

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 Corequisites, Course Title and Description for CA1100- Baking and Pastry

The Department of Tourism & Hospitality is proposing a change in Corequisites, Course Title and Description for CA1100- Baking and Pastry

Prerequisite:

FROM:

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

AND

CA990

TO:

Prerequisite: None

Corequisites:

FROM:

Corequisite: None

TO:

Corequisite: CA7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts



AND

CA100 – Culinary Arts I: Skills

Title:

FROM:

Baking and Pastry

TO:

Baking I: Baking and Pastry Fundamentals

Description:

FROM:

An introduction to baking and pastry making. Techniques for the quality production of yeasted and quick breads, pies and tarts, choux pastry, phyllo and puff pastry applications, basic cakes, cookies, ice cream and sorbets, Bavarians and mousses, and fruit cookery.

TO:

An introduction to essential baking and pastry terminology, techniques, and skills. Fundamentals covered include bake shop equipment and product identification, recipe scaling and measuring. Techniques for the high-quality production of quick breads, yeast breads, cookies, custards, choux pastry, basic cakes, pies and tarts are covered.

Rationale for Change:

Prerequisite:

The Prerequisite is being deleted as the ACCUPLACER CUNY Assessment test and MAT M100 are no longer offered. CA990 is being changed to a Corequisite as both are foundational courses which students need to take in their first semester.

Corequisites:

CA1100 is an introductory baking and pastry course, which applies many of the theoretical concepts covered in CA7100, CA990, and CA100. 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; CA1100 applies those concepts. CA100 provides students with a strong technical



foundation in the basic practices of professional food preparation and introduces culinary terminology, techniques, and culinary skills, which will be applied

in CA1100.

Title:

The addition of I, alludes to the fact that this course is the first in a sequence of three baking and pastry 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.