# KINGSBOROUGH COMMUNITY COLLEGE Fall 2025 Curriculum Committee Meeting II

Thursday, October 30, 2025 2:00 P.M. – 4:30 P.M. Room A-212 (Tapestry Room)

### **MINUTES**

Members Attending:		
Scott Cally (COM & Chair)	Jeffrey Lax (BUS)	
Sharon Warren Cook (Interim Provost)	Ryan McKinny (LA Rep)	
Mark D'Alessandro (TAH)	John Mikalopas (PHY)	
Anne Del Principe (ENG)	Avery Mullen (Registrar)	
Jeffrey Delgado (LIB)	Kristin Polizzotto (BIO)	
Sara Dillion (ART)	Michael Spear (HIS)	
Don Hume (HPER)	Joan Zaloom (NUR)	
Tyronne Johnson (AHMHS)	Reem Hussein (Student Member)	
Amanda Kalin (Secretary)		
Members Absent:	Guests:	
Rina Yarmish (MAT)	Denise Farrelly	
Sophia Turchin (Student Member)	Mary Dawson	
	Cynthia Olvina	
	Megan O'Neill	
	James Pacello	_
	Judity Cohen	

The meeting was called to order by Chairperson Cally at 2:01 pm. Attendance was taken by Secretary Kalin. Chairperson Cally noted that some items will be voted out of order, due to their relationship to other proposals on the Agenda (e.g. degree changes) or grouped together for voting purposes (block vote). For New Course, ENG 5100 - Writing for Technical and STEM Fields, the course was amended by substitution, which included a new title, Writing for Technical Fields, and modification to the content contained in the New Course Proposal Form and Syllabus. The amended course information has been included in the Minutes. Chairperson Cally noted that the next Curriculum Committee meeting is scheduled for Thursday, December 11 at 2PM in A-212.

The following curriculum items were **APPROVED** unanimously by the Committee unless otherwise noted.

#### INFORMATIONAL ITEMS:

## Department of Communications and Performing Arts

1. A.S. Theatre Arts - Creation of Concentration Learning Outcomes (included with Degree Changes)

## **Department of Tourism and Hospitality**

- 1. A.A.S. Culinary Arts Updates to Program Learning Outcomes and Concentration Learning Outcomes
- 2. A.A.S. Tourism and Hospitality Creation of Concentration Learning Outcomes (included with Degree Changes)

Liberal Arts			
A.A. Liberal Arts: Literary Studies Concentration - Update	to Cor	acontration Learning Outcomes	
11. A.A. Liberal Arts. Literary Studies Concentration - Opuate	10 001	icentration Learning Outcomes	
I. SPECIAL ACTIONS			
N/A			
II. CHANGE IN DEGREE REQUIREMENTS			
Department of Business			
1. A.S. Business Administration			
HEGIS: 5004.00			
Program Code: 01050			
Change: Degree Requirements			
	ı	1	
FROM:		TO:	
OUNIX CODE		OUNIV CORE	
CUNY CORE		CUNY CORE	
REQUIRED CORE: (4 Courses, 12 Credits)	12	REQUIRED CORE: (4 Courses, 12 Credits)	12
REQUIRED CORE. (4 Courses, 12 Credits)	12	REQUIRED CORE. (4 Courses, 12 Credits)	12
When Required Core courses are specified for a category,		When Required Core courses are specified for a category,	
they are strongly suggested and/or required for the major.		they are strongly suggested and/or required for the major.	
ENG 1200 - Composition I	3	ENG 1200 - Composition I	3
ENG 2400 - Composition II	3	ENG 2400 - Composition II	3
Mathematical and Quantitative Reasoning	3	Mathematical and Quantitative Reasoning	3
Suggested: BA/MAT 2200 - Business Statistics**		Suggested: BA/MAT 2200 - Business Statistics	
Life and Physical Sciences*	3	Life and Physical Sciences*	3
FLEXIBLE CORE (6 Courses, 18 Credits)	18	FLEXIBLE CORE (6 Courses, 18 Credits)	18
When Flexible Core courses are specified for a category,		When Flexible Core courses are specified for a category,	
they are strongly suggested and/or required for the major.		they are strongly suggested and/or required for the major.	
One (1) course from each Group A to E and one (1)		One (1) course from each Group A to E and one (1)	
additional course from any group.		additional course from any group.	
A. World Cultures and Global Issues		A. World Cultures and Global Issues	
It is recommended that students planning to transfer to		It is recommended that students planning to transfer to	
Brooklyn College's BBA program take PHI 6800 - Ethical		Brooklyn College's BBA program take PHI 6800 - Ethical	
Problems in Business and Society		Problems in Business and Society	
B. U.S. Experience In Its Diversity		B. U.S. Experience In Its Diversity	
C. Creative Expression		C. Creative Expression	
D. Individual & Society		D. Individual & Society	
ECO 1200- Macroeconomics *		ECO 1200- Macroeconomics *	
ECO 1300- Microeconomics *		ECO 1300- Microeconomics *	

E. Scientific World		E. Scientific World	
<u>DEPARTMENT REQUIREMENTS</u> (9 to 11 Courses, 29 to 35 Credits)	29-35	DEPARTMENT REQUIREMENTS (9 to 11 Courses, 29 to 35 Credits)	29-35
•	4	,	1
ACC 1100 - Fundamentals of Accounting I ACC 1200 - Fundamentals of Accounting II	4	ACC 1100 - Fundamentals of Accounting I ACC 1200 - Fundamentals of Accounting II	4
BA 1100 - Fundamentals of Business	<b>.</b>	BA 1100 - Fundamentals of Business	3
	3	BA 1200 - Fundamentals of Business BA 1200 - Business Law I	3
BA 1200 - Business Law I			
BA 1400 - Principles of Marketing	3	BA 1400 - Principles of Marketing	3
BA 3100 - Organizational Behavior and Management	3	BA 3100 - Organizational Behavior and Management	3
BA 6000 - Introduction to Computer Concepts	3	BA 6000 - Introduction to Computer Concepts	3
ECO 1200 - Macroeconomics	3	ECO 1200 - Macroeconomics	3
ECO 1300 - Microeconomics	3	ECO 1300 - Microeconomics	3
AND		AND	
IF ECO 1200 or ECO 1300 is taken to satisfy Pathways		IF ECO 1200 or ECO 1300 is taken to satisfy Pathways	
Flexible Core, <b>THEN</b> choose one (1) of the following		Flexible Core, <b>THEN</b> choose one (1) of the following	
courses. <b>IF BOTH</b> ECO 1200 and ECO 1300 are taken to		courses. <b>IF BOTH</b> ECO 1200 and ECO 1300 are taken to	
satisfy Pathways Flexible Core, THEN choose two (2) of the		satisfy Pathways Flexible Core, <b>THEN</b> choose two (2) of	
following courses:		the following courses:	
BA 1300 – Business Law II or	3	BA 1300 – Business Law II <b>or</b>	3
BA 6100 – Spreadsheet Applications in Business or	3	BA 6100 – Spreadsheet Applications in Business <b>or</b>	3
		BA 3300 - Business Communications or	3
ECO 1400 – Money and Banking <b>or</b>	3	ECO 1400 – Money and Banking <b>or</b>	3
ECO 2200 - Principles of Financial Management	3	ECO 2200 - Principles of Financial Management	3
ELECTIVES:		ELECTIVES:	
1 credit sufficient to meet required total of 60 credits for the	1	1 credit sufficient to meet required total of 60 credits for	1
degree	ļ	the degree	ı
TOTAL ODEDITO: CO		TOTAL ODEDITO: CO	
TOTAL CREDITS: 60	60	TOTAL CREDITS: 60	60
NOTE:		NOTE:	
**This is a 4-credit course. For Financial Aid, TAP will count 3 credits towards your degree requirements. Additional credit(s) will go towards electives, if available. Consultation	-		
with a program advisor to address financial aid and academic planning is highly recommended.			

*It is <b>HIGHLY RECOMMENDED</b> that students take both ECO 1200 and ECO 1300 to satisfy the Pathways Flexible Core courses. However, if neither course is used within the Pathways Flexible Core, both must be taken within the major and no optional courses will be required.		*It is <b>HIGHLY RECOMMENDED</b> that students take both ECO 1200 and ECO 1300 to satisfy the Pathways Flexible Core courses. However, if neither course is used within the Pathways Flexible Core, both must be taken within the major and no optional courses will be required.	
Department of Communications and Performing Arts			
1. A.S. Theatre Arts			
HEGIS: 5610.00			
Program Code: 76003			
Change: Degree Requirements: (1) Deletion of Performance Acting Concentration.	Conce	entration, (2) Addition of (a) Musical Theatre Concentration a	nd (b)
FROM:		ТО:	
2111111 2225		I ALIANY AGOS	
CUNY CORE		CUNY CORE	
REQUIRED CORE: (4 Courses, 12 Credits)	12	REQUIRED CORE: (4 Courses, 12 Credits)	12
When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.		When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.	
ENG 1200 - Composition I	3	ENG 1200 - Composition I	3
ENG 2400 - Composition II	3	ENG 2400 - Composition II	3
± Mathematical & Quantitative Reasoning	3	± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3	± Life and Physical Sciences	3
FLEXIBLE CORE: (6 Courses, 18 Credits)	18	FLEXIBLE CORE: (6 Courses, 18 Credits)	18
When Flexible Core courses are specified for a category, they are strongly <i>suggested</i> and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. <i>No more than two courses can be selected from the same discipline.</i>		When Flexible Core courses are specified for a category, they are strongly <i>suggested</i> and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. <i>No more than two courses can be selected from the same discipline.</i>	
A. World Cultures and Global Issues		A. World Cultures and Global Issues	
A. WORLD CUITUIES AIR GIODAI ISSUES		THA 6800 - History of Theatre: From Sophocles to Shakespeare	
B. U.S. Experience In Its Diversity		B. U.S. Experience In Its Diversity	
C. Creative Expression		C. Creative Expression	
THA 5000 - Foundations in Theatre Arts		THA 5000 - Foundations in Theatre Arts	
THA 5100 - Play Analysis-		The state of the s	
D. Individual 9 Conints		D. Le dicident 0. On elektric	<del>                                     </del>

