

TOURISM AND HOSPITALITY DEPARTMENT

Room V-226 • ext. 5143

CULINARY ARTS

CA 100 – CULINARY ARTS I: SKILLS (3 crs. 5 hrs.)

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, and the development of timing, and organization.

Prerequisite: Passing score on Part 1 of the COMPASS Exam (Arithmetic) or passing MAT M100

Pre/Corequisite: TAH 7100

CA 200 – CULINARY ARTS II: MAJOR TECHNIQUES (3 crs. 5 hrs.)

Continuation of cooking terminology and theories, and major cooking techniques. Food groups including fresh and dry pasta, bean and legumes, rice and grains, vegetable and potato, and advanced small sauce and soup production, breakfast and brunch cookery explored. Introduction to plate presentation, banquet-style lunch service, cost control theories and an operating revenue-generating food production facility.

Prerequisite: CA 100

CA 300 – GARDE MANGER AND CHARCUTERIE (3 crs. 5 hrs.)

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 in terrines, pâtés, galantines, and roulades.

Traditional and practical use of repurposing meat, garniture and accoutrements, and classic and modern culinary trends are covered.

Prerequisite: CA 100 and CA 200

CA 1100 – BAKING AND PASTRY (3 crs. 5 hrs.)

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. **Prerequisite:** TAH 7100 and passing score on Part I of the COMPASS Exam (Arithmetic) or passing MAT M100

CA 1200 – PATISSERIE (3 crs. 5 hrs.)

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; meringues. Correct 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.

Prerequisite: CA 1100

CA 2100 – FOOD SAFETY AND SANITATION CERTIFICATION (1 cr. 2 hrs)

Practices for serving safe food and maintaining a sanitary kitchen environment. Topics include preventing food-borne illnesses, food microbes, food allergens, contamination, worker hygiene, the flow of food from purchasing and receiving through production and service, food safety management systems, maintaining sanitary facilities and integrated pest management. Presentation for the ServSafe examination from the National Restaurant Association and the New York City Foodhandler examination from the NYC Department of Health and Mental Hygiene.

CA 5000 – FOOD AND BEVERAGE COST CONTROL (3 crs. 3 hrs.)

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.

Prerequisite: Passing score on Part 1 of the CUNY Mathematics Skills Test (COMPASS)

CA 6000 – BEVERAGE MANAGEMENT (3 crs. 3 hrs.)

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. NRA Educational Foundation ServSafe Alcohol certification.

Prerequisite: TAH 7100

CA 7200 – RESTAURANT AND FOOD SERVICE OPERATIONS (3 crs. 5 hrs.)

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. **NOTE: Not open to students who have completed TAH 7200.**

Prerequisite: CA 100 and CA 200

Corequisite: CA2100

CA 7400 – MENU AND DINING ROOM MANAGEMENT (3 crs. 5 hrs.)

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. **NOTE: Not open to students who have completed TAH 7400.**

Pre/Corequisite: TAH 7100

CA 9000 – GLOBAL CULINARY IMPROVISATION (3 crs. 5 hrs.)

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.

Prerequisite: CA 100 and CA 200

CA 9200 – INTERNSHIP IN CULINARY ARTS (3 crs. 9 hrs.)

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.

Prerequisite: CA 100 and CA 200

TOURISM AND HOSPITALITY

TAH 100 – INTRODUCTION TO TOURISM AND HOSPITALITY (3 crs. 3 hrs.)

Overview of the many and varied organizations and agencies that make up the tourism and hospitality industry, their roles and interrelationships. Topics include transportation, lodgings, restaurants, wholesale and retail operations, attractions, government owned parks and facilities, trade organizations, and governmental agencies.

TAH 200 – DESTINATION GEOGRAPHY (3 crs. 3 hrs.)

Destination development topics include: travel motivation; man-made and natural attractions, and activities in their geographic context; major tourism destination areas; selling techniques used when counseling clients.

Pre/Corequisite: TAH 100

TAH 500 – LABOR RELATIONS AND CUSTOMER SERVICE PRACTICES (3 crs. 3 hrs.)

