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		
1. A.A. Liberal Arts: Literary Studies Concentration - Update to Concentration 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		

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.	
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, they are strongly suggested and/or required for the major. One (1) course from each Group A to E and one (1) additional course from any group.		When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major. One (1) course from each Group A to E and one (1) 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 Brooklyn College's BBA program take PHI 6800 - Ethical Problems in Business and Society		It is recommended that students planning to transfer to Brooklyn College's BBA program take PHI 6800 - Ethical 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	
DEPARTMENT REQUIREMENTS (9 to 11 Courses, 29 to 35 Credits)	29-35	**DEPARTMENT REQUIREMENTS (9 to 11 Courses, 29 to 35 Credits)**	29-35
ACC 1100 - Fundamentals of Accounting I	4	ACC 1100 - Fundamentals of Accounting I	4
ACC 1200 - Fundamentals of Accounting II	4	ACC 1200 - Fundamentals of Accounting II	4
BA 1100 - Fundamentals of Business	3	BA 1100 - Fundamentals of Business	3
BA 1200 - Business Law I	3	BA 1200 - Business Law I	3
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 Flexible Core, **THEN** choose one (1) of the following courses. **IF BOTH** ECO 1200 and ECO 1300 are taken to satisfy Pathways Flexible Core, **THEN** choose two (2) of the following courses:		**IF** ECO 1200 or ECO 1300 is taken to satisfy Pathways Flexible Core, **THEN** choose one (1) of the following courses. **IF BOTH** ECO 1200 and ECO 1300 are taken to satisfy Pathways Flexible Core, **THEN** choose two (2) of the following courses:	
BA 1300 – Business Law II **or**	3	BA 1300 – Business Law II **or**	3
BA 6100 – Spreadsheet Applications in Business **or**	3	BA 6100 – Spreadsheet Applications in Business **or**	3
		BA 3300 - Business Communications or	**3**
ECO 1400 – Money and Banking **or**	3	ECO 1400 – Money and Banking **or**	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 degree	1	1 credit sufficient to meet required total of 60 credits for the degree	1
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 **HIGHLY RECOMMENDED** 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 **HIGHLY RECOMMENDED** 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 Concentration, (2) Addition of (a) Musical Theatre Concentration and (b) Acting Concentration.

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.	
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 *suggested* and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. *No more than two courses can be selected from the same discipline.*		When Flexible Core courses are specified for a category, they are strongly *suggested* and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. *No more than two courses can be selected from the same discipline.*	
A. World Cultures and Global Issues		A. World Cultures and Global 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~~			
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):	~~21~~ **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
<u>AND</u>			
~~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*~~	~~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 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~~		
~~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 **one** (1) of the following concentrations			
~~**PERFORMANCE CONCENTRATION: (5 Courses, 9 Credits)**~~			
~~Select **two(2)** from the following courses:~~			
~~THA 4400 - Voice and Diction for the Actor **or**~~	3		

THA 4600 - Musical Theatre Vocal Skills **or**	3		
THA 5300 - Acting II: Scene Study **or**	3		
THA 5800 - Musical Theatre Performance	3		
AND			
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		
OR			
TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 9 15 Credits)	**15**	**TECHNICAL PRODUCTION CONCENTRATION: (5 Courses, 15 Credits)**	**15**
Select ~~two(2)~~ **three (3)** from the following courses:		Select **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 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 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 must be repeated for a total of three (3) credits	1 x 3	THA 4100 – Production Practicum Series* (1 cr.) Course must be repeated for a total of three (3) credits	1 x 3
		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 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**
		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
	OR	
	MUSICAL THEATRE CONCENTRATION: (5 Courses, 15 Credits)	15
	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 States	3
	AND	
	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 **six (6)** credits and at **least two (2)** from the following:	6
	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 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

		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**
ELECTIVES: 0 - 6 credits sufficient to total 60 credits for the degree.	**0-6**	**ELECTIVES:** 0 - 6 credits sufficient to total 60 credits for the degree.	**0-6**
TOTAL CREDITS: 60	**60**	**TOTAL CREDITS: 60**	**60**
Note:		**Note:**	
*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			
1. A.A.S. Computer Information Systems			
HEGIS: 5101.00			
Program Code: 01055			
Change: Degree Requirements			
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 required for the major.		When Required Core courses are specified for a category, they are 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: [1, 2]	3
MAT 9010 - Introduction to Mathematics with College Algebra^ **or**		MAT 9010 - Introduction to Mathematics with College Algebra^ **or**	

