

KINGSBOROUGH COMMUNITY COLLEGE  
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: Tourism and Hospitality

Date: July 26, 2018

Title Of Course/Degree/Concentration/Certificate: Certificate in Culinary Arts

Change(s) Initiated: (Please check)

- |   |   |
|---|---|
| <input type="checkbox"/> Closing of Degree            | <input checked="" type="checkbox"/> Change in Degree or Certificate                   |
| <input type="checkbox"/> Closing of Certificate       | <input type="checkbox"/> Change in Degree: Adding Concentration                       |
| <input type="checkbox"/> New Certificate Proposal     | <input type="checkbox"/> Change in Degree: Deleting Concentration                     |
| <input type="checkbox"/> New Degree Proposal          | <input type="checkbox"/> Change in Prerequisite, Corequisite, and/or Pre/Co-requisite |
| <input type="checkbox"/> New Course                   | <input type="checkbox"/> Change in Course Designation                                 |
| <input type="checkbox"/> New 82 Course (Pilot Course) | <input type="checkbox"/> Change in Course Description                                 |
| <input type="checkbox"/> Deletion of Course(s)        | <input type="checkbox"/> Change in Course Title, Number, Credits and/or Hours         |
|   | <input type="checkbox"/> Change in Academic Policy                                    |
|   | <input type="checkbox"/> Pathways Submission:   |
|   | <input type="checkbox"/> Life and Physical Science                                    |
|   | <input type="checkbox"/> Math and Quantitative Reasoning                              |
|   | <input type="checkbox"/> A. World Cultures and Global Issues                          |
|   | <input type="checkbox"/> B. U.S. Experience in its Diversity                          |
|   | <input type="checkbox"/> C. Creative Expression                                       |
|   | <input type="checkbox"/> D. Individual and Society                                    |
|   | <input type="checkbox"/> E. Scientific World  |

Other (please describe): \_\_\_\_\_

PLEASE ATTACH MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

DEPARTMENTAL ACTION

Action by Department and/or Departmental Committee, if required:

Date Approved: 9/21/18 Signature, Committee Chairperson: ALBING

If submitted Curriculum Action affects another Department, signature of the affected Department(s) is required:

Date Approved: \_\_\_\_\_ Signature, Department Chairperson: \_\_\_\_\_

Date Approved: \_\_\_\_\_ Signature, Department Chairperson: \_\_\_\_\_

I have reviewed the attached material/proposal

Signature, Department Chairperson: ALBING

TO: Curriculum Committee  
FROM: Department of Tourism and Hospitality  
DATE: June 20, 2018  
RE: Certificate in Culinary Arts

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The Department of Tourism and Hospitality is proposing a correction for Certificate in Culinary Arts

**FROM:**

**Certificate Requirements: (10 Courses, 28 Credits)**

TAH 7100 – Introduction to Professional Food Service (3 crs.)  
CA 100 – Culinary Arts I: Skills (3 crs.)  
CA 200 – Culinary Arts II: Major Techniques (3 crs.)  
CA 1100 – Baking and Pastry (3 crs.)  
CA 2100 – Food Safety and Sanitation Certification (1 cr.)  
CA 3000 – Garde Manger and Charcuterie (3 crs.) or CA 1200 – Patisserie (3 crs.)  
CA 7200 – Restaurant and Food Service Operations (3 crs.) or CA 7400 – Menu and Dining Room Management (3 crs.)  
CA 5000 – Food and Beverage Cost Control (3 crs.) or CA 6000 – Beverage Management (3 crs.)  
CA 9000 – Global Culinary Improvisation Capstone (3 crs.)  
CA 9200 – Internship in Culinary Arts (3 crs.)

**TO:**

**Certificate Requirements: (10 Courses, 28 Credits)**

TAH 7100 – Introduction to Professional Food Service (3 crs.)  
CA 990 - Culinary Concepts (3 crs.)  
CA 100 – Culinary Arts I: Skills (3 crs.)  
CA 200 – Culinary Arts II: Major Techniques (3 crs.)  
CA 1100 – Baking and Pastry (3 crs.)  
CA 2100 – Food Safety and Sanitation Certification (1 cr.)  
CA 3000 – Garde Manger and Charcuterie (3 crs.) or CA 1200 – Patisserie (3 crs.)  
CA 7200 – Restaurant and Food Service Operations (3 crs.) or CA 7400 – Menu and Dining Room Management (3 crs.)  
CA 9000 – Global Culinary Improvisation Capstone (3 crs.)  
CA 9200 – Internship in Culinary Arts (3 crs.)

**Rationale for Change:**

Currently, certificate students have the option of choosing one of these courses: CA 5000 – Food and Beverage Cost Control (3 crs.) or CA 6000 – Beverage Management (3 crs.), but are missing CA 990 - Culinary Concepts; a co/pre-requisite to the majority of the other certificate courses.

We would like to remove the option for the choice of CA 5000 or CA 6000, and replace it with CA 990 - Culinary Concepts. In addition to CA 990 being a co/pre-requisite to the majority of the other certificate courses, industry response has told us the specific skillset found in CA 990 is more important than the offering in either CA 5000 or CA 6000, for our Certificate-earning graduates to obtain.

CA990 - Culinary Concepts is an existing course. When this course was first added to the program, it was not added to the certificate.



