KINGSBOROUGH COMMUNITY COLLEGE The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Of Course/Degree/Concentration/Certi	ficate:
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 SocietyE. Scientific World
☐ Other (please describe):	
PLEASE ATTACH MATERIAL TO ILLUS	STRATE AND EXPLAIN ALL CHANGES
PLEASE ATTACH MATERIAL TO ILLUS DEPARTMENTAL ACTION	STRATE AND EXPLAIN ALL CHANGES
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DEPARTMENTAL ACTION	tmental Committee, if required:
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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, Course Title, and Description for CA 5000 - Food and

Beverage Cost Control

The Department of Tourism & Hospitality is proposing a change in Prerequisite, Course Title and Description for CA5000 - Food and Beverage Cost Control

Prerequisite:

FROM:

Prerequisite: passing score on the Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math or MAT M100, and CA 990.

TO:

Prerequisite:

CA7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

AND

CA100- Culinary Arts I: Skills

Title:

FROM:

Food and Beverage Cost Control



TO:

Menu Planning and Cost Control

Description:

FROM:

The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendors, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Preparation for industry certification of the National Restaurant Association Educational Foundation Manage First Program certification exam.

TO:

The application of tools to manage and control food, labor, and operational costs in a food service establishment. Students learn the fundamentals of the purchasing cycle, including proper procurement, receiving, production, and issuing practices. Emphasis is placed on understanding and controlling costs through forecasting, inventory controls, accurate food and labor costing. Menu planning, pricing, costing and menu mix concepts are covered.

Rationale for Change:

Prerequisite:

CA7100, CA990, and CA100 provide foundational knowledge, such as menu concepts, purchasing, inventory, standardized recipes, kitchen weights and measures, and food costing, which students must have before expanding upon that base knowledge in CA5000.

Title:

The addition of Menu Planning accurately reflects the fact that menu and menu planning is a main component of the course.

Description:

The National Restaurant Association Educational Foundation Manage First Program certification exam is no longer a recognized credential in the field and has been removed from the description. The change in course description more accurately reflects and articulates the content of and what is being taught within the course.