MAT 9B0 - College Algebra for STEM Majors^ **or**		MAT 9B0 - College Algebra for STEM Majors^ **or**	
MAT 900 - College Algebra^		MAT 900 - College Algebra^ **or**	
		MAT 1400 - Analytic Geometry and Pre-Calculus	
Life and Physical Sciences	3	Life and Physical Sciences	3
FLEXIBLE CORE: (3 Courses, **9** ~~10~~ Credits)	**9** ~~10~~	**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</u> Discipline		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 <u>Different</u> Discipline	
A. World Cultures & Global Issues		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*:	**3** ~~04~~	E. Scientific World*:[1]	**3**
MAT 1400 – Analytic Geometry and Pre-Calculus Mathematics * **or**	3	MAT 1400 – Analytic Geometry and Pre-Calculus Mathematics * **or**	3
~~MAT/BA 2200 – Business Statistics*~~	~~04~~	**MAT 1500 - Calculus^**	
DEGREE REQUIREMENTS: (11 Courses, ~~37 to 38~~ **39** Credits)	~~37 - 38~~ **39**	**DEGREE REQUIREMENTS:** (11 Courses, **39** Credits)	**39**
CP 500 - Introduction to Computer Programming	4	CP 500 - Introduction to Computer Programming	4
CP 2100 - C++ Programming I	4	CP 2100 - C++ Programming I	4
CP 2200 - C++ Programming II	4	CP 2200 - C++ Programming II	4
CIS 1200 - Introduction to Operating Systems	3	CIS 1200 - Introduction to Operating Systems	3
CIS 1500 - Applied Computer Architecture	3	CIS 1500 - Applied Computer Architecture	3
CIS 3100 - Introduction to Database	3	CIS 3100 - Introduction to Database	3
~~ACC 1100 – Fundamentals of Accounting I~~ **or**	**3** ~~04~~		
BA 1100 - Fundamentals of Business **or**		BA 1100 - Fundamentals of Business	**3**
~~BA 1200 - Business Law I~~			
~~HE 1400 - Critical Issues in Personal Health~~	~~1~~		
		MAT/BA 2200 - Business Statistics	**3**
AND		**AND**	
Select three (3) courses from the following	12	**Select three (3) courses from the following**	12
CP 6200 - JAVA Programming 2	4	CP 6200 - JAVA Programming 2	4
CIS 2100 - Introduction to Webpage Development	4	CIS 2100 - Introduction to Webpage Development	4
CIS 2200 - HTML Authoring and JavaScript	4	CIS 2200 - HTML Authoring and JavaScript	4

CIS 3200 - Advanced Database Programming	4	CIS 3200 - Advanced Database Programming	4
CIS 4500 - Network Server Administration	4	CIS 4500 - Network Server Administration	4
ELECTIVES: 0 ~~2~~ credits sufficient to total 60 credits for the degree.	**0 ~~2~~**	**ELECTIVES**: **0** 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.**	
		[1] **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.**	
		[2] **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:**	
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: (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	
DEGREE REQUIREMENTS: (9 **7** Courses, ~~24~~ **21** Credits):	~~024~~ **21**	**DEGREE REQUIREMENTS:** (**7** Courses, **21** Credits):	~~21~~
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~~	1		
CA 5000 - ~~Food and Beverage~~ **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 **or**	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 **one** (1) of the following concentrations		Select **one** (1) of the following concentrations	
BAKING AND PASTRY CONCENTRATION: (~~05~~ 6 Courses, ~~15~~ 18 Credits)	~~15~~ **18**	**BAKING AND PASTRY CONCENTRATION: (6 Courses, 18 Credits)**	~~18~~

