

Culinary Arts, Department of Tourism & Hospitality  
Kingsborough Community College, City University of New York

**COURSE INFORMATION:**

Course Meets: Mondays 9:10am-12:30pm; 9/9/25 thru 12/19/25; V225  
Instructor: Anthony Marzuillo  
Email: [Anthony.Marzuillo@kbcc.cuny.edu](mailto:Anthony.Marzuillo@kbcc.cuny.edu)  
Office Hours: Mondays 8:00am-9:00am & 12:30pm-2:30pm in V229G;  
All other times are **\*BY APPOINTMENT\***

**OFFICIAL COURSE DESCRIPTION:**

Introduces core culinary procedures, including reading and converting recipes, measuring, and substituting 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.

**LEARNING OBJECTIVES:**

- Understand the basics of standard recipes
- Distinguish how and when to measure ingredients by weight and volume
- Properly use scales, measuring cups, and measuring spoons
- Understand and apply ingredient and recipe yield terminology: as-purchased, edible portion, trim, unusable trim, and usable trim
- Distinguish between recipe yield and portion size
- Increase and decrease recipe yield and portion size
- Understand costing fundamentals: as-purchased price, edible portion cost, selling price

**REQUIRED TEXTBOOK & COURSE MATERIALS:**

DeLange, L., & Marzuillo, A., (2021) Professional Culinary Calculations (1<sup>st</sup> ed., Vol. 1). Great River Learning. ISBN: 9781644966273

Publisher Link: <https://www.greatriverlearning.com/product-details/1971>

Bookstore Link:

<https://kbcc.textbookx.com/institutional/index.php?action=browse#/books/4910306/>

\*\*\*Please have a calculator, a notebook in which to take and keep notes, and something to write with. Class policy dictates the calculator *cannot be on a telephone*.

*\*Supplemental course materials that are required will be provided and uploaded to Brightspace.*

## COURSE GRADING

### Grading

In culinary classes at KCC, we use a competency-based approach to grading. In order to earn an "A" you must be able to do all the skills that the course requires. You will never be graded on getting it perfect the first time, but will need to perform each task in a reasonable time frame in order to get full credit for the activity.

### Letter Grade Scale:

Grade	Percentage	Grade	Percentage	Grade	Percentage
A+	97-100	A	93-96	A-	90-92
B+	87-89	B	83-86	B-	80-82
C+	77-79	C	73-76	C-	70-72
D+	67-69	D	60-66	F	below 60

### Grading Breakdown:

40% Participation  
30% Homework & Assignments  
20% Quizzes  
10% Final Exam

**This is college and a professional environment. Treat everything you do in this class and on this campus as your job. You are here to learn not only academic material, but also to learn professionalism and to prepare yourselves to be successfully employed once you graduate. I run my classes accordingly. I am not only here to teach you, but I am also here to be a professional resource, take advantage of that!**

### ASSIGNMENT POLICY

As a rule, I do not accept late work under any circumstances. Treat this course as if it was your job. Communicate with me, and I will communicate with you. I do understand that the world (especially now) is an unpredictable place and things happen, if you have extenuating circumstances, let me know and I will do my best to work with you. **This policy applies to homework, quizzes, projects, and/or exams.**

### COURSE MODALITY

CA 990 is fully **in-person**. On-campus participation is a requirement of the course.

## **BRIGHTSPACE & ONLINE ACCESS**

This course is fully in-person and meets on-campus, however there will be online academic components, specifically the course book is completely digital and there are assigned readings, homework assignments, and practice quizzes assigned to be completed each week via the publication online.

Brightspace will be utilized extensively and will be an important tool for this course. As well as being together on campus, Brightspace will be the main information resource for this class.

Please make sure the email address you access or have dedicated to schoolwork is the one in CUNYFirst and in Brightspace.

## **GRADING BREAKDOWN:**

### PARTICIPATION (40%)

It is important to keep up with your weekly work and to be prepared for each class. This course is cumulative in nature, meaning each week builds upon the content of previous weeks.

Class Participation includes:

- Completing ALL assigned work ON TIME.
- Following instructions--for example posting material in the correct place, showing all work on math problems, etc.
- Paying attention and maintaining your focus during lecture.
- Engaging in lecture; including asking thoughtful questions and responding constructively to your classmates.
- Answering questions voluntarily and when you are called on (it is ok to not know the answer to a question, I am more interested in you working to find the correct answer).
- Reading the posted PowerPoint lectures--I am able to track when you access the PowerPoints and for how long you access the PowerPoints.
- Completing in-class assignments and exercises in a productive way (working out the problems legitimately).

