

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 for CA1600- Chocolate and Sugar Confections

The Department of Tourism & Hospitality is proposing a change in course Prerequisites CA1600- Chocolate and Sugar Confections.

Prerequisites:

FROM:

Prerequisites: CA1100 – Baking and Pastry

TO:

Prerequisite: CA1100 – Baking and Pastry

AND

CA7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

AND

CA100 – Culinary Arts I: Skills

Rationale for Change:

Prerequisites:

CA1600 is an advanced baking course, which practically applies many of the theoretical concepts covered in CA7100, CA990, CA100, and CA1100. In CA7100, students learn professional food safety and sanitation, which must be practically applied in CA1600. Additionally, CA990 covers the theoretical concepts of basic units or measure, measuring ingredients, scaling ingredients, and converting recipe yields, which students must apply in CA1600. CA100 provides students with a strong technical foundation in the basic practices of professional food preparation and introduces culinary terminology, techniques, and culinary skills. Lastly,



CA 1100, covers the fundamental skills for baking and pastry including terminology, techniques, bake shop product and equipment identification, recipe scaling and measuring.