CA 1200 - **Baking II: Techniques and Theory** ~~Patisserie~~	3	CA 1200 - **Baking II: Techniques and Theory**	3
CA 1300 - Contemporary Dessert Plating	3	CA 1300 - Contemporary Dessert Plating	3
CA 1400 - Artisan Bread Baking	3	CA 1400 - Artisan Bread Baking	3
CA 1500 - Professional Cake Decorating	3	CA 1500 - Professional Cake Decorating	3
CA 1600 - Chocolate and Sugar Confections	3	CA 1600 - Chocolate and Sugar Confections	3
		CA 1700 - Baking III: Advanced Skills	**3**
OR		**OR**	
CULINARY ARTS CONCENTRATION: (0~~5~~ 6 Courses, ~~15~~ 18 Credits)	~~15~~ 18	**CULINARY ARTS CONCENTRATION: (6 Courses, 18 Credits)**	~~18~~
CA 200 – Culinary Arts II: ~~Major~~ Techniques **and Theory**	3	CA 200 – Culinary Arts II: Techniques **and Theory**	3
CA 300 - **Culinary Arts III: Breakfast, Pantry, and** Garde Manger ~~and Charcuterie~~	3	CA 300 - **Culinary Arts III: Breakfast, Pantry, and** Garde Manger	3
		CA 400 - Culinary Arts IV: Advanced Skills and Production	**3**
CA 7200 - Restaurant **Kitchen** ~~and Food Service~~ Operations **and Management**	3	CA 7200 - Restaurant **Kitchen** Operations **and Management**	3
CA 7400 - ~~Menu and~~ **Restaurant Management and** Dining Room ~~Management~~ **Operations**	3	CA 7400 - **Restaurant Management and** Dining Room **Operations**	3
CA 9000 - Global ~~Culinary Improvisation~~ **Cuisines**	3	CA 9000 - Global **Cuisines**	3
ELECTIVES: 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
2. Certificate in Culinary Arts			
HEGIS: 5404			
PROGRAM CODE: 33947			
Change: Certificate Requirements			
FROM:		**TO:**	
COLLEGE REQUIREMENTS		**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).		English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).	
CERTIFICATE REQUIREMENTS (10 Courses, ~~28~~ 30 Credits)	~~28~~ 30	**CERTIFICATE REQUIREMENTS (10 Courses, 30 Credits)**	**30**

~~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~~	~~1~~		
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 - ~~Menu and~~ **Restaurant Management and** Dining Room ~~Management~~ **Operations**		CA 7400 - **Restaurant Management and** Dining Room **Operations**	
AND		**AND**	
CA 9000 - Global ~~Culinary Improvisation~~ **Cuisines**	3	CA 9000 - Global **Cuisines**	3
CA 9200 – Internship in Culinary Arts	3	CA 9200 – Internship in Culinary Arts	3
TOTAL CREDITS: ~~28~~ **30**	~~28~~ **30**	**TOTAL CREDITS: 30**	**30**

3. A.A.S. Tourism and Hospitality	
HEGIS code: 5011.10	
Program Code: 81183	
Change: Degree Requirements	

FROM:		**TO:**	
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	
DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):	27	DEPARTMENT REQUIREMENTS: (9 Courses, 27 Credits):	27
TAH 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 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	3
TAH 1200 - Tourism and Hospitality Entrepreneurship	3	TAH 1200 - 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 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)		**FOOD AND BEVERAGE MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)**	**12**
CA 990 - Culinary Concepts	3	CA 990 - Culinary Concepts	3
~~TAH~~ **CA** 7100 - Introduction to ~~Professional~~ 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 5000 - Food and Beverage Cost Control	3
CA 6000 - Beverage Management	3	CA 6000 - Beverage Management	3
OR		**OR**	
HOTEL MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)		**HOTEL MANAGEMENT CONCENTRATION: (4 Courses, 12 Credits)**	**12**
TAH 2200 - Front Office Operations	3	TAH 2200 - Front Office Operations	3

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
OR		**OR**	
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
		OR	
		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**
ELECTIVES: 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 an update to course title is reflected below.

Liberal Arts

1. A.A. Liberal Arts

HEGIS: 5649.00

Program Code: 01044

Change: Degree Requirements: (1) Update to the Music Concentration 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.	
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 *suggested* and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. *No more than two courses can be selected from the same discipline.*		When Flexible Core courses are specified for a category, they are strongly *suggested* and/or required for the major. One course from each Group A to E. and one (1) additional course from any group. *No more than two courses can be selected from the same 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	
± 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 **or**		Media and Film Studies **or**	
Music **or**		Music **or**	
Theatre		Theatre	
AND		**AND**	
Speech	03	Speech	03
AND		**AND**	
Literature and Writing **or**	03	Literature and Writing **or**	03
Philosophy		Philosophy	
AND		**AND**	
U.S. Politics **or**	03	U.S. Politics **or**	03
U.S. History		U.S. History	

AND		**AND**	
Psychology **or**	03	Psychology **or**	03
Sociology		Sociology	
AND		**AND**	
World History **or**	03	World History **or**	03
Anthropology **or**		Anthropology **or**	
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 **or**	03	MUS 3100 - Introduction to Music **or**	03
MUS 2700 - Music in World Cultures		MUS 2700 - Music in World Cultures	
AND		**AND**	
MUS 2100 - Introduction to Jazz **or**	03	MUS 2100 - Introduction to Jazz **or**	03
MUS 2200 - Music of the 20th Century **or**		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 credits.	**3**	**ELECTIVES:** 3 credits sufficient to meet required total of 60 credits.	**3**
TOTAL CREDITS: 60	**60**	**TOTAL CREDITS: 60**	**60**
Note:		**Note:**	
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			
Department of Communications and Performing Art			
1. MUS 2800 - Introduction to Hip Hop: Music, History, and Culture (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 Hip Hop from its origins in the South Bronx in the late 70's through current times within social and political contexts. The related art forms of break dancing, rapping, turntablism, and graffiti art will be examined in order to show how Hip Hop culture has been used as an agent for social change and development of identity. No previous musical experience in required

Department of English

An Amendment by Substitution was submitted for ENG 5100. The new information for the course is included below.