Attendance in hands-on/theoretical cooking classes is critical to your success. There is no way to "make up" a class. Because your daily grade is determined by your work and participation in class, absences will negatively impact your grade. Being on time means being at your workstation and prepared when class begins. Being more than 30 minutes late will result in a ZERO for participation for the day.

## **CELL PHONES:**

No cell phones whatsoever in class! This means not only not USING cell phones in class, but also not charging them. They are disruptive and distracting to both the instructor and the class. If you do not have a calculator, you may not use your phone as a calculator.

## **Lateness**

Lateness will not be tolerated! As in any professional environment you are expected to arrive to class on time ready to learn. Lateness is disruptive to me and your classmates, plus you are losing valuable hands-on learning time. EVERY class will begin promptly on-time unless you are instructed otherwise.

- Any student who arrives 1-10 minutes late will lose 10% of their performance grade for that day.
- Any student who arrives 11-20 minutes late will lose 25% of their performance grade for that day.
- Any student who arrives 21-30 minutes late will lose 50% of their performance grade for that day and may only observe class for that day and may not participate in the hands-on portion of class.
- Any student who arrives 30+ minutes late will lose 100% of their performance grade for that day and may only observe class for that day and may not participate in the hands-on portion of class.

## HOMEWORK & ASSIGNMENTS (30%)

The text for this course is digital. You must purchase the book on or before our first-class meeting. Without purchasing the text, you will be unable to complete your assigned readings and homeworks.

Homework for this class is reading the assigned chapter from the book, completing the exercises within the chapter, at the end of each chapter, and the quiz at the end of each chapter.

Your weekly homework assignments are due weekly on Sunday evenings by 11:59pm and are to be submitted digitally via the publication.

No late work will be accepted.

## QUIZZES (20%)

Quizzes may be announced or unannounced. They will be given during in-person meetings. All quizzes are timed, so use your time wisely. You will receive specific instructions before each quiz begins, please follow those instructions closely. No make-ups will be given, if you miss the quiz, you will receive a score of 0. Each quiz is cumulative of the preceding lectures, so the best way to prepare is to study the lectures, do your homework, and read the textbook.

## FINAL EXAM (10%)

To be held on **December 15<sup>th</sup>**. The final exam in this course is written, cumulative, and covers all content from the course.

**AI STATEMENT:**

While artificial intelligence (AI) can be a useful tool for exploring topics in this course, it should be used as just that, a tool. Though utilization of AI as a study aid is permitted, submitting work generated by AI as you own is plagiarism. The use of artificial intelligence to generate work on your behalf is a form of cheating and is ALWAYS prohibited in this course. No exceptions!

**STATEMENT ON CIVILITY:**

Kingsborough Community College is committed to the highest standards of academic and ethical integrity, acknowledging that respect for self and others is the foundation of educational excellence.

Civility in the classroom and respect for the opinions of others is very important in an academic environment. It is likely you may not agree with everything that is said or discussed in the classroom, yet courteous behavior and responses are expected. Therefore, in this classroom, any acts of harassment and/or discrimination based on matters of race, gender, sexual orientation, religion, and/or ability are not acceptable. Foul language, raised voices, or verbal or physical threats are not acceptable.

Whether we are students, faculty, or staff, we have a right to be in a safe environment, free of disturbance, and civil in all aspects of human relations.

**ACADEMIC INTEGRITY:**

Students are held to the CUNY Policy on Academic Integrity available online:

<https://www2.cuny.edu/about/administration/offices/legal-affairs/policies-procedures/academic-integrity-policy/>

**STUDENT RESOURCES**

This course is committed to creating a learning environment that meets the needs of its diverse student body. Your success in this class is important to me. If there are circumstances that may affect your performance in this class, please let me know as soon as possible so that we can work together to develop strategies to address your needs in meeting the learning outcomes of the course. I understand that life circumstances may often affect your participation in the course. These may be personal, health-related, family-related, disability-related or other concerns. Kingsborough Community College has many resources to assist you with most of these concerns.

**COUNSELING SERVICES:**

<https://www.kbcc.cuny.edu/counselingservices/counselinghealthservices.html>

**HEALTH SERVICES:**

<https://www.kbcc.cuny.edu/healthservices/>

**ACCESS-ABILITY SERVICES**

<https://www.kbcc.cuny.edu/access-ability/homepage.html>

If you have a disability, or think you may have a disability, you may also want to go to Access-Ability Services (AAS) in room D205 to discuss arranging academic accommodations. If you have already been approved for accommodations, please meet with me to review them so that we

can strategize the best way for you to utilize them.