D. Individual & Society

D. Individual & Society

± E. Scientific World		± E. Scientific World	
± Plus another course selected from any Group A – E		± Plus another course selected from any Group A – E	
, ,		, .	
DEPARTMENT REQUIREMENTS: (7 5 Courses, 21 15 Credits):	<del>21</del> 15	DEPARTMENT REQUIREMENTS: (5 Courses,15 Credits):	15
THA 5000 - Foundations in Theatre Arts-Introduction to Theatre Arts	3	THA 5000 - Introduction to Theatre Arts	3
THA 5100 - Play Analysis	3	THA 5100 - Play Analysis	3
THA 5200 - Acting I: Fundamentals of Acting	3	THA 5200 - Acting I: Fundamentals of Acting	3
THA 6800 - History of Theatre: From Sophocles to Shakespeare	3	THA 6800 - History of Theatre: From Sophocles to Shakespeare	3
THA 5500 - Introduction to Theatre Design & Technology	3	THA 5500 - Introduction to Theatre Design & Technology	3
AND			
Select six (6) credits and at least two (2) courses from the following:	6		
THA 4000 – Performance Practicum Series*	1		
THA 4100 – Production Practicum Series*	4		
THA 4200 - Advanced Theatre Practicum	4		
THA 4300 – Playwriting	3		
THA 4400 – Voice and Diction for the Actor	3		
THA 4600 – Musical Theatre Vocal Skills	3		
THA 4700 – Stage Management	3		
THA 5050 - Integrative Studies Seminar	1		
THA 5300 – Acting II: Scene Study	<del>3</del>		
THA 5600 – Fundamentals of Theatrical Lighting THA 5800 – Musical Theatre Performance	3		
THA 6000 – Introduction to Costuming and Make-Up-	3		
THA 6300 – Basic Sound Technology	3		
THA 6500 – Scenic Design-	3		
THA 6700 – History of Musical Theatre in the United States	3		
THA 81XX – Independent Study	1-3		
THA 82XX – Topical/Pilot Course	1-3		
PEC 2000 – Beginners Ballet	1		
PEC 3800 - Modern Dance Techniques	1		
PEC 3900 - Modern Dance Composition	1		
Select <b>one</b> (1) of the following concentrations  PERFORMANCE CONCENTRATION: (5 Courses, 9			
Credits) Soloat two(2) from the following courses:			
Select two(2) from the following courses:  THA 4400 - Voice and Diction for the Actor or	3		
THA 4400 - VOICE AND DICTION FOR THE ACTOR OF	Ð		

THA 6300 – Basic Sound Technology or         3         THA 6300 – Basic Sound Technology or         3           THA 6500 – Scenic Design         3         THA 6500 – Scenic Design         3           AND         AND           THA 4100 – Production Practicum Series* (1 cr.) Course         1 x 3           THA 4100 – Production Practicum Series* (1 cr.) Course         1 x 3		_		
THA 4500 - Production Practicum Series (1 or.)* ond- The 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4100 - Production Practicum Series (1 or.)* or 1 THA 4700 - Stage Management or 3 THA 4700 - Stage Management or 3 THA 4700 - Stage Management or 3 THA 6000 - Introduction to Costume and Make-Up or 3 THA 6000 - Introduction to Costume and Make-Up or 3 THA 6000 - Scenic Design 3 THA 6500 - Scenic Design 3 THA 4100 - Production Practicum Series' (1 or.) Course must be repeated for a total of three (3) credits 1  THA 4100 - Production Practicum Series' (1 or.) Course must be repeated for a total of three (3) credits 1  THA 4100 - Production Practicum Series' (1 or.) Course must be repeated for a total of three (3) credits 1  THA 4100 - Production Practicum Series' 1  THA 4100 - Production Tracticum Series' 1  THA 4000 - Performance Practicum Se	THA 4600 - Musical Theatre Vocal Skills <b>or</b>	3		
AND THA 4100 — Production Practicum Series (1 or.)* and- ThA 4100 — Production Practicum Series (1 or.)* or THA 4100 — Production Practicum Series (1 or.)* or THA 4100 — Production Practicum Series (1 or.)* or TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  Select two(2) three (3) from the following courses:  THA 4700 — Stage Management or THA 4500 — Fundamentals of Theatrical Lighting or THA 6500 — Fundamentals of Theatrical Lighting or THA 6500 — Introduction to Costume and Make-Up or THA 6500 — Scenic Design THA 4100 — Production Practicum Series* (1 or.) Course must be repeated for a total of three (3) credits  AND  AND  THA 4100 — Production Practicum Series* (1 or.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 or.) Course must be repeated for a total of three (3) credits  THA 4000 — Performance Practicum Series* THA 4000 — Production Pra	THA 5300 - Acting II: Scene Study or	3		
THA 4100 — Production Practicum Series (1 or.)* and- TWO (2) recidis selected from:  11	THA 5800 - Musical Theatre Performance	3		
Twe (2) credits selected from:  THA 4000 — Performance Practicum Series (1 cr.)* or  THA 4100 — Production Practicum Series (1 cr.)* or  TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  Select three (3) from the following courses:  THA 4700 — Stage Management or  THA 5600 — Fundamentals of Theatrical Lighting or  THA 6000 — Introduction to Costume and Make-Up or  THA 6000 — Introduction to Costume and Make-Up or  THA 6000 — Basic Sound Technology or  THA 6000 — Scenic Design  THA 6000 — Scenic Design  THA 4700 — Stage Management or  THA 4700 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Performance Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 — Performance Practicum Series*  THA 4000 — Performance Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 — Performance Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 — Performance Practicum Series*  THA 4000 — Production Practicum Series*  THA 4000 —	AND			
THA 4000 – Performance Practicum Series (1-cr.)* or.  THA 4100 – Production Practicum Series (1-cr.)* 1  TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  Select two(2) three (3) from the following courses:  THA 4700 – Stage Management or 3 THA 5600 – Fundamentals of Theatrical Lighting or 3 THA 5600 – Fundamentals of Theatrical Lighting or 3 THA 6000 – Introduction to Costume and Make-Up or 3 THA 6000 – Seenic Design 3 THA 6500 – Seenic Design 3 THA 6500 – Seenic Design 3 THA 4700 – Stage Management or 3 THA 4700 – Stage Management or 3 THA 6500 – Seenic Design 3 THA 6500 – Seenic Design 3 THA 6500 – Seenic Design 3 THA 4700 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits 1  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits 1  THA 4400 – Performance Practicum Series* 1 THA 4400 – Production Practicum Series* 1 THA 4500 – Prod	THA 4100 - Production Practicum Series (1 cr.)* and	4		
THA 4100 — Production Practicum Series (1-cr.)*  15  TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  15  Select time (3) from the following courses:  THA 4700 — Stage Management or  THA 6500 — Fundamentals of Theatrical Lighting or  THA 6500 — Fundamentals of Theatrical Lighting or  THA 6500 — Basic Sound Technology or  THA 6500 — Scenic Design  3 THA 6500 — Scenic Design  3 THA 4100 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 — Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following: 3 and 1 credits from the following: 4 credits from the following: 4 cr	Two (2) credits selected from:			
TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  Select two(2) three (3) from the following courses:  Select two(2) three (3) from the following courses:  THA 4700 – Stage Management or  3 THA 4700 – Stage Management or  3 THA 5600 – Fundamentals of Theatrical Lighting or  3 THA 6600 – Introduction to Costume and Make-Up or  3 THA 6600 – Introduction to Costume and Make-Up or  3 THA 6600 – Introduction to Costume and Make-Up or  3 THA 6600 – Seenic Design  3 THA 6600 – Seenic Design  3 THA 6500 – Scenic Design  3 THA 6600 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4000 – Performance Practicum Series*  1 THA 4000 – Playwriting  3 THA 4000 – Noice and Diction for the Actor  4 THA 4000 – Noice and Diction for the Actor  5 THA 4000 – Noice and Diction for the Actor  5 THA 4000	THA 4000 – Performance Practicum Series (1 cr.)* or	4		
TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)  Select twe(2) three (3) from the following courses:  THA 4700 – Stage Management or  3 THA 5600 – Fundamentals of Theatrical Lighting or  3 THA 6600 – Introduction to Costume and Make-Up or  3 THA 6600 – Introduction to Costume and Make-Up or  3 THA 6600 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  1 x 3  THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  3 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  4 THA 4000 – Performance Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits from the following:  4 THA 4000 – Performance Practicum Series* (1 cr.	THA 4100 – Production Practicum Series (1 cr.)*	4		
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Courses, 9 15 Credits)  Select twe(2) three (3) from the following courses:  Select three (3) from the following courses:  THA 4700 – Stage Management or  3 THA 5600 – Fundamentals of Theatrical Lighting or  3 THA 5600 – Fundamentals of Theatrical Lighting or  3 THA 6000 – Introduction to Costume and Make-Up or  3 THA 6300 – Basic Sound Technology or  3 THA 6300 – Basic Sound Technology or  3 THA 6500 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  THA 4100 – Production Practicum Series* 1  THA 4400 – Performance Practicum Series* 1  THA 4300 – Paywriting 3  THA 4000 – Voice and Diction for the Actor 3  THA 4500 – Musical Theatre Vocal Skills 3  THA 4500 – Fundamentals of Theatrical Lighting or 3  THA 5500 – Scenic Bosign 4  THA 5500 – Scenic Bosign 3  THA 5500 – Scenic Bosign 4  THA 5500 – Scenic Bosign 3  THA 5500 – Scenic Bosign 4  THA 5500 – Scenic Bosign 4  THA 5500 – Scenic Bosign 3  THA 5500 – S				
Courses, 9 15 Credits)  Select twe(2) three (3) from the following courses:  Select twee(3) from the following courses:  THA 4700 – Stage Management or  3 THA 5600 – Fundamentals of Theatrical Lighting or  3 THA 6000 – Introduction to Costume and Make-Up or  3 THA 6000 – Introduction to Costume and Make-Up or  3 THA 6000 – Basic Sound Technology or  3 THA 6500 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3 THA 4400 – Performance Practicum Series*  1 THA 4000 – Performance Practicum Series*  1 THA 4000 – Performance Practicum Series*  1 THA 4000 – Playwriting  3 THA 4000 – Playwriting  3 THA 4000 – Musical Theatre Vocal Skills  3 THA 4000 – Musical Theatre Vocal Skills  3 THA 5000 – Musical Theatre Vocal Skills  3 THA 5000 – Introduction to Costuming and Make-Up  3 THA 6000 – Introduction to Costuming and Make-Up  3 THA 6000 – Introduction to Costuming and Make-Up  3 THA 6000 – Scenic Design  3 THA 6000 – History of Musical Theatre in the United States	TECHNICAL PRODUCTION CONCENTRATION: (5	15	TECHNICAL PRODUCTION CONCENTRATION: (5	15
THA 4700 – Stage Management or THA 5600 – Fundamentals of Theatrical Lighting or THA 6000 – Introduction to Costume and Make-Up or THA 6000 – Introduction to Costume and Make-Up or THA 6000 – Introduction to Costume and Make-Up or THA 6000 – Introduction to Costume and Make-Up or THA 6000 – Basic Sound Technology or THA 6000 – Scenic Design THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND Select three (3) credits from the following: THA 4400 – Performance Practicum Series* THA 4400 – Production Practicum Series* THA 4400 – Voice and Diction for the Actor THA 4400 – Voice and Diction for the Actor THA 4400 – Voice and Diction for the Actor THA 4400 – Voice and Diction for the Actor THA 4400 – Stage Management THA 5000 – Integrative Studies Seminar THA 6000 – Introduction to Costuming and Make-Up THA 6000 – Introduction to Costuming and Make-Up THA 6500 – Scenic Design THA 6700 – History of Musical Theatre in the United States	Courses, 9 15 Credits)	10	Courses, 15 Credits)	13
THA 5600 – Fundamentals of Theatrical Lighting or 3 THA 5600 – Fundamentals of Theatrical Lighting or 3 THA 6000 – Introduction to Costume and Make-Up or 3 THA 6000 – Introduction to Costume and Make-Up or 3 THA 6300 – Basic Sound Technology or 3 THA 6500 – Scenic Design 3 THA 4500 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits THA 4400 – Performance Practicum Series* 1 THA 4400 – Performance Practicum Series* 1 THA 4400 – Production Practicum Series* 1 THA 4400 – Voice and Diction for the Actor 3 THA 4400 – Voice and Diction for the Actor 3 THA 4400 – Voice and Diction for the Actor 3 THA 4400 – Voice and Diction for the Actor 3 THA 4400 – Voice and Diction for the Actor 3 THA 4500 – Integrative Studies Seminar 1 THA 5300 – Acting II: Scene Study 3 THA 5500 – Fundamentals of Theatrical Lighting 3 THA 5500 – Integrative Studies Seminar 1 THA 5500 – Secnic Design 3 THA 6500 – Secnic Des	Select two(2) three (3) from the following courses:		Select three (3) from the following courses:	
THA 5600 – Fundamentals of Theatrical Lighting or  THA 6000 – Introduction to Costume and Make-Up or  3 THA 6000 – Introduction to Costume and Make-Up or  3 THA 6000 – Basic Sound Technology or  3 THA 6000 – Basic Sound Technology or  3 THA 6500 – Scenic Design  3 THA 6500 – Scenic Design  3 THA 6500 – Scenic Design  3 THA 4500 – Scenic Design  3 THA 4500 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3 THA 4000 – Performance Practicum Series*  1 THA 4100 – Production Practicum Series*  1 THA 4400 – Voice and Diction for the Actor  3 THA 4600 – Musical Theatre Vocal Skills  3 THA 4700 – Stage Management  3 THA 5000 – Integrative Studies Seminar  1 THA 5000 – Scenic Design  3 THA 6700 – History of Musical Theatre in the United States	THA 4700 – Stage Management or	3	THA 4700 – Stage Management or	3
THA 6000 – Introduction to Costume and Make-Up or 3 THA 6000 – Introduction to Costume and Make-Up or 3 THA 6300 – Basic Sound Technology or 3 THA 6500 – Scenic Design 3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits 1x3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits 1x3 THA 4100 – Production Practicum Series* 1 THA 4100 – Proformance Practicum Series* 1 THA 4100 – Performance Practicum Series* 1 THA 4100 – Production Practicum Series* 1 THA 4200 – Advanced Theatre Practicum 1 THA 4200 – Advanced Theatre Practicum 1 THA 4400 – Voice and Diction for the Actor 3 THA 4400 – Wisical Theatre Vocal Skills 3 THA 4700 – Stage Management 3 THA 5050 – Integrative Studies Seminar 1 THA 5050 – Integrative Studies Seminar 1 THA 5000 – Fundamentals of Theatrical Lighting 1 THA 5000 – Fundamentals of Theatrical Lighting 1 THA 5000 – Basic Sound Technology 3 THA 6000 – Introduction to Costuming and Make-Up 1 THA 6000 – Scenic Design 3 THA 6000 – History of Musical Theatre in the United States	<u> </u>	3		3
THA 6500 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3 THA 4000 – Performance Practicum Series*  1 THA 4100 – Production Practicum Series*  1 THA 4200 – Advanced Theatre Practicum  1 THA 4300 – Playwriting  3 THA 4400 – Voice and Diction for the Actor  3 THA 4400 – Voice and Diction for the Actor  3 THA 4600 – Musical Theatre Vocal Skills  3 THA 4700 – Stage Management  3 THA 5000 – Integrative Studies Seminar  1 THA 5000 – Fundamentals of Theatrical Lighting  3 THA 5600 – Fundamentals of Theatrical Lighting  3 THA 5600 – Musical Theatre Performance  3 THA 6600 – Introduction to Costuming and Make-Up  3 THA 6500 – Scenic Design  3 THA 6700 – History of Musical Theatre in the United States	THA 6000 – Introduction to Costume and Make-Up or	3		3
THA 6500 – Scenic Design  3 THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3 THA 4000 – Performance Practicum Series*  1 THA 4100 – Production Practicum Series*  1 THA 4200 – Advanced Theatre Practicum  1 THA 4300 – Playwriting  3 THA 4400 – Voice and Diction for the Actor  3 THA 4400 – Voice and Diction for the Actor  3 THA 4600 – Musical Theatre Vocal Skills  3 THA 4700 – Stage Management  3 THA 5000 – Integrative Studies Seminar  1 THA 5000 – Fundamentals of Theatrical Lighting  3 THA 5600 – Fundamentals of Theatrical Lighting  3 THA 5600 – Musical Theatre Performance  3 THA 6600 – Introduction to Costuming and Make-Up  3 THA 6500 – Scenic Design  3 THA 6700 – History of Musical Theatre in the United States	THA 6300 - Basic Sound Technology or	3	THA 6300 – Basic Sound Technology or	3
AND  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3  THA 4000 – Performance Practicum Series*  1  THA 4100 – Production Practicum Series*  1  THA 4200 – Advanced Theatre Practicum  1  THA 4300 – Playwriting  3  THA 4400 – Voice and Diction for the Actor  3  THA 4400 – Voice and Diction for the Actor  3  THA 4700 – Stage Management  3  THA 5050 – Integrative Studies Seminar  1  THA 5000 – Enudamentals of Prediction of The Seminar  1  THA 5800 – Busical Theatre Occal Skills  3  THA 5800 – Busical Theatre Occal Skills  3  THA 6000 – Integrative Studies Seminar  1  THA 5800 – Busical Theatre Occal Skills  3  THA 6000 – Integrative Studies Seminar  1  THA 5800 – Busical Theatre Occal Skills  3  THA 6000 – Introduction to Costuming and Make-Up  3  THA 6000 – Introduction to Costuming and Make-Up  3  THA 6500 – Scenic Design  3  THA 6700 – History of Musical Theatre in the United States		3	<del> </del>	3
THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits    AND	3		Ŭ	
must be repeated for a total of three (3) credits  AND  Select three (3) credits from the following:  3  THA 4000 – Performance Practicum Series*  1  THA 4100 – Production Practicum Series*  1  THA 4200 - Advanced Theatre Practicum  1  THA 4300 – Playwriting  3  THA 4400 – Voice and Diction for the Actor  3  THA 4600 – Musical Theatre Vocal Skills  3  THA 4700 – Stage Management  3  THA 5500 – Integrative Studies Seminar  1  THA 5000 – Fundamentals of Theatrical Lighting  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States	AND		AND	
Select three (3) credits from the following:  THA 4000 – Performance Practicum Series*  THA 4100 – Production Practicum Series*  THA 4200 - Advanced Theatre Practicum  THA 4300 – Playwriting  3  THA 4400 – Voice and Diction for the Actor  3  THA 4600 – Musical Theatre Vocal Skills  3  THA 4700 – Stage Management  3  THA 5500 – Integrative Studies Seminar  THA 5300 – Acting II: Scene Study  3  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  3  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  3  THA 6700 – History of Musical Theatre in the United States	THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits	1 x 3		1 x 3
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THA 4200 - Advanced Theatre Practicum  THA 4300 - Playwriting  THA 4400 - Voice and Diction for the Actor  THA 4600 - Musical Theatre Vocal Skills  THA 4700 - Stage Management  THA 5050 - Integrative Studies Seminar  THA 5300 - Acting II: Scene Study  THA 5600 - Fundamentals of Theatrical Lighting  THA 5800 - Musical Theatre Performance  THA 6000 - Introduction to Costuming and Make-Up  THA 6300 - Basic Sound Technology  THA 6500 - Scenic Design  THA 6700 - History of Musical Theatre in the United States			THA 4000 – Performance Practicum Series*	1
THA 4300 – Playwriting  THA 4400 – Voice and Diction for the Actor  THA 4600 – Musical Theatre Vocal Skills  THA 4700 – Stage Management  THA 5050 – Integrative Studies Seminar  THA 5300 – Acting II: Scene Study  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States			THA 4100 – Production Practicum Series*	1
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THA 4600 – Musical Theatre Vocal Skills  THA 4700 – Stage Management  THA 5050 – Integrative Studies Seminar  THA 5300 – Acting II: Scene Study  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States			THA 4300 – Playwriting	3
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THA 5050 – Integrative Studies Seminar  THA 5300 – Acting II: Scene Study  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States			THA 4600 – Musical Theatre Vocal Skills	3
THA 5300 – Acting II: Scene Study  THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States			<u> </u>	3
THA 5600 – Fundamentals of Theatrical Lighting  THA 5800 – Musical Theatre Performance  THA 6000 – Introduction to Costuming and Make-Up  THA 6300 – Basic Sound Technology  THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States			· · · · · · · · · · · · · · · · · · ·	1
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THA 6000 – Introduction to Costuming and Make-Up 3 THA 6300 – Basic Sound Technology 3 THA 6500 – Scenic Design 3 THA 6700 – History of Musical Theatre in the United States				
THA 6300 – Basic Sound Technology 3 THA 6500 – Scenic Design 3 THA 6700 – History of Musical Theatre in the United States				
THA 6500 – Scenic Design  THA 6700 – History of Musical Theatre in the United States  3		1		
THA 6700 – History of Musical Theatre in the United States		1	ITHA 6300 - Basic Sound Technology	3
States 3			•	
THA 81XX – Independent Study 1-3			THA 6500 – Scenic Design	3
			THA 6500 – Scenic Design THA 6700 – History of Musical Theatre in the United	