1. ENG 5100 - Writing for Technical Fields			
Prerequisite: ENG 1200 or ENG 12A0			
Corequisite: NONE			
Pre-/Co-requisite: NONE			
Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			

Course Description: Writing for Technical Fields helps students learn the composing processes and genres of technical writing. The course emphasizes rhetorical awareness, ethical communication, problem solving, and research skills essential for success in technical workplaces and academic settings. It is designed for students interested in fields such as healthcare, finance, government, and product development and other fields in which technical writing and communication skills are vital. Students will write clear, purposeful, and audience-focused documents in various technical and workplace genres, including technical descriptions, instruction manuals, and recommendation or feasibility reports.

1. ~~ENG 5100 - Writing for Technical and STEM Fields~~			
~~Prerequisite: ENG 1200 or ENG 12A0~~			
~~Corequisite: NONE~~			
~~Pre-/Co-requisite: NONE~~			
~~Credits: 3~~			
~~Equated Credits: N/A~~			
~~Hours: 3 hours lecture~~			

~~Course Description: Writing for Technical and STEM Fields helps students learn the composing processes and genres of technical writing in STEM contexts. The course emphasizes rhetorical awareness, ethical communication, and research skills essential for success in technical workplaces and academic settings. It is designed for students in the sciences and healthcare fields as well as students who are interested in learning to write in genres connected with these areas. Students will write clear, purposeful, and audience-focused documents in various technical and workplace genres, including technical descriptions, instruction manuals, and recommendation or feasibility reports.~~

Department of Tourism and Hospitality

1. CA 400 - Culinary Arts IV: Advanced Skills and Production			
Prerequisite: CA 200			
Corequisite: NONE			
Pre-/Co-requisite: CA 300			

Credits: 3			
Equated Credits: N/A			
Hours: 1 hour lecture, 4 hours lab			

Course Description: Exploration of advanced culinary techniques, skills, methods and preparations. High volume production, advanced butchery, meat fabrication, classical specialty techniques, modernist cooking, and molecular cuisine are covered. Culinary creativity is explored through recipe and menu formulation, sensory analysis, palate development, plate presentation, and improvisational cooking. Special diets and seasonality are addressed.

2. CA 1700 - Baking III: Advanced Skills			
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			

Course Description: This course elevates and challenges students' pastry skills through an exploration of advanced and modern pastry techniques and global influences shaping the pastry industry. Students will also explore baking for special diets, frozen desserts, contemporary cakes, modern tarts and savory baking. Students will also produce petit gateaux and petit-fours focusing on structure, ingredients and visual presentation. Emphasis is placed on professional production standards, flavor balance, artistic expression, finishing techniques and sustainable baking practices.

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			

Course Description: This course teaches students the fundamental skills and techniques for a successful career in sales within the Tourism and Hospitality industry. Students learn how to interact with customers through verbal and written communication to manage the sales process. Using real-world scenarios, students learn about sales strategies for different Tourism and Hospitality industry sectors

4. TAH 4800 - Introduction to Event Planning			
Prerequisite: NONE			
Corequisite: NONE			
Pre-/Co-requisite: TAH 100			
Credits: 3			
Equated Credits: N/A			
Hours: 3 hours lecture			

Course Description: This course introduces students to the foundational principles and practices of event planning within the tourism and hospitality industry. The course covers the complete event lifecycle, from initial concept development to post-event evaluation. Students will learn about key planning elements, including budgeting, site selection, marketing, and logistics.

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 overview of the technology used to plan, promote, and execute modern events. Students will explore the "Event Tech Stack," from project management and registration platforms to mobile apps and audience engagement tools. The course focuses on the distinct skill set required to produce successful virtual and hybrid meetings, including platform selection, digital engagement strategies, and managing virtual speakers

IV. PATHWAYS

Department of Communications and Performing Arts
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)

Department of English
1. ENG 5800 - Creative Writing: Non-Fiction
Flexible Core: Creative Expression (Group C)

