

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 Prerequisites, Title, and Description for CA1200- Patisserie

The Department of Tourism & Hospitality is proposing a change in course Prerequisites, Title, and description for CA1200- Patisserie

Prerequisites:

FROM:

Prerequisites: CA1100 – Baking and Pastry

TO:

Prerequisites: CA1100 – Baking and Pastry

AND

CA7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

AND

CA100- Culinary Arts I: Skills

Title:

FROM:

Patisserie



TO:

Baking II: Techniques and Theory

Description:

FROM:

Continuation of baking and pastry making and the introduction of more advanced techniques. Includes artisan-style yeast breads, laminated dough fabrication including puff pastry, Danish dough, and croissant dough, classic and contemporary layered cakes, classic specialty pastries, advanced cookies, introduction to petit fours, and meringues. Correct technique, product quality, and skills in critiquing taste, texture, and appearance, finished products suited for buffet or ala carte service with appropriate garniture, sauces, and presentation, the professional pastry kitchen and volume production are covered.

TO:

Continuation of baking and pastry making and the introduction of more advanced techniques and skills. This course covers and produces: fruit desserts, advanced cookies, advanced cakes, tortes, artisan-style yeast breads, laminated and enriched doughs including doughnuts, puff pastry, Danishes, and croissants. Proper technique, product quality, and skills in critiquing taste, texture, and appearance, finished products suited for buffet or ala carte service with appropriate garniture, sauces, and presentation, the professional pastry kitchen and volume production are covered.

Rationale for Change:

Corequisites:

CA1200 is an intermediate baking and pastry course, which applies many of the theoretical concepts covered in CA1100, 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 or measure, measuring ingredients, scaling ingredients, and converting recipe yields; CA1200 reinforces those concepts. CA1100 and CA100 provide students a strong technical foundation in the basic practices of professional food preparation and introduce terminology, techniques, and skills, which will be applied in CA1200.

Title:

The addition of Baking II, alludes to the fact that this course is the second in a sequence of three baking skills courses. The inclusion of Techniques and Theory reflect the emphasis of the course, which is to teach baking techniques and theory.



Description:

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