### **COURSE SCHEDULE**

*\*This schedule may change to accommodate the best learning interests of the class at the discretion of the instructor.*

<b>WEEK:</b>	<b>TOPIC:</b>	<b>ASSIGNMENTS:</b> (Due by 11:59pm)
Class 1: 9/15/25	Course Introduction & Syllabus Chapter 1: Kitchen Ratios	<u>Due Sunday 9/21/25:</u> - Purchase the textbook - Set up your online access to the publication In the textbook: - Read Chapter 1: Kitchen Ratios - Ch 1 within the Chapter Exercises - Ch 1 end of Chapter Exercises - Ch 1 end of Chapter Quiz
Class 2: 9/22/25	Chapter 2: Standardized Recipes	<u>Due Sunday 9/28/25:</u> In the textbook: - Read Chapter 2: Standardized Recipes - Ch 2 within the Chapter Exercises - Ch 2 end of Chapter Exercises - Ch 2 end of Chapter Quiz
Class 3: 9/29/25	Chapter 3: Recipe Conversions	<u>Due Sunday 10/5/25:</u> In the textbook: - Read Chapter 3: Recipe Conversions - Ch 3 within the Chapter Exercises - Ch 3 end of Chapter Exercises - Ch 3 end of Chapter Quiz
Class 4: 10/6/25	Chapter 4: Purchasing	<u>Due Sunday 10/19/25:</u> In the textbook: - Read Chapter 4: Purchasing - Ch 4 within the Chapter Exercises - Ch 4 end of Chapter Exercises - Ch 4 end of Chapter Quiz
Class 5: <b>TUESDAY</b> 10/21/25	Chapter 5: Kitchen Weights & Measures	<u>Due Sunday 10/26/25:</u> In the textbook: - Read Chapter 4: Kitchen Weights & Measures - Ch 5 within the Chapter Exercises - Ch 5 end of Chapter Exercises - Ch 5 end of Chapter Quiz

Class 6: 10/27/25	Chapter 6: Conversions Weight Conversions & Volume Conversions	<u>Due Sunday 11/2/25:</u> In the textbook: - Read Chapter 6: Conversions - Ch 6 within the Chapter Exercises - Ch 6 end of Chapter Exercises - Ch 6 end of Chapter Quiz
Class 7: 11/3/25	Chapter 7: Conversions Volume & Weight Conversions When They Are Not The Same	<u>Due Sunday 11/9/25:</u> In the textbook: - Read Chapter 7: Conversions - Ch 7 within the Chapter Exercises - Ch 7 end of Chapter Exercises - Ch 7 end of Chapter Quiz
Class 8: 11/10/25	Chapter 8: Yield Percent	<u>Due Sunday 11/16/25:</u> In the textbook: - Read Chapter 8: Yield Percent - Ch 8 within the Chapter Exercises - Ch 8 end of Chapter Exercises - Ch 8 end of Chapter Quiz
Class 9: 11/17/25	Chapter 9: Food Costing & Chapter 10: Costing 1: Food Cost Form Calculations	<u>Due Sunday 11/23/25:</u> In the textbook: - Read Chapter 9: Food Costing - Read Chapter 10: Costing 1 - Ch 9 & 10 within the Chapter Exercises - Ch 9 & 10 end of Chapter Exercises - Ch 9 & 10 end of Chapter Quiz
Class 10: 11/24/25	Chapter 11: The Costing Sheet	<u>Due Sunday 11/30/25:</u> In the textbook: - Read Chapter 11: The Costing Sheet - Ch 11 within the Chapter Exercises - Ch 11 end of Chapter Exercises - Ch 11 end of Chapter Quiz
Class 11: 12/1/25	Chapter 12: Food Costs & Menu Pricing	<u>Due Sunday 12/7/25:</u> In the textbook: - Read Chapter 12: Food Costs & Menu Pricing - Ch 12 within the Chapter Exercises - Ch 12 end of Chapter Exercises - Ch 12 end of Chapter Quiz

Class 12: 12/8/25	Final Exam Review	- Study for Final Exam
Class 13: 12/15/25	Final Written Exam	- HAPPY HOLIDAYS! - HAPPY NEW YEAR!

**\*\*\*\* No Class 10/13 and 10/20**

**\*\*\*\* Class meets on TUESDAY 10/21/25**