

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: Changes in Course Title and Description for CA 7400 – Menu and Dining Room Management

The Department of Tourism & Hospitality is proposing a change in course Title and Description for CA7400 - Menu and Dining Room Management

Title:

FROM:

Menu and Dining Room Management

TO:

Restaurant Management and Dining Room Operations

Description:

FROM:

The role and importance of proper wait service to the tourism and hospitality industry. Case studies, cost, and control factors in the construction and management of a function menu will be covered. New trends and developments will be explored as they relate to catering, trade shows and professional meetings.

TO:

An introduction to front of the house concepts and dining room operations. Students will learn in our on-campus restaurant by working various dining room positions. Emphasis is placed on the importance of interacting with guests, teamwork, communication, and organization. Students will gain practical experience in proper table service, serving techniques, customer service, and styles of service.



Prerequisites:

FROM:

Prerequisites/Corequisites:

TAH7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

TO:

Corequisite: None

Prerequisites:

CA7100- Introduction to Food Service Operations and Sanitation

AND

CA990- Culinary Concepts

AND

CA100- Culinary Arts I: Fundamental Skills

Rationale for Change:

Title:

The addition of Restaurant Management and Operations accurately reflects the fact that the course focuses on managing, operating, and running a professional dining room.

Description:

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

Prerequisite:

To ensure proper course sequencing and program contextualization, students should have completed the addition foundational course of CA100. These should be prerequisites rather than pre-/co-requisites.