Labor and training topics within tourism and hospitality organizations. Terminology and best practices of the industry are explored. Relationship between employee and customer, and employee and management are examined. A survey of customer service techniques common to the industry is conducted.

Pre/Corequisite: TAH 100

TAH/RPE 700 – INTRODUCTION TO SPORTS MANAGEMENT (3 crs. 3 hrs.)

Overview of the organizations and agencies that comprise the sports industry and their roles and interrelationships. This is a foundation course that covers the history, ethics, diversity, management theories, laws, and operating procedures of sports management.

TAH 1200 – TOURISM AND HOSPITALITY ENTREPRENEURSHIP (3 crs. 3 hrs.)

Introduction to the theories and concepts within the tourism and hospitality industries from an entrepreneurial perspective, including key determinants and their innovative impact on performance. The importance and impact of globalization is analyzed, and financial, marketing and legal strategies are explored. The tools needed to start one's own tourism and hospitality business are emphasized.

Pre/Corequisite: TAH 100

TAH 1500 – CRUISES AND SPECIALTY MARKETS (3 crs. 3 hrs.)

Presents various specialty, niche travel markets to the student. These markets include: cruises, adventure tourism, heritage tourism, spa and fitness tourism, special interest sports tourism, gaming and casino operations.

Pre/Corequisite: TAH 100

TAH 1700 – TOURISM TECHNOLOGY (3 crs. 4 hrs.)

Survey of critical technology components in tourism and aviation. Global Distribution Systems (GDS) and their application to each Industry through workplace simulations and online activities.

Prerequisite: TAH 100

TAH 1800 – CASE STUDIES IN TOURISM AND HOSPITALITY (3 crs. 3 hrs.)

The case method is used to examine the various components of the tourism and hospitality industry. Each case contains details of actual operations that can be viewed from various perspectives in reaching solutions. Relevant technology and analytical tools are utilized throughout the course.

Pre/Corequisite: TAH 100

TAH 1900 – THE BUSINESS OF TOURISM & HOSPITALITY (3 crs. 3 hrs.)

Survey of critical business competencies and applied technology strategies to manage, market, create and promote tourism and hospitality products and services. Relevant reports and documents are prepared by students through simulated activities. Entrepreneurial activities are placed in a Tourism and Hospitality context.

Pre/Corequisite: TAH 100

TAH 2200 – FRONT OFFICE OPERATIONS (3 crs. 3 hrs.)

Survey of front office operations within a hotel including front desk, reservations, customer service, night audit, marketing and human resources. Students master and apply critical skills and competencies for careers in the Hospitality industry.

Pre/Corequisite: TAH 100

TAH 2500 – TOURISM AND HOSPITALITY MARKETING (3 crs. 3 hrs.)

Application of practical marketing techniques relating to the tourism and hospitality industries. Marketing mix, communications mix, customer relationship marketing and online marketing will be studied and a marketing plan typically found within small to mid-size businesses will be created.

Prerequisite: TAH 100

TAH 3000 – TAH FINANCIAL DECISION MAKING (3 crs. 3 hrs.)

This course provides students with a basic knowledge of tourism and hospitality industry financial decision making skills. Students learn, and create, various business reports commonly found in the tourism and hospitality industries including: income statements, and balance sheets.

Quantitative reasoning skills are gained through learning ratio analysis pricing, and forecasting within the context of running a tourism and hospitality related business.

Prerequisite: TAH 100 and TAH 1900

TAH 4100 – INTRODUCTION TO MEETING PLANNING (3 crs. 3 hrs.)

The basic essentials and elements of meeting planning plus an introduction to the opportunities and responsibilities in this growing field.

Pre/Corequisite: TAH 100

TAH 4300 – EVENT CATERING MANAGEMENT (3 crs. 3 hrs.)

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.

Prerequisite: TAH 7100

TAH/RPE 4600 – FACILITIES PLANNING IN SPORTS (3 crs. 3 hrs.)

The principles, guidelines and recommendations for planning, constructing, using and maintaining sports facilities.