THA 82XX – Topical/Pilot Course	1-3
PEC 2000 – Beginners Ballet	1
PEC 3800 – Modern Dance Techniques	1
PEC 3900 – Modern Dance Composition	1
	-
OR	
MUSICAL TUEATRE CONCENTRATION: /5 Courses 45	
MUSICAL THEATRE CONCENTRATION: (5 Courses, 15 Credits)	15
<u>'</u>	
THA 4600 - Musical Theatre Vocal Skills	3
THA 5300 - Acting II: Scene Study	3
THA 5800 - Musical Theatre Performance	3
THA 6700 - History of Musical Theatre in the United	3
States	
<u>AND</u>	
THA 4100 – Production Practicum Series (1 cr.)* and	1
Two (2) credits selected from:	
THA 4000 – Performance Practicum Series (1 cr.)* or	1
THA 4100 – Production Practicum Series (1 cr.)*	1
ACTING CONCENTRATION: (5 Courses, 15 Credits)	15
THA 4400 - Voice and Diction for the Actor	3
THA 5300 – Acting II	3
AND	
THA 4100 – Production Practicum Series (1 cr.)*	1 x 3
AND	
Select <u>six (6)</u> credits and at <b>least two (2)</b> from the following:	6
THA 4000 – Performance Practicum Series*	1
THA 4100 – Production Practicum Series*	1
THA 4200 - Advanced Theatre Practicum	1
THA 4300 - Advanced Theatre Practicum  THA 4300 - Playwriting	3
THA 4400 – Playwriting THA 4400 – Voice and Diction for the Actor	3
THA 4400 – Voice and Diction for the Actor  THA 4600 – Musical Theatre Vocal Skills	3
THA 4700 – Musical Theatre Vocal Skills  THA 4700 – Stage Management	3
THA 5050 – Integrative Studies Seminar	1
THA 5300 – Acting II: Scene Study	3
THA 5600 – Fundamentals of Theatrical Lighting	3
THA 5800 – Musical Theatre Performance	3
THA 6000 – Introduction to Costuming and Make-Up	3
THA 6300 – Basic Sound Technology	3

