KINGSBOROUGH COMMUNITY COLLEGE The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

ment:	Date:
f Course/Degree/Concentration/Cert	ificate:
Change(s) Initiated: (Please check)	
Clasing of Degree ☐ Closing of Certificate ☐ New Certificate Proposal ☐ New Degree Proposal ☐ New Course ☐ New 82 Course (Pilot Course) ☐ Deletion of Course(s)	 □ Change in Degree: Adding Concentration □ Change in Degree: Deleting Concentration □ Change in Prerequisite, Corequisite, and/or Pre/Co-requisite □ Change in Course Designation □ Change in Course Description □ 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
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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 Course Corequisites, Title, and Description for CA7200- Restaurant

Kitchen Operations and Management

The Department of Tourism & Hospitality is proposing a change in course Corequisite, Title, and Description for CA7200 Restaurant Kitchen Operations and Management

Corequisite:

FROM:

Corequisite: CA 2100 – Food Safety and Sanitation Certification

TO:

Corequisite: None

Title:

FROM:

Restaurant and Food Service Operations

TO:

Restaurant Kitchen Operations and Management

Description:

FROM:

An introduction to restaurant concepts and operations for students who want to open their own restaurant, or manage a restaurant or catering establishment. The course is a blueprint for how to proceed from the conceptual development stage through the marketing, operations and management of a restaurant or catering facility.



TO:

An introduction to back of the house restaurant concepts and kitchen operations. Students will learn in our on-campus restaurant by working various kitchen stations. Emphasis is placed on proper food handling and serving techniques and food preparation. Students will gain practical experience in developing a sense of urgency and timing in a restaurant kitchen, plating, and teamwork.

Rationale for Change:

Corequisite:

CA7200 is an advanced culinary arts course, which continues to apply both the fundamental skills covered in CA100 and the intermediate skills covered in CA200. CA 2100 will be deleted from the degree and the material covered in CA2100 has been moved to CA7100, which is now a required prerequisite for CA200.

Title:

The addition of Kitchen and Management accurately reflects the fact that the course focuses on operating, managing, and running a professional kitchen.

Description:

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