TAH 5200 – HOSPITALITY TECHNOLOGY (3 crs. 3 hrs.)

Survey of critical technology components in hospitality and food services. A basic understanding of these systems and their application to each industry through workplace simulations and online activities. Hotel property management software is taught and food service purchasing simulations are practiced.

Prerequisite: TAH 100

TAH 6500 – AIRPORT AND AVIATION MANAGEMENT (3 crs. 3 hrs.)

This course will impart to students a broad understanding of the air transportation industry and an appreciation of the major management functions within an airline and airport. The characteristics, scope and economic significance of airports and air transportation are explored in detail.

Prerequisites: TAH 100

TAH 6600 – CRUISE LINE MARKETING AND SALES (3 crs. 3 hrs.)

Introduction to marketing and sales strategies specific to the cruise-line industry. Technology support platforms, geography, safety and sustainability and customer service concepts, case studies and other simulated activities.

TAH 7100 – INTRODUCTION TO PROFESSIONAL FOOD SERVICE (3 crs. 3 hrs.)

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.

TAH 81XX – INDEPENDENT STUDY (3 crs. 3 hrs.)

Independent study of tourism and hospitality is developed individually between student and faculty member and must be approved by the department.

TAH 82XX – (1-3 crs. 1-3 hrs.)

This course is of a topical nature and is designed to meet the immediate needs and interests of various student populations. It is offered for a maximum of two semesters.

TAH 9096 – THE VIRTUAL ENTERPRISE (3 crs. 3 hrs.)

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.

TAH 9160 – PROFESSIONAL PORTFOLIO (1 cr. 1 hr.)

Will direct students in the preparation and assembly of a professional portfolio consisting of a career development package, research write-up and work samples. The portfolio will serve as a professional vitae for students in their internship fieldwork placement. A supervised practical experience evaluation completes the professional portfolio.

Pre/Corequisite: TAH 100

TAH 9250 – FIELD EXPERIENCE IN TOURISM AND HOSPITALITY (3 crs. 9 hrs.)

(8 hrs. in field plus 1 hr. on-campus seminar)

To integrate theory and practice by applying acquired skills in an actual work environment, eight hours per week of supervised field experience in travel and hospitality plus one hour a week on campus, of seminar discussion of relevant topic.

Pre/Corequisite: TAH 100

MARITIME TECHNOLOGY

NOTE: Candidates for United States Coast Guard-approved Standards of Training, Certification, and Watchkeeping (STCW) certificates must successfully complete STCW training and will only be awarded the certificates upon graduation.

MT 3000 – INTRODUCTION TO MARITIME TECHNOLOGY

(3 crs. 4 hrs.) [2 hrs. lecture, 2 hrs. lab]

An introduction to seamanship, including Maritime career opportunities and required training, nautical terminology, boating laws and regulations and types of engines.

Prerequisites: Enrollment in the “College Now” Program

MT 3300 – VESSEL TECHNOLOGY I (3 crs. 5 hrs.)

Seamanship theory and fundamentals of vessel operations, including vessel handling, piloting, major phases of applied engineering technology, operating rigging and deck machinery. Extensive on-board training for operations in tight quarters and open sea.

Consideration of Coast Guard procedures, towing, vessel stability and meteorology. **Open only to Maritime Technology Majors.**

MT 03400 – VESSEL TECHNOLOGY II (3 crs. 5 hrs.)

Practical experience aboard vessels engaged in party-and-charter-boat fishing, oceanographic survey work, vessel delivery and cruising. Day and overnight cruises aboard the R/V CUNY at Kingsborough vessel. Introduction to maritime industry opportunities.

Prerequisite: MT 3300

MT 4300 – MARINA OPERATIONS (3 crs. 4 hrs.)

Basic skills required to operate a full service marina or boatyard includes: dock and storage facilities; parts and service department; boat engine sales; ship’s store; business and marketing. Consideration of marina products in relation to operations and clientele.