	l	THA 6500 – Scenic Design	3
		THA 6700 – Scenic Design  THA 6700 – History of Musical Theatre in the United	_ <u> </u>
		States	3
		THA 81XX – Independent Study	1-3
		THA 82XX – Topical/Pilot Course	1-3
		PEC 2000 – Beginners Ballet	1
		PEC 3800 - Modern Dance Techniques	1
		PEC 3900 – Modern Dance Composition	1
<b>ELECTIVES</b> : 0 - 6 credits sufficient to total 60 credits for the degree.	0-6	<b>ELECTIVES</b> : 0 - 6 credits sufficient to total 60 credits for the degree.	0-6
TOTAL CREDITS: 60	60	TOTAL CREDITS: 60	60
Notes		Mate	
Note:		Note:	$\vdash$
*THA 4001 (Performance Practicum Series) and THA 4101 (Production Practicum Series) are for students who are out of sequence in their Practicums and MUST take two of the SAME Practicums in the SAME semester in order to meet the requirements of the degree. Consultation with the Communications and Performing Arts Department is required to enroll in these courses. These courses are equivalent to THA 4000 and THA 4100.		*THA 4001 (Performance Practicum Series) and THA 4101 (Production Practicum Series) are for students who are out of sequence in their Practicums and MUST take two of the SAME Practicums in the SAME semester in order to meet the requirements of the degree. Consultation with the Communications and Performing Arts Department is required to enroll in these courses. These courses are equivalent to THA 4000 and THA 4100.	
Department of Mathematics and Computer Science			
A.A.S. Computer Information Systems			
HEGIS: 5101.00			
Program Code: 01055			
Change: Degree Requirements	I		
FROM:		TO:	
CUNY CORE		CUNY CORE	
REQUIRED CORE: (4 Courses, 12 Credits)	12	REQUIRED CORE: (4 Courses, 12 Credits)	12

When Required Core courses are specified for a category,

MAT 9010 - Introduction to Mathematics with College

Mathematical and Quantitative Reasoning: 1,2

3

3

3

they are required for the major.

ENG 1200 - Composition I

ENG 2400 - Composition II

Algebra<sup>^</sup> or

3

When Required Core courses are specified for a category,

MAT 9010 - Introduction to Mathematics with College

they are required for the major.

Mathematical and Quantitative Reasoning:

ENG 1200 - Composition I

ENG 2400 - Composition II

Algebra<sup>^</sup> or

MAT 9B0 - College Algebra for STEM Majors <sup>^</sup> or		MAT 9B0 - College Algebra for STEM Majors <sup>^</sup> or	
MAT 900 - College Algebra <sup>^</sup>		MAT 900 - College Algebra <sup>o</sup> r	
		MAT 1400 - Analytic Geometry and Pre-Calculus	
Life and Physical Sciences	3	Life and Physical Sciences	3
FLEXIBLE CORE: (3 Courses, 9 –10 Credits)	<del>9 - 10</del>	FLEXIBLE CORE: (3 Courses, 9 Credits)	9
When Flexible Core Courses are specified for a category, they are required for the major. Select one (1) course from Groups A to C for a total of three (3) credits. Groups D and E are satisfied by the courses shown (6 to 7 credits). Each Course Must be in a <u>Different Discipline</u> A. World Cultures & Global Issues		When Flexible Core Courses are specified for a category, they are required for the major. Select one (1) course from Groups A to C for a total of three (3) credits. Groups D and E are satisfied by the courses shown (6 credits). Each Course Must be in a <a href="Different">Different</a> Discipline  A. World Cultures & Global Issues	
		B. U.S. Experience In Its Diversity	
B. U.S. Experience In Its Diversity		· ·	
C. Creative Expression		C. Creative Expression	
D. Individual & Society		D. Individual & Society	
CIS 100 - Digital Society		CIS 100 - Digital Society	
E. Scientific World*:	<b>3</b> - <b>0</b> 4	E. Scientific World*: <sup>1</sup>	3
MAT 1400 – Analytic Geometry and Pre-Calculus	3	MAT 1400 – Analytic Geometry and Pre-Calculus	3
Mathematics * or	J	Mathematics * <b>or</b>	J
MAT/BA 2200 – Business Statistics*	04	MAT 1500 - Calculus^	
DECREE DECUMPENTS: /// Courses 27 to 20 20			
DEGREE REQUIREMENTS: (11 Courses, 37 to 38 39 Credits)	<del>37 - 38</del>	DEGREE REQUIREMENTS: (11 Courses, 39 Credits)	39
Credits)	39	· , ,	
Credits) CP 500 - Introduction to Computer Programming		CP 500 - Introduction to Computer Programming	4
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I	<b>39</b> 4	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I	
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II	<b>39</b> 4 4	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II	4
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems	39 4 4 4	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I	4 4 4
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture	39 4 4 4 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture	4 4 4 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database	39 4 4 4 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems	4 4 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database ACC 1100 — Fundamentals of Accounting I or	39 4 4 4 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database	4 4 4 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or	39 4 4 4 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture	4 4 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database	4 4 4 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or	39 4 4 4 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database	4 4 4 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business	4 4 4 3 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database	4 4 4 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business	4 4 4 3 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I HE 1400 - Critical Issues in Personal Health	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business  MAT/BA 2200 - Business Statistics	4 4 4 3 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I HE 1400 - Critical Issues in Personal Health	39 4 4 4 3 3 3 3 3	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business  MAT/BA 2200 - Business Statistics	4 4 4 3 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  ACC 1100 — Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I HE 1400 - Critical Issues in Personal Health  AND  Select three (3) courses from the following CP 6200 - JAVA Programming 2	39 4 4 4 3 3 3 3 3 4	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business  MAT/BA 2200 - Business Statistics  AND	4 4 4 3 3 3 3 3 3
Credits) CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database ACC 1100 - Fundamentals of Accounting I or BA 1100 - Fundamentals of Business or BA 1200 - Business Law I HE 1400 - Critical Issues in Personal Health  AND  Select three (3) courses from the following	39 4 4 3 3 3 3 3 4	CP 500 - Introduction to Computer Programming CP 2100 - C++ Programming I CP 2200 - C++ Programming II CIS 1200 - Introduction to Operating Systems CIS 1500 - Applied Computer Architecture CIS 3100 - Introduction to Database  BA 1100 - Fundamentals of Business  MAT/BA 2200 - Business Statistics  AND  Select three (3) courses from the following	4 4 4 3 3 3 3 3

CIS 3200 - Advanced Database Programming	4	CIS 3200 - Advanced Database Programming	4
CIS 4500 - Network Server Administration	4	CIS 4500 - Network Server Administration	4
<b>ELECTIVES</b> : 0 -2 credits sufficient to total 60 credits for the degree.	0 2	<b>ELECTIVES</b> : <b>0</b> credits sufficient to total 60 credits for the degree.	0
TOTAL CREDITS: 60	60	TOTAL CREDITS: 60	60
*This program has a waiver to require particular courses in the Common Core, otherwise more than the minimum credits for the degree may be necessary.		*This program has a waiver to require particular courses in the Common Core, otherwise more than the minimum credits for the degree may be necessary.	
^ Depending on Math placement, students may be required to complete MAT 900, or MAT 9010 or MAT 9B0, and MAT 1400; OR MAT 1400 and MAT 1500.		^ Depending on Math placement, students may be required to complete MAT 900, or MAT 9010 or MAT 9B0, and MAT 1400; OR MAT 1400 and MAT 1500.	
		<sup>1</sup> Students that have an initial math placement of MAT 1400 are required to complete MAT 1400 to fulfill the Required Core: Mathematical & Quantitative Reasoning requirement and MAT 1500 to fulfill the Flexible Core: Scientific World requirement.	
		<sup>2</sup> Students that have an initial math placement of MAT 1500 are required to consult with the chairperson of the Department of Mathematics and Computer Science for course substitutions that are consistent with the educational goals of the program.	
Department of Tourism and Hospitality			
1. A.A.S. Culinary Arts			
HEGIS code: 5404.00			
Program Code: 33507			
Change: Degree Requirements			
FROM:		TO:	
OUNIV CODE		OTHER CORE	
<u>CUNY CORE</u>		CUNY CORE	

REQUIRED CORE: (4 Courses, 12 Credits):	12	REQUIRED CORE: (4 Courses, 12 Credits):	12
When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.		When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.	
ENG 1200 - Composition I	3	ENG 1200 - Composition I	3
ENG 2400 - Composition II	3	ENG 2400 - Composition II	3
± Mathematical & Quantitative Reasoning	3	± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3	± Life and Physical Sciences	3
	_		
FLEXIBLE CORE: (3 Courses, 9 Credits):	9	FLEXIBLE CORE: (3 Courses, 9 Credits):	9
When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each course must be in a different discipline.		When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each course must be in a different discipline.	
A. World Cultures and Global Issues		A. World Cultures and Global Issues	
B. U.S. Experience In Its Diversity		B. U.S. Experience In Its Diversity	
C. Creative Expression		C. Creative Expression	
D. Individual & Society		D. Individual & Society	
± E. Scientific World		± E. Scientific World	
<b>DEGREE REQUIREMENTS:</b> (9 7 Courses, 24 21 Credits):	024 21	DEGREE REQUIREMENTS: (7 Courses, 21 Credits):	<del>21</del>
CA 990 - Culinary Concepts	3	CA 990 - Culinary Concepts	3
CA 100 – Culinary Arts I: Fundamental Skills	3	CA 100 – Culinary Arts I: Fundamental Skills	3
CA 1100 – Baking and Pastry I: Baking and Pastry Fundamentals	3	CA 1100 – Baking I: Baking and Pastry Fundamentals	3
CA 2100 - Food Safety and Sanitation Certification	4		
CA 5000 - <del>Food and Beverage</del> Menu Planning and Cost Control	3	CA 5000 - Menu Planning and Cost Control	3
AND		AND	
CA 6000 - Beverage Management or	3	CA 6000 - Beverage Management <b>or</b>	3
TAH CA 4300 - Event Catering Management and Quantity Food Production		CA 4300 - Catering and Quantity Food Production	
AND		AND	
CA 7000 - Industry Exploration and Entrepreneurship	2		
CA 9200 - Internship in Culinary Arts	3	CA 9200 - Internship in Culinary Arts	3
TAH CA 7100 – Introduction to Professional Food Service Operations and Sanitation	3	CA 7100 – Introduction to Food Service Operations and Sanitation	3
Select <b>one</b> (1) of the following concentrations		Select <b>one</b> (1) of the following concentrations	
BAKING AND PASTRY CONCENTRATION: (05 6 Courses, 15 18 Credits)	<del>15</del> 18	BAKING AND PASTRY CONCENTRATION: (6 Courses, 18 Credits)	18

