# KINGSBOROUGH COMMUNITY COLLEGE The City University of New York

# **CURRICULUM TRANSMITTAL COVER PAGE**

partment:	Date:
e Of Course/Degree/Concentration/Certi	ificate:
<b>Change(s) Initiated:</b> (Please check)	
☐ Closing of Degree ☐ Closing of Certificate ☐ New Certificate Proposal ☐ New Degree Proposal ☐ New Course ☐ New 82 Course (Pilot Course) ☐ Deletion of Course(s)	<ul> <li>□ Change in Degree: Adding Concentration</li> <li>□ Change in Degree: Deleting Concentration</li> <li>□ Change in Prerequisite, Corequisite, and/or Pre/Co-requisite</li> <li>□ Change in Course Designation</li> <li>□ Change in Course Description</li> <li>□ Change in Course Title, Number, Credits and/or Hours</li> <li>□ Change in Academic Policy</li> <li>□ Pathways Submission:</li> <li>□ Life and Physical Science</li> <li>□ Math and Quantitative Reasoning</li> <li>□ A. World Cultures and Global Issues</li> <li>□ B. U.S. Experience in its Diversity</li> <li>□ C. Creative Expression</li> <li>□ D. Individual and Society</li> </ul>
☐ Change in Program Learning Ou☐ Other (please describe):	☐ E. Scientific World
PLEASE ATTACH MATERIAL TO ILLU	STRATE AND EXPLAIN ALL CHANGES
DEPARTMENTAL ACTION	
Action by Department and/or Depar	rtmental Committee, if required:
Date Approved:Sign	nature, Committee Chairperson:
If submitted Curriculum Action affer required:	ects another Department, signature of the affected Department(s) is
Date Approved: 3 Sep 25 Sign:	ature, Department Chairperson: W. D'Alassandro, Ph.
Date Approved:Signs	ature, Department Chairperson:
I have reviewed the attached materia	al/proposal
Signature, Department Chairperson	



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 Description for CA9200- Internship in Culinary Arts

The Department of Tourism & Hospitality is proposing a change in course Description for CA9200- Internship in Culinary Arts

## **Description:**

#### **FROM:**

Integration of theory and practice in an actual work environment, eight hours per-week of supervised field experience in culinary arts plus one hour a week on campus for a seminar discussion of relevant topics. Classroom sessions focus on industry-specific career development and planning skills, and preparation of a professional portfolio.

#### TO:

Integration of theory and practice where students complete on-the-job, supervised field experience in a professional food service environment. This course allows students industry-specific career development, industry exploration, career planning skills, and the preparation of a professional portfolio.

### **Rationale for Change:**

#### **Description:**

The change in course description more accurately reflects and articulates the content of and what is being taught within the course. The course is currently being taught online/asynchronous and the current description refers to "one hour a week on campus."