MT 4600 – COASTAL PILOTING AND SEAMANSHIP (4 crs. 6 hrs)

Introduction to nautical chart work, coastal piloting and the principles of general seamanship. Marine compass, nautical charts, piloting, tides and currents, position determination, navigational aids and electronic navigation are covered. Also included are the seamanship principles of life saving, fire fighting, the Rules of the Road and marlinspike seamanship. Two “hands-on” cruises; Jamaica Bay and New York Harbor, are included.

MT 5000 – INTRODUCTION TO OUTBOARD MOTORS (2 crs. 3 hrs)

The principles of the internal combustion gasoline engine are covered. Included are the topics of construction, testing and maintenance of these engines as well as the methods of converting the generated energy into vessel propulsion. Propulsion topics primarily focus on outboards and out-drives.

MT 5100 – INTRODUCTION TO DIESEL ENGINES (2 crs. 3 hrs.)

The principles of the diesel engine operation, construction, testing and maintenance are covered. Troubleshooting and the emergency repairs of these engines as well as the difference between two-cycle and four-cycle diesel are reviewed.

MT 5200 – WELDING (2 crs. 3 hrs.)

This course covers the basic skills required for maintaining and repairing steel and aluminum vessels; also included is the fabrication of stainless steel items. Emphasis is placed on welding safety and making emergency repairs. Class work consists of one hour of lecture and two hours of laboratory each week.

MT 5300 – FIBERGLASS, REFRIGERATION AND HYDRAULIC REPAIRS (2 crs. 3 hrs.)

This course covers the basic skills required for maintaining and repairing fiberglass hulls. The basic principles of hydraulic and refrigeration systems and common ship board system designs are presented. Installation, application, operation, maintenance and troubleshooting of vessel hydraulic and refrigeration systems are covered.

MT 5400 – LOW VOLTAGE ELECTRICAL SYSTEMS (2 crs. 3 hrs.)

This course is designed to give the student the background necessary to be able to read and implement the directions common in most marine electronics manuals. The course focuses on series and parallel circuits, low voltage AC and DC systems, hull wiring, and the installation of common marine electronics including echo-sounders, chart plotters, RADAR, Loran, GPS, VHF, and SSB radios.

MT 5500 – MARINE ELECTRONICS (2 crs. 3 hrs.)

This course is designed to give the student the background necessary to be able to read and implement the directions common in most marine electronics users manuals as well as develop the skills necessary to properly operate representative models of the more common forms of marine electronics. Through lecture and lab work in the college's ship bridge simulator, the student will develop skills in radio telephones, RADAR, SONAR, GPS, and electronic chart plotters as well as LORAN-C. Utilizing the ship simulator, students will learn the proper radio protocol and procedures and how to send a distress signal.

Prerequisite: MT 4600

MT 5600 – ADVANCED OUTBOARDS (3 crs. 4 hrs.)

Builds upon the theory and practical knowledge learned in *Introduction to Outboards*, as it applies to current outboard technology. Ignition systems, lower units/gear cases, and periodic maintenance are covered. The course is divided into theory/lecture section (2 hrs.) and a laboratory (practical application) section (2 hrs.), total 4 hrs/week.

Prerequisite: MT 5000

MT 5700 – VESSEL SYSTEMS, THEORY, MAINTENANCE AND TROUBLESHOOTING (3 crs. 4 hrs.- 2 hrs. lecture, 2 hrs. lab)

Builds upon knowledge of the following systems: domestic water and sanitation plumbing, engine cooling systems, fuel systems tanks, delivery and external filtering systems, AC power generators and distribution, steering systems, and advanced data and power distribution networks, including NMEA 0183, NMEA 2000, and CAN Bus networks. Emphasis will be placed on troubleshooting and repair of each system. Students will use Microsoft Visio® software to document vessel systems for service purposes.

Prerequisite: MT 5300 and MT 5400

MT 5800 – ADVANCED WELDING (2 crs. 3 hrs.)

Builds on the knowledge and skills acquired in the prerequisite Welding course. Two new processes will be covered: Tungsten Inert Gas welding (TIG) and Shielded Metal Arch Welding (SMAW). Emphasis is placed on safe and proper setup and operation of equipment.

Prerequisite: MT 5200