3	CA 1200 - Baking II: Techniques and Theory	3
3	CA 1300 - Contemporary Dessert Plating	3
3	CA 1400 - Artisan Bread Baking	3
3	CA 1500 - Professional Cake Decorating	3
3	CA 1600 - Chocolate and Sugar Confections	3
	CA 1700 - Baking III: Advanced Skills	3
	<u>OR</u>	
<del>15</del> 18	,	<del>18</del>
	Credits)	
3	CA 200 – Culinary Arts II: Techniques and Theory	3
3	CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger	3
	CA 400 - Culinary Arts IV: Advanced Skills and Production	3
3	CA 7200 - Restaurant Kitchen Operations and Management	3
	•	
3	_	3
3	CA 9000 - Global Cuisines	3
0	<b>ELECTIVES:</b> 0 credits sufficient to meet required total of 60 credits	0
60	TOTAL CREDITS: 60	60
ı		
	ТО:	
	COLLEGE REQUIREMENTS	
	English and Math proficient as determined by the CUNY	
	Proficiency Index, unless otherwise exempt, or successful	
	completion of any required developmental course(s).	
<del>28</del> 30	<u>CERTIFICATE REQUIREMENTS</u> (10 Courses, 30 Credits)	30
	3 3 3 3 3 45 18 3 3 0 60	3 CA 1300 - Contemporary Dessert Plating 3 CA 1400 - Artisan Bread Baking 3 CA 1500 - Professional Cake Decorating 3 CA 1600 - Chocolate and Sugar Confections CA 1700 - Baking III: Advanced Skills  OR  15 18 CULINARY ARTS CONCENTRATION: (6 Courses, 18 Credits) 3 CA 200 - Culinary Arts II: Techniques and Theory  CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger CA 400 - Culinary Arts IV: Advanced Skills and Production  CA 7200 - Restaurant Kitchen Operations and Management CA 7400 - Restaurant Management and Dining Room Operations 3 CA 9000 - Global Cuisines  DELECTIVES: 0 credits sufficient to meet required total of 60 credits  TO:  COLLEGE REQUIREMENTS  English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).

TAH CA 7100 – Introduction to Professional Food Service Operations and Sanitation	3	CA 7100 – Introduction to Food Service Operations and Sanitation	3
CA 990 - Culinary Concepts	3	CA 990 - Culinary Concepts	3
CA 100 – Culinary Arts I: Fundamental Skills	3	CA 100 – Culinary Arts I: Fundamental Skills	3
CA 200 – Culinary Arts II: Major Techniques and Theories	3	CA 200 – Culinary Arts II: Techniques and Theories	3
CA 1100 – Baking and Pastry I: Baking and Pastry Fundamentals	3	CA 1100 – Baking I: Baking and Pastry Fundamentals	3
CA 2100 – Food Safety and Sanitation Certification	4		
AND			
CA 3000 – Culinary Arts III: Breakfast, Pantry and Garde Manger-and Charcuterie - OR	3	CA 3000 – Culinary Arts III: Breakfast, Pantry and Garde Manger	3
CA 1200 – Patisserie			
		CA 400 - Culinary Arts IV: Advanced Skills and Production	3
AND		AND	
CA 7200 - Restaurant Kitchen and Food Service Operations and Management OR	3	CA 7200 - Restaurant Kitchen Operations and Management OR	3
CA 7400 - <del>Menu and <b>Restaurant Management and</b> Dining Room <del>Management</del> <b>Operations</b></del>		CA 7400 - <b>Restaurant Management and</b> Dining Room <b>Operations</b>	
AND		AND	
CA 9000 - Global <del>Culinary Improvisation</del> <b>Cuisines</b>	3	CA 9000 - Global Cuisines	3
CA 9200 – Internship in Culinary Arts	3	CA 9200 – Internship in Culinary Arts	3
TOTAL CREDITS: 28 30	<del>28</del> 30	TOTAL CREDITS: 30	30
2. A.A.C. Tauriana and Haanitalitu			
3. A.A.S. Tourism and Hospitality			
HEGIS code: 5011.10 Program Code: 81183			
Change: Degree Requirements			
Change. Degree Requirements	l		
FROM:		TO:	
T NOM.			
CUNY CORE			
<u></u>			
REQUIRED CORE: (4 Courses, 12 Credits):	12	REQUIRED CORE: (4 Courses, 12 Credits):	12
When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.		When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.	
unby are strongly suggested and/or required for the major.		unoy are survingly suggested and/or required for the major.	
ENG 1200 - Composition I	3	ENG 1200 - Composition I	3
ENG 2400 - Composition II	3	ENG 2400 - Composition II	3
± Mathematical & Quantitative Reasoning	3	± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3	± Life and Physical Sciences	3
	<u> </u>		

When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each course must be in a different discipline.  A. World Cultures and Global Issues  A. World Cultures and Global Issues  B. U.S. Experience In Its Diversity  C. Creative Expression  D. Individual & Society  ± E. Scientific World  E. Scientific World  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  TAH 100 - Introduction to Tourism and Hospitality  TAH 4700 - Tourism and Hospitality Customer Service  TAH 100 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Marketing  TAH 2500 - Tourism and Hospitality Marketing  TAH 3000 - TAH Financial Decision-Making  TAH 3000 - TAH Financial Decision-Making  TAH 9250 - Field Experience in Tourism and Hospitality  Select one (1) of the following concentrations  TOURISM TAH CA 7100 - Introduction to Prefessional Food Service  Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  3 CA 5000 - Beverage Management  3 CA 6000 - Beverage Management	FLEXIBLE CORE: (3 Courses, 9 Credits):	9	FLEXIBLE CORE: (3 Courses, 9 Credits):	9
B. U.S. Experience In Its Diversity C. Creative Expression D. Individual & Society £ E. Scientific World  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  TAH 100 - Introduction to Tourism and Hospitality TAH 400 - Tourism and Hospitality Customer Service TAH 400 - Tourism and Hospitality Customer Service TAH 100 - Introduction to Tourism and Hospitality TAH 400 - Tourism and Hospitality Customer Service TAH 100 - Tourism and Hospitality Entrepreneurship TAH	they are strongly suggested and/or required for the major. Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each course must be in a different		they are strongly suggested and/or required for the major. Select one (1) course from three (3) Groups A to E for a total of nine (9) credits. Each course must be in a different	
C. Creative Expression D. Individual & Society ± E. Scientific World  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  TAH 100 - Introduction to Tourism and Hospitality  TAH 100 - Introduction to Tourism and Hospitality  TAH 4700 - Tourism and Hospitality Customer Service  TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 2500 - Tourism and Hospitality Entrepreneurship  TAH 2500 - Tourism and Hospitality Entrepreneurship  TAH 3000 - TAH Financial Decision-Making  TAH 3000 - TAH Financial Decision-Making  TAH 9250 - Field Experience in Tourism and Hospitality  BA 6000 - Introduction to Computer Concepts  TAH 9250 - Field Experience in Tourism and Hospitality  Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 6000 - Beverage Management  3 CA 6000 - Beverage Management	A. World Cultures and Global Issues		A. World Cultures and Global Issues	
D. Individual & Society  ± E. Scientific World  27  DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  TAH 100 - Introduction to Tourism and Hospitality  3 TAH 100 - Introduction to Tourism and Hospitality  3 TAH 400 - Tourism and Hospitality Sales  3 TAH 400 - Tourism and Hospitality Customer Service  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality Entrepreneurship  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Marketing  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9000 - Introduction to Computer Concepts  3 BA 6000 - Introduction to Computer Concepts  5 Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT  CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  3 CA 990 - Culinary Concepts  3 CA 7100 - Introduction to Food Service Operations and Sanitation  CA 5000 - Beverage Management  3 CA 6000 - Beverage Management	B. U.S. Experience In Its Diversity		B. U.S. Experience In Its Diversity	
# E. Scientific World  # E. Scientific Worle  # E. Scientific World  # E. Scientific World  # E. Scientific World  # E. Scientific World  # E. Scientific Not Fool Hospitality Scientific Scientific  # E. Scientific Not Food and Beverage Cost Control  # E. Scientific Not Food and Beverage Cost Contr	C. Creative Expression		C. Creative Expression	
DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):  27 Credits):  AH 100 - Introduction to Tourism and Hospitality  3 TAH 100 - Introduction to Tourism and Hospitality  3 TAH 4700 - Tourism and Hospitality Sales  3 TAH 400 - Tourism and Hospitality Customer Service  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 2500 - Tourism and Hospitality Entrepreneurship  3 TAH 2500 - Tourism and Hospitality Marketing  3 TAH 2500 - Tourism and Hospitality Marketing  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 Elect one (1) of the following concentrations  5 Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT  CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  3 CA 7100 - Introduction to Prefessional Food Service Operations and Sanitation  CA 5000 - Beverage Management  3 CA 6000 - Beverage Management	D. Individual & Society		D. Individual & Society	
Credits   27   Credits   28   Cred	± E. Scientific World		± E. Scientific World	
TAH 4700 - Tourism and Hospitality Sales  TAH 400 - Tourism and Hospitality Customer Service  3 TAH 400 - Tourism and Hospitality Customer Service  3 TAH 400 - Tourism and Hospitality Customer Service  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality  TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 2500 - Tourism and Hospitality Entrepreneurship  3 TAH 2500 - Tourism and Hospitality Marketing  3 TAH 3000 - Tourism and Hospitality Marketing  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 TAH 9250 - Field Experience in Tourism and Hospitality  4 TAH 9250 - Field Experience in Tourism and Hospitality  5 TAH 9250 - Field Experience in Tourism and Hospitality  5 TAH 9250 - Field Experience in Tourism and Hospitality  6 TAH 9250 - Field Experience in Tourism and Hospitality  7 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience	<b>DEPARTMENT REQUIREMENTS:</b> (9 Courses, 27 Credits):	27	,	27
TAH 400 - Tourism and Hospitality Customer Service  3 TAH 400 - Tourism and Hospitality Customer Service  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality  3 TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality  4 TAH 1200 - Tourism and Hospitality  5 TAH 1200 - Tourism and Hospitality Entrepreneurship  6 TAH 2500 - Tourism and Hospitality Entrepreneurship  7 TAH 2500 - Tourism and Hospitality Marketing  7 TAH 3000 - TAH Financial Decision-Making  7 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience in Tourism and Hospitality  9 TAH 9250 - Field Experience in Tourism and Hospitality  8 TAH 9250 - Field Experience in Tourism and Hospitality  9 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  11 TAH 9250 - Field Experience in Tourism and Hospitality  12 TAH 9250 - Field Experience in Tourism and Hospitality  13 TAH 9250 - Field Experience in Tourism and Hospitality  14 TAH 9250 - Field Experience in Tourism and Hospitality  15 TAH 9250 - Field Experience in Tourism and Hospitality  16 TAH 9250 - Field Experience in Tourism and Hospitality  17 TAH 9250 - Field Experience in Tourism and Hospitality  18 TAH 9250 - Field Experience in Tourism and Hospitality  19 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  10 TAH 9250 - Field Experience in Tourism and Hospitality  11 TAH 9250 - Field Experience in Tourism and Hospitality  12 TAH 9250 - Field Experience in Tourism and Hospitality  13 TAH	TAH 100 - Introduction to Tourism and Hospitality	3	TAH 100 - Introduction to Tourism and Hospitality	3
TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Marketing  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Ent			TAH 4700 - Tourism and Hospitality Sales	3
Tourism and Hospitality  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Entrepreneurship  TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 1200 - Tourism and Hospitality Entrepreneurship  3 TAH 2500 - Tourism and Hospitality Marketing  3 TAH 3000 - TAH Financial Decision-Making  TAH 3000 - TAH Financial Decision-Making  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 9250 - Field Experience in Tourism and Hospitality  4 TAH 9250 - Field Experience in Tourism and Hospitality  5 TAH 9250 - Field Experience in Tourism and Hospitality  5 TAH 9250 - Field Experience in Tourism and Hospitality  5 TAH 9250 - Field Experience in Tourism and Hospitality  6 TAH	TAH 400 - Tourism and Hospitality Customer Service	3	TAH 400 - Tourism and Hospitality Customer Service	3
TAH 2500 - Tourism and Hospitality Marketing 3 TAH 2500 - Tourism and Hospitality Marketing 3 TAH 3000 - TAH Financial Decision-Making 3 TAH 9096 - The Virtual Enterprise 3 TAH 9250 - Field Experience in Tourism and Hospitality 3 TAH 9250 - Field Experience in Tou		3		3
TAH 3000 - TAH Financial Decision-Making  TAH 9096 - The Virtual Enterprise-  TAH 9250 - Field Experience in Tourism and Hospitality  BA 6000 - Introduction to Computer Concepts  Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  3 TAH 3000 - TAH Financial Decision-Making  3 TAH 9250 - Field Experience in Tourism and Hospitality  3 BA 6000 - Introduction to Computer Concepts  3 BA 6000 - Introduction to Computer Concepts  5 COD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  12 CONCENTRATION: (4 Courses, 12 Credits)  12 CA 7100 - Introduction to Food Service Operations and Sanitation  3 CA 5000 - Food and Beverage Cost Control  3 CA 5000 - Food and Beverage Cost Control  3 CA 6000 - Beverage Management	TAH 1200 - Tourism and Hospitality Entrepreneurship	3	TAH 1200 - Tourism and Hospitality Entrepreneurship	3
TAH 9096 - The Virtual Enterprise 3  TAH 9250 - Field Experience in Tourism and Hospitality 3 TAH 9250 - Field Experience in Tourism and Hospitality 3  BA 6000 - Introduction to Computer Concepts 3 BA 6000 - Introduction to Computer Concepts 3  Select one (1) of the following concentrations Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts 3 CA 990 - Culinary Concepts 3  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation 3  CA 5000 - Food and Beverage Cost Control 3 CA 5000 - Food and Beverage Cost Control 3  CA 6000 - Beverage Management 3  CA 6000 - Beverage Management 3	TAH 2500 - Tourism and Hospitality Marketing	3	TAH 2500 - Tourism and Hospitality Marketing	3
TAH 9250 - Field Experience in Tourism and Hospitality  BA 6000 - Introduction to Computer Concepts  3 Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  3 CA 990 - Culinary Concepts  3 CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  3 CA 5000 - Food and Beverage Cost Control  3 CA 6000 - Beverage Management	TAH 3000 - TAH Financial Decision-Making	3	TAH 3000 - TAH Financial Decision-Making	3
BA 6000 - Introduction to Computer Concepts  3 BA 6000 - Introduction to Computer Concepts  3 Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  3 BA 6000 - Introduction to Computer Concepts  5 CODENTRATION: (4 Courses, 12 Credits)  12 CONCENTRATION: (4 Courses, 12 Credits)  13 CA 7100 - Introduction to Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  3 CA 5000 - Food and Beverage Cost Control  3 CA 6000 - Beverage Management  3 CA 6000 - Beverage Management  3 CA 6000 - Beverage Management	TAH 9096 - The Virtual Enterprise	3		
Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Prefessional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  Select one (1) of the following concentrations  FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  12  CA 990 - Culinary Concepts  3  CA 7100 - Introduction to Food Service Operations and Sanitation  3  CA 7100 - Introduction to Food Service Operations and Sanitation  3  CA 5000 - Food and Beverage Cost Control  3  CA 6000 - Beverage Management  3	TAH 9250 - Field Experience in Tourism and Hospitality	3	TAH 9250 - Field Experience in Tourism and Hospitality	3
FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  TODO AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  12  CA 990 - Culinary Concepts  3  CA 7100 - Introduction to Food Service Operations and Sanitation  3  CA 5000 - Food and Beverage Cost Control  3  CA 6000 - Beverage Management  3  CA 6000 - Beverage Management  3	BA 6000 - Introduction to Computer Concepts	3	BA 6000 - Introduction to Computer Concepts	3
FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  CA 990 - Culinary Concepts  TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  3 CA 6000 - Beverage Management  TOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  12 CA 990 - Culinary Concepts  3 CA 7100 - Introduction to Food Service Operations and Sanitation  3 CA 7100 - Introduction to Food Service Operations and Sanitation  3 CA 5000 - Food and Beverage Cost Control  3 CA 6000 - Beverage Management  3 CA 6000 - Beverage Management  3 CA 6000 - Beverage Management				
CONCENTRATION: CA 990 - Culinary ConceptsCA 990 - Culinary Concepts3CA 990 - Culinary Concepts3TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation3CA 7100 - Introduction to Food Service Operations and Sanitation3CA 5000 - Food and Beverage Cost Control3CA 5000 - Food and Beverage Cost Control3CA 6000 - Beverage Management3CA 6000 - Beverage Management3	Select <b>one</b> (1) of the following concentrations		Select <b>one</b> (1) of the following concentrations	
TAH CA 7100 - Introduction to Professional Food Service Operations and Sanitation  CA 5000 - Food and Beverage Cost Control  CA 6000 - Beverage Management  3				12
Operations and Sanitation3Sanitation3CA 5000 - Food and Beverage Cost Control3CA 5000 - Food and Beverage Cost Control3CA 6000 - Beverage Management3CA 6000 - Beverage Management3	CA 990 - Culinary Concepts	3	CA 990 - Culinary Concepts	3
CA 6000 - Beverage Management 3 CA 6000 - Beverage Management 3		3	·	3
	CA 5000 - Food and Beverage Cost Control	3	CA 5000 - Food and Beverage Cost Control	3
	CA 6000 - Beverage Management	3	CA 6000 - Beverage Management	3
<u>  OR                                   </u>	<u>OR</u>		<u>OR</u>	
HOTEL MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)  TAH 2200 - Front Office Operations  3	12 Credits)	3	12 Credits)	

