks, sauces, and soup production. Professionalism, timing, organization, and food safety and sanitation principles are emphasized.

Rationale for Change:

Prerequisite:

The Prerequisite is being deleted as the ACCUPLACER CUNY Assessment test and MAT M100 are no longer offered.

Corequisites:

CA100 is an introductory culinary arts course, which applies many of the theoretical concepts covered in CA7100, CA990, and CA1100. In CA7100, students learn professional food safety and sanitation, which must be applied in CA1100. CA990 covers the theoretical concepts of basic units of measure, measuring



ingredients, scaling ingredients, and converting recipe yields; CA100 applies those concepts. CA1100 provides students with a strong technical foundation in the basic practices of professional baking preparation and introduces baking terminology, techniques, and skills, which will be applied in CA100.

Title:

The addition of I, alludes to the fact that this course is the first in a sequence of four culinary arts skills courses. The inclusion of Fundamentals reflects the emphasis of the course, which is to teach fundamental skills and give students a strong foundation of skills.

Description:

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