2. ENG 6100 - Digital Storytelling			
Flexible Core: Creative Expression (Group C)			

*** INFORMATIONAL ITEMS 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**	

2. THA 5000 - Foundations in Theatre Arts				
Change: Course Title				
FROM:			**TO:**	
Foundations in Theatre Arts			**Introduction to** Theatre Arts	
3. THA 5100 - Play Analysis				
Change: Course Title				
FROM:			**TO:**	
Play Analysis			**Script** Analysis	
Department of History, Philosophy and Political Science				
1. POL 5800 - Environmental Politics				
Change: Course Description				
FROM:			**TO:**	
The nature and causes of hazards that pose threats to the global environment and the policies that have been put forth to solve these problems. The roles played by political parties, interest groups and government in shaping public policy on the state, national and international levels are also examined			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	
Department of Mathematics and Computer Science				
1. MAT/BA 2200 - Business Statistics				
Change: Credits/Hours				
FROM:			**TO:**	
4 Credits, 4 Hours			**3** Credits, 4 Hours (**2 hours lecture, 2 hours lab**)	
Department of Tourism and Hospitality				
1. CA 990 - Culinary Concepts				
Changes: Course Requisite and Description				
FROM:			**TO:**	
Prerequisite: Passing score on Elementary Algebra portion of the ACCUPLACER CUNY Assessment Test in Math **or** MAT 100			Prerequisite: **NONE**	
Corequisite: NONE			Corequisite: **CA 7100***	
			*Currently listed as TAH 7100	

FROM:		TO:	
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:		TO:	
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: **CA** 7100*, CA 990, **and CA 1100**	
		Currently listed as TAH 7100	

FROM:		TO:	
Culinary Arts I: Skills		Culinary Arts I: **Fundamental** Skills	

FROM:		TO:	
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, **CA 7100*, and CA 990**	
		Currently listed as TAH 7100	

FROM:		TO:	
Culinary Arts II: Major Techniques		Culinary Arts II: Techniques **and Theory**	
FROM:		**TO:**	
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.	

4. 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:	
Continuation of baking and pastry making and the introduction of more advanced techniques. Includes artisan-style 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

Changes: Course Requisites

FROM:		TO:	
Prerequisite: CA 1100		Prerequisite: CA 1100, **CA 7100*, CA 990, and CA 100**	
		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**	

9. CA 1600 - Chocolate and Sugar Confections

Changes: Course Requisites

FROM:		TO:	
Prerequisite: CA 1100		Prerequisite: CA 1100, **CA 7100*, CA 990, and CA 100**	
		Currently listed as TAH 7100	

10. CA 5000 - Food and Beverage Cost Control

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: **CA 7100*,** CA 990, **and CA 100**	
		Currently listed as TAH 7100	

FROM:		**TO:**	
Food and Beverage Cost Control		**Menu Planning** and Cost Control	
FROM:		**TO:**	
The application of tools to manage and control food and labor costs in the food service industry. Students learn the fundamental flow of the purchasing cycle including procuring vendors, selecting products, placing orders, and proper receiving procedures. Emphasis placed on understanding and controlling food and labor costs through forecasting, inventory evaluation, and income statements. Preparation for industry certification of the National Restaurant Association Educational Foundation Manage First Program certification exam.		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 and controlling costs through forecasting, inventory controls, accurate food and labor costing. Menu planning, pricing, costing and menu mix concepts are covered.	
11. CA 6000 - Beverage Management			
Changes: Course Requisite and Description			
FROM:		**TO:**	
Prerequisite: TAH 7100		Prerequisite: **CA 7100*, CA 990, and CA 100**	
		Currently listed as TAH 7100	
FROM:		**TO:**	
Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their role in the restaurant industry from a culinary and marketing perspective. Examination of historical, geographical, cultural, and profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. Preparation for industry certification of the National Restaurant Association Educational Foundation ServSafe Alcohol certification exam.		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**	
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 on-campus restaurant by working various kitchen stations. Emphasis is placed on proper food handling and serving techniques and food preparation. Students will gain practical experience in developing a sense of urgency and timing in a restaurant kitchen, plating, and teamwork	

13. CA 7400 - Menu and Dining Room Management			
Changes: Course Requisite, Title, and Description			
FROM:		**TO:**	
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:**	
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.		An introduction to front of the house concepts and dining room operations. Students will learn in our on-campus restaurant by working various dining room positions. Emphasis is placed on the importance of interacting with guests, teamwork, communication, and organization. Students will gain practical experience in proper table service, serving techniques, customer service, and styles of service.	

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			
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:		TO:	
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			
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			
FROM:		**TO:**	
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 GUIDELINES FOR THE COMMITTEE			
N/A			
Meeting adjourned at 2:39 PM			
Respectfully submitted,			
Amanda Kalin (Curriculum Committee Secretary)			