TAH 4100 - Meeting and Convention Management	3	TAH 4100 - Meeting and Convention Management	3
TAH 5200 - Hotel Property Management Systems	3	TAH 5200 - Hotel Property Management Systems	3
TAH 5500 - Housekeeping Management	3	TAH 5500 - Housekeeping Management	3
<u>OR</u>		<u>OR</u>	
TOURISM CONCENTRATION: (4 Courses, 12 Credits)		TOURISM CONCENTRATION: (4 Courses, 12 Credits)	12
TAH 200 - Destination Geography	3	TAH 200 - Destination Geography	3
TAH 1500 - Cruises and Specialty Markets	3	TAH 1500 - Cruises and Specialty Markets	3
TAH 1700 - Tourism Technology	3	TAH 1700 - Tourism Technology	3
TAH 6500 - Airport and Aviation Security and Management	3	TAH 6500 - Airport and Aviation Security and Management	3
		<u>OR</u>	
		EVENT PLANNING CONCENTRATION: (4 Courses, 12 Credits)	12
		TAH 9096 - The Virtual Enterprise	3
		TAH 4800 - Introduction to Event Planning	3
		TAH 4900 - Introduction to Event Technology and Virtual Meetings	3
		TAH 4100 - Meeting and Convention Management	3
<b>ELECTIVES</b> : 0 credits sufficient to meet required total of 60 credits	0	ELECTIVES: 0 credits sufficient to meet required total of 60 credits	0
TOTAL CREDITS: 60	60	TOTAL CREDITS: 60	60
An Amendment by Substitution was submitted for ENG	 5100 ar	update to course title is reflected below.	
Liberal Arts			
A.A. Liberal Arts: Literary Studies Concentration			
HEGIS: 5649.00			
Program Code: 01044 Change: Degree Requirements: (1) Update to the Music Cor	ncontra	tion and (2) New Concentration: Professional Writing	
Change. Degree Requirements. (1) Opuate to the Music Col		tion and (2) New Concentration. Professional Writing	
FROM:		TO:	
CUNY CORE		CUNY CORE	
REQUIRED CORE: (4 Courses, 12 Credits)	12	REQUIRED CORE: (4 Courses, 12 Credits)	12
When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.		When Required Core courses are specified for a category, they are strongly suggested and/or required for the major.	
and and one of the major.		1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,	
ENG 1200 - Composition I	3	ENG 1200 - Composition I	3

ENG 2400 - Composition II	3	ENG 2400 - Composition II	3
± Mathematical & Quantitative Reasoning	3	± Mathematical & Quantitative Reasoning	3
± Life and Physical Sciences	3	± Life and Physical Sciences	3
FLEXIBLE CORE: (6 Courses, 18 Credits)	18	FLEXIBLE CORE: (6 Courses, 18 Credits)	18
When Flexible Core courses are specified for a category, they are strongly <i>suggested</i> and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. <i>No more than two courses can be selected from the same discipline.</i>		When Flexible Core courses are specified for a category, they are strongly <i>suggested</i> and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. <i>No more than two courses can be selected from the same discipline.</i>	
A. World Cultures and Global Issues		A. World Cultures and Global Issues	
B. U.S. Experience In Its Diversity		B. U.S. Experience In Its Diversity	
C. Creative Expression		C. Creative Expression	
D. Individual & Society		D. Individual & Society	
± E. Scientific World		± E. Scientific World	
± Plus another course selected from any Group A – E		± Plus another course selected from any Group A – E	
DEGREE REQUIREMENTS: (6 Courses, 18 Credits)	18	DEGREE REQUIREMENTS: (6 Courses, 18 Credits)	18
Courses used to satisfy the Major requirements <u>cannot</u> be used to also satisfy the Concentration requirements. Students enrolled in a Concentration <u>cannot</u> use the following required courses to also satisfy the CUNY Required or Flexible Core.		Courses used to satisfy the Major requirements <u>cannot</u> be used to also satisfy the Concentration requirements. Students enrolled in a Concentration <u>cannot</u> use the following required courses to also satisfy the CUNY Required or Flexible Core.	
Art or	03	Art or	03
Media and Film Studies <b>or</b>	"	Media and Film Studies <b>or</b>	
Music or		Music or	
Theatre		Theatre	
AND		AND	
Speech	03	Speech	03
AND		AND	
Literature and Writing <b>or</b>	03	Literature and Writing <b>or</b>	03
Philosophy		Philosophy	
AND		AND	
U.S. Politics <b>or</b>	03	U.S. Politics <b>or</b>	03
U.S. History		U.S. History	

AND		AND	
Psychology <b>or</b>	03	Psychology or	03
Sociology		Sociology	
AND		AND	
Morld History or	03	World History <b>or</b>	03
World History <b>or</b> Anthropology <b>or</b>	03	Anthropology <b>or</b>	03
World Languages and Cultures		World Languages and Cultures	
World Languages and Cultures		World Languages and Cultures	
MUSIC CONCENTRATION (3 Courses, 9 credits)	9	MUSIC CONCENTRATION (3 Courses, 9 credits)	9
Courses used to satisfy the Concentration requirements <u>cannot</u> be used to also satisfy the Major requirements. Students enrolled in a Concentration <u>cannot</u> use the following required courses to also satisfy the CUNY Required or Flexible Core.		Courses used to satisfy the Concentration requirements <u>cannot</u> be used to also satisfy the Major requirements. Students enrolled in a Concentration <u>cannot</u> use the following required courses to also satisfy the CUNY Required or Flexible Core.	
MUS 3000 - Introduction to Music Theory	03	MUS 3000 - Introduction to Music Theory	03
AND		AND	
MUS 3100 - Introduction to Music <b>or</b>	03	MUS 3100 - Introduction to Music <b>or</b>	03
MUS 2700 - Music in World Cultures		MUS 2700 - Music in World Cultures	
AND		AND	
MUS 2100 - Introduction to Jazz <b>or</b>	03	MUS 2100 - Introduction to Jazz <b>or</b>	03
MUS 2200 - Music of the 20th Century or	1	MUS 2200 - Music of the 20th Century or	
, , , , , , , , , , , , , , , , , , ,		MUS 2800 - Introduction to Hip Hop: Music, History, and Culture	
		PROFESSIONAL WRITING CONCENTRATION (3 Courses, 9 credits)	9
		Courses used to satisfy the Concentration requirements <u>cannot</u> be used to also satisfy the Major requirements. Students enrolled in a Concentration <u>cannot</u> use the following required courses to also satisfy the CUNY Required or Flexible Core.	

		ENG 5300 - Introduction to Professional Writing	
		ENG 5100 - Writing for Technical and STEM Fields	
		ENG 5100 - Writing for Technical Fields	
		AND	
		Select One (1) course from the following:	3
		ENG 5200 - Writing for Public Advocacy or	
		ENG 6100 - Digital Storytelling or	
		ENG 6200 - Writing for Digital Spaces	
ELECTIVES: 3 credits sufficient to meet required total of 60		ELECTIVES: 3 credits sufficient to meet required total of	
credits.	3	60 credits.	3
TOTAL OPEDITS: 60	60	TOTAL CREDITS, SO	60
TOTAL CREDITS: 60	60	TOTAL CREDITS: 60	00
Note:		Note:	
<u>INOTE</u> .		NOIE.	
World Languages proficiency through the 200-level is recommended for students who do not have native fluency, or have not successfully completed three years of one foreign language in high school and passed the Regents Level 3 language exam. These students may take a 100-level World Language as a Flexible Core: World Cultures and Global Issues (Group A) Pathways requirement and a 200-level World Language as a major requirement. Other concentrations may be able to do as listed above.		World Languages proficiency through the 200-level is recommended for students who do not have native fluency, or have not successfully completed three years of one foreign language in high school and passed the Regents Level 3 language exam. These students may take a 100-level World Language as a Flexible Core: World Cultures and Global Issues (Group A) Pathways requirement and a 200-level World Language as a major requirement. Other concentrations may be able to do as listed above. (Excluding the Spanish Concentration).	
For concentrations other than General, it is recommended that you speak with your academic advisor.		For concentrations other than General, it is recommended that you speak with your academic advisor.	
III. NEW COURSES			
Demonstrated of Communication and ID 1			
Department of Communications and Performing Art	N. 14	(In alcohol a Dallocona Farra)	
1. MUS 2800 - Introduction to Hip Hop: Music, History, and C	Juiture	(Includes Pathways Form)	
Prerequisite: NONE			
Corequisite: NONE			
Pre-/Co-requisite: NONE			

Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			
Course Description: Explores the historical development of current times within social and political contexts. The related examined in order to show how Hip Hop culture has been us previous musical experience in required	art form	ns of break dancing, rapping, turntablism, and graffiti art will	be
Department of Fralish			
Department of English			
An Amendment by Substitution was submitted for ENG	5100. T	he new information for the course is included below.	
ENG 5100 - Writing for Technical Fields	ı		
Prerequisite: ENG 1200 or ENG 12A0			
Corequisite: NONE			
Pre-/Co-requisite: NONE			
Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			
course emphasizes rhetorical awareness, ethical communicatechnical workplaces and academic settings. It is designed for and product development and other fields in which technical purposeful, and audience-focused documents in various technical manuals, and recommendation or feasibility reports.	or stude writing	ents interested in fields such as healthcare, finance, governmand communication skills are vital. Students will write clear,	
1. ENG 5100 - Writing for Technical and STEM Fields			
Prerequisite: ENG 1200 or ENG 12A0			
Corequisite: NONE			
Pre-/Co-requisite: NONE			
Pre-/Co-requisite: NONE Credits: 3			
Credits: 3			
Credits: 3 Equated Credits: N/A	awarer designanected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres coraudience focused documents in various technical and workplaces.	awarer designanected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres coraudience focused documents in various technical and workplaces.	awarer designanected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres coraudience-focused documents in various technical and workprecommendation or feasibility reports.	awarer designen nected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres con audience-focused documents in various technical and workprecommendation or feasibility reports.  Department of Tourism and Hospitality	awarer designen nected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres con audience focused documents in various technical and workprecommendation or feasibility reports.  Department of Tourism and Hospitality  1. CA 400 - Culinary Arts IV: Advanced Skills and Production	awarer designen nected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-
Equated Credits: N/A  Hours: 3 hours lecture  Course Description: Writing for Technical and STEM Fields writing in STEM contexts. The course emphasizes rhetorical success in technical workplaces and academic settings. It is students who are interested in learning to write in genres con audience-focused documents in various technical and workprecommendation or feasibility reports.  Department of Tourism and Hospitality  1. CA 400 - Culinary Arts IV: Advanced Skills and Production Prerequisite: CA 200	awarer designen nected	ness, ethical communication, and research skills essential for ed for students in the sciences and healthcare fields as well- with these areas. Students will write clear, purposeful, and	r- as-

Credits: 3			
Equated Credits: N/A			
Hours: 1 hour lecture, 4 hours lab			
•	echniques n, sensory	• • • • • • • • • • • • • • • • • • • •	linary
2 CA 1700 Daking III. Advanced Ckilla			
2. CA 1700 - Baking III: Advanced Skills	T	1	
Prerequisite: CA 1100 and CA 1200			
Corequisite: NONE			
Pre-/Co-requisite: NONE			
Credits: 3			
Equated Credits: N/A			
Hours: 1 hour lecture, 4 hours lab			
desserts, contemporary cakes, modern tarts and savory to	oaking. Stu s placed o	<ul> <li>Students will also explore baking for special diets, frozen udents will also produce petit gateaux and petit-fours focusin on professional production standards, flavor balance, artistic</li> </ul>	g on
3. TAH 4700 - Tourism and Hospitality Sales			
Prerequisite: NONE			
Corequisite: NONE			
Pre-/Co-requisite: TAH 100			
Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			
Tourism and Hospitality industry. Students learn how to in	nteract wit	I skills and techniques for a successful career in sales within h customers through verbal and written communication to material transfer of the sales strategies for different Tourism and Hospitality industrates.	anage
4. TAH 4800 - Introduction to Event Planning			
Prerequisite: NONE			
i ioroquisito. NONE			
Corequisite: NONE			
Corequisite: NONE			
Pre-/Co-requisite: TAH 100			
Pre-/Co-requisite: TAH 100 Credits: 3			
Pre-/Co-requisite: TAH 100			

Course Description: This course introduces students to the f	oundat	ional principles and practices of event planning within the to	urism
and hospitality industry. The course covers the complete eve			
Students will learn about key planning elements, including bu			
5. TAH 4900 - Event Technology and Virtual Meetings			
Prerequisite: NONE			
Corequisite: NONE			
Pre-/Co-requisite: TAH 100			
Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			
Course Description: This course provides a comprehensive of modern events. Students will explore the "Event Tech Stack," audience engagement tools. The course focuses on the distribution platform selection, digital engagement strategies, a	from processinct	project management and registration platforms to mobile app Il set required to produce successful virtual and hybrid meeti	
IV. PATHWAYS			
Description of Communications and Description Arts			
Department of Communications and Performing Arts	ulturo	(Included in New Course Preness)	
1. MUS 2800 - Introduction to Hip Hop: Music, History, and Culture (Included in New Course Proposal)  Flexible Core: U.S. Experience in its Diversity (Group B)			
riexible core. 0.3. Experience in its Diversity (Group B)			
Department of English			
ENG 5800 - Creative Non-Fiction			
Flexible Core: Creative Expression (Group C)			
Provide Gold. Gradina Expression (Grade G)			
2. ENG 6100 - Digital Storytelling			
Flexible Core: Creative Expression (Group C)			
Tioxible dole: disdand Expression (creap o)			
*** INFORMATIONAL I	TEMS	FOR COLLEGE COUNCIL ***	
VI. CHANGES IN EXISTING COURSES			
Department of Communications and Performing Arts			
1. THA 4300 - Playwriting			
Change: Course Requisite			
FROM:		TO:	
Prerequisite: ENG 2400		Prerequisite: NONE	

r

TO:
Introduction to Theatre Arts
TO:
Script Analysis
TO:
10:
This course is designed to introduce students to the political dimensions of environmental issues. Students will learn about major environmental threats, the history of the environmental movement, and environmental justice. We will cover debates about climate change and the political efforts to address these problems at the global, national, and local levels
TO:
3 Credits, 4 Hours (2 hours lecture, 2 hours lab)
TO:
TO:  Prerequisite: NONE
Prerequisite: NONE

FROM:	то:
Introduces core culinary procedures including reading and converting recipes, measuring and substitution ingredients, and shifting from small-scale to large-scale recipe production. Through applied recipe testing, the course will review how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control	An introduction to core culinary concepts, which include standardized recipes, recipe conversions, kitchen weights and measures, yield percentage, and food costing. This course covers how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control
2. CA 100 - Culinary Arts I: Skills	
Changes: Course Requisite, Title, and Description	
FROM:	то:
Prerequisite: Passing score on Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math or MAT 100	Prerequisite: NONE
Corequisite: TAH 7100 and CA 990	Corequisite: <b>CA</b> 7100*, CA 990, <b>and CA 1100</b>
	*Currently listed as TAH 7100
FROM:	TO:
Culinary Arts I: Skills	Culinary Arts I: Fundamental Skills
FROM:	то:
Introduction to cooking terminology, techniques, and theories. Proper knife handling, vegetable cuts and stock, soup, and sauce production. Equipment use and product identification including herbs, produce, dairy, fish, poultry, meat, cold and dry pantries. Egg cookery introduced as a prelude to cooking techniques covered in Culinary Arts II. The proper use of seasoning and frequent tasting, the development of timing, and organization	Designed to provide students with a strong technical foundation in the basic practices of professional food preparation. Introduction to culinary terminology, techniques, and culinary skills. Fundamentals covered include proper knife handling, product and equipment identification, basic knife cuts, stocks, sauces, and soup production. Professionalism, timing, organization, and food safety and sanitation principles are emphasized.
3. CA 200 - Culinary Arts II: Major Techniques	
Change: Course Requisite, Title, and Description	
FROM:	TO:
Prerequisite: CA 100	Prerequisite: CA 100, <b>CA 7100*</b> , and <b>CA 990</b>
	*Currently listed as TAH 7100

FROM:	TO:
Culinary Arts II: Major Techniques	Culinary Arts II: Techniques and Theory
FROM:	TO:
FROW:	10:
Continuation of cooking terminology and theories, and major cooking techniques. Food groups including fresh and dry pasta, beans and legumes, rice and grains, vegetable and potato, and advanced small sauce and soup production, breakfast and brunch cookery are explored. Introduction to plate presentation, banquet-style lunch service, cost control theories and an operating revenue-generating food production facility.	Development and application of intermediate cooking methods, terminology, and theories. Introduction to the major dry and moist heat cooking techniques. Survey of major food groups and categories including vegetables, potatoes, meats, seafood, poultry, pasta, noodles, beans, legumes, rice and grains. The proper use of seasoning, frequent tasting, and the continuation of timing, organization, and food safety and sanitation principles are further emphasized. Plate presentation, service, and production in a commercial kitchen are introduced.
CA 300 - Garde Manger and Charcuterie	
Changes: Course Title and Description	
FROM:	TO:
Garde Manger and Charcuterie	Culinary Arts III: Breakfast, Pantry, and Garde Manger
FROM:	TO:
Introduction to cooking terminology, techniques, and theories in the cold kitchen. Areas of study include salads, sandwiches, appetizers, canapés, and hors d'oeuvres with emphasis on flavor profiles, visual composition, and buffet presentation. Charcuterie explored through sausage making, cured and smoked foods, and the use of forcemeats interrines, pâtés, galantines, and roulades. Traditional and practical use of repurposing meat, garniture and accoutrements, and classic and modern culinary trends are covered.	Introduction to cooking terminology, techniques, and theories of breakfast and the cold kitchen. Areas of study include egg cookery, breakfast preparations, salads, sandwiches, appetizers, canapés, and hors d'oeuvres. Students will experience short order cooking through breakfast cookery. Charcuterie is explored through sausage making and pâtés. Students will gain experience with buffet planning, execution, and presentation.

5. CA 1100 - Baking and Pastry	
Changes: Course Requisite, Title, and Description	
FROM:	TO:
Prerequisite: Passing score on Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math or MAT 100 and CA 990	Prerequisite: NONE
Corequisite: NONE	Corequisite: CA 7100*, CA 990, and CA 100
	*Currently listed as TAH 7100
FROM:	TO:
Baking and Pastry	Baking I: Baking and Pastry Fundamentals
FROM:	TO:
An introduction to baking and pastry making. Techniques for the quality production of yeasted and quick breads, pies and tarts, choux pastry, phyllo and puff pastry applications, basic cakes, cookies, ice cream and sorbets, Bavarians and mousses, and fruit cookery.	An introduction to essential baking and pastry terminology, techniques, and skills. Fundamentals covered include bake shop equipment and product identification, recipe scaling and measuring. Techniques for the high-quality production of quick breads, yeast breads, cookies, custards, choux pastry, basic cakes, pies and tarts are covered.
6. CA 1200 - Patisserie	
Changes: Course Requisite, Title, and Description	
FROM:	TO:
Prerequisite: CA 1100	Prerequisite: CA 1100, CA 7100*, CA 990, and CA 100
	*Currently listed as TAH 7100
FROM:	TO:
Patisserie	Baking II: Techniques and Theory

FROM:	TO:	
		٦
Continuation of baking and pastry making and the introduction of more advanced techniques. Includes artisanstyle yeast breads, laminated dough fabrication including puff pastry, Danish dough, and croissant dough, classic and contemporary layered cakes, classic specialty pastries, advanced cookies, introduction to petit fours, and meringues. Correct technique, product quality, and skills in critiquing taste, texture, and appearance, finished products suited for buffet or ala carte service with appropriate g arniture, sauces, and presentation, the professional pastry kitchen and volume production are covered.	Continuation of baking and pastry making and the introduction of more advanced techniques and skills. This course covers and produces: fruit desserts, advanced cookies, advanced cakes, tortes, artisan-style yeast breads, laminated and enriched doughs including doughnuts, puff pastry, Danishes, and croissants. Proper technique, product quality, and skills in critiquing taste, texture, and appearance, finished products suited for buffet or ala carte service with appropriate garniture, sauces, and presentation, the professional pastry kitchen and volume production are covered.	
7. CA 1400 - Artisan Bread Baking	1	
Changes: Course Requisites		4
		4
FROM:	TO:	4
Prerequisite: CA 1100	Prerequisite: CA 1100, <b>CA 7100*</b> , <b>CA 990</b> , and <b>CA 100</b>	
	*Currently listed as TAH 7100	
8. CA 1500 - Professional Cake Decorating		
Changes: Course Requisites		_
		_
FROM:	TO:	_
Prerequisite: CA 1100	Prerequisite: CA 1100 and CA 1200	4
CA 1600 - Chocolate and Sugar Confections		
Changes: Course Requisites		
FROM:	TO:	
Prerequisite: CA 1100	Prerequisite: CA 1100, <b>CA 7100*</b> , <b>CA 990</b> , and <b>CA 100</b>	
	*Currently listed as TAH 7100	
10. CA 5000 - Food and Beverage Cost Control		
Changes: Course Requisite, Title, and Description		$\Box$
FROM:	TO:	$\dashv$
	10.	$\dashv$
Prerequisite: Passing score on Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math or MAT 100 and CA 990	Prerequisite: <b>CA 7100*</b> , CA 990, <b>and CA 100</b>	
	*Currently listed as TAH 7100	

TO:  Menu Planning and Cost Control  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
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
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and controlling costs through forecasting, inventory controls, accurate food and labor costing. Menu planning, pricing, costing and menu mix concepts are covered.
TO:
Prerequisite: CA 7100*, CA 990, and CA 100
*Currently listed as TAH 7100
TO:
Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the food service industry. This course examines the historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, purchasing, receiving, storing, and regulation are explored. Through sensory analysis, students have the opportunity to explore, discuss, and evaluate various wine, beer, spirit, and non-alcoholic beverages.

12. CA 7200 - Restaurant and Food Service Operations	
Change: Course Requisite, Title, and Description	
FROM:	TO:
Prerequisite: CA 100 and CA 200	Prerequisite: CA 100 and CA 200
Corequisite: CA 2100	Corequisite: NONE
FROM:	TO:
Restaurant and Food Service Operations	Restaurant Kitchen Operations and Management
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FROM:	TO:
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.	An introduction to back of the house restaurant concepts and kitchen operations. Students will learn in our oncampus 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
13. CA 7400 - Menu and Dining Room Management	
Changes: Course Requisite, Title, and Description	
FROM:	то:
Prerequisite/Corequisite: TAH 7100 and CA 990	Prerequisite/Corequisite: NONE
Prerequisite: NONE	Prerequisites: CA 7100*, CA 990, and CA 100
	*Currently listed as TAH 7100
FROM:	TO:
Menu and Dining Room Management	Restaurant Management and Dining Room Operations
FROM:	TO:
	An introduction to front of the house concepts and dining
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.	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.

14. CA 9000 - Global Culinary Improvisation	
Change: Course Title and Description	
FROM:	TO:
Global Culinary Improvisation	Global Cuisines
FROM:	TO:
Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning and preparation, application of global flavor principles and ingredients, and modifications to meet specific requirements. This is a capstone course focused on improvisational, interactive activities structured around five competencies: problem-solving, culinary improvisation, flavor and palate development, leadership and teamwork, and communication.	This multicultural course provides an introductory examination of the global flavor principles, ingredients, and cooking styles from a variety of regional, national, and international cuisines. Students will become familiar with the food history, traditional ingredients, flavor principles, culinary techniques, and signature dishes that are indigenous to each region covered.
15. CA 9200 - Internship in Culinary Arts	
Change: Course Description	T
Change. Course Booshpach	
FROM:	TO:
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.	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.
16. TAH 4300 - Event Catering Management	
Changes: Course Hours, Requisite, Title, Prefix, and Description	
FROM:	TO:
3 credits, 3 hours	3 credits, 4 hours (2 hours lecture, 2 hours lab)
FROM:	TO:
Prerequisite: NONE	Prerequisites: CA 7100*, CA 990, and CA 100
	*Currently listed as TAH 7100

FROM:	TO:
Event Catering Management	Catering and Quantity Food Production
FROM:	TO:
Introduction to the basic skills and competencies required for catering, food and beverage operations, and the opportunities and responsibilities of this sector of the hospitality and tourism industry.	Introduction to the basic skills and principles required for planning, executing, and managing catered events. Menu planning, food production, event logistics, and various styles of catered events are discussed. Focus is placed on the techniques, principles, and practices of preparing and presenting food within a large-scale food service operation.
FROM:	TO:
TAH	CA
17. TAH 7100 - Introduction to Professional Food Service	
Changes: Course Requisite, Prefix, Title, and Description	
FROM:	TO:
Prerequisite/Corequisite: CA 990	Prerequisite/Corequisite: NONE
Corequisite: NONE	Corequisite: CA 990
FROM:	TO:
Introduction to Professional Food Service	Introduction to Food Service Operations and Sanitation

FROM:	то:
An introduction to the various components of the professional food service industry. Subjects will include the history, scope, classification, trends, food service management tools, customer service and basic quantitative reasoning as it relates to food services.	An introduction to the various components of the professional food service industry. Subjects will include history, industry segments, trends, operations, management tools, menus, and career opportunities as they relate to the food service industry. The course also focuses on practices for serving safe food and maintaining a sanitary kitchen environment. Students will prepare for the ServSafe Food Handler certification from the National Restaurant Association and the New York City Food Handler's certification examination from the NYC Department of Health and Mental Hygiene.
FROM:	TO:
TAH	CA
18. TAH 2500 - Tourism and Hospitality Marketing	<u> </u>
Change: Course Requisite	
FROM:	TO:
Prerequisite: TAH 100	Prerequisite: NONE
Prerequisite/Corequisite: NONE	Prerequisite/Corequisite: TAH 100
19. TAH 3000 - Financial Decision Making	
Change: Course Requisite	
Onlango. Odurae Nequialle	
FROM:	то:
Prerequisite: TAH 100	Prerequisite: NONE
Prerequisite/Corequisite: NONE	Prerequisite/Corequisite: TAH 100

20. TAH 9096 - Virtual Enterprise		
FROM:	TO:	
Introduction to business operations of tourism, hospitality, aviation, international transportation, and the food service industries through the development operation of a simulated business environment. Utilizing technology, students trade products and services, and form decision-making teams that conceive, organize and operate business transactions.	This course immerses students in the dynamic world of tourism and hospitality, focusing on innovation and business-building. Students will conceptualize, develop, and pitch an innovative business venture within the tourism and hospitality industry. Through a practical teaching environment, students gain the foundational skills needed to launch a successful enterprise within the industry.	
INFORMATIONAL GU	JIDELINES FOR THE COMMITTEE	
	N/A	
Meeting adjourned at 2:39 PM		
Respectfully submitted,		
Amanda Kalin (Curriculum Committee Secretary)		