

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM DATA TRANSMITTAL SHEET

DEPARTMENT Tourism and Hospitality

DATE 8/12/15

Title of Course or Degree: CA 100, CA 111, CA 500, CA 74, & TAH 71

Change(s) Initiated: (Please check)

- | | |
|---|---|
| <input type="checkbox"/> Closing of Degree | <input type="checkbox"/> Change in Degree or Certificate Requirements |
| <input type="checkbox"/> Closing of Certificate | <input type="checkbox"/> Change in Degree Requirements (adding concentration) |
| <input type="checkbox"/> New Certificate Proposal | <input checked="" type="checkbox"/> Change in Pre/Co-Requisite |
| <input type="checkbox"/> New Degree Proposal | <input type="checkbox"/> Change in Course Designation |
| <input type="checkbox"/> New Course | <input type="checkbox"/> Change in Course Description |
| <input type="checkbox"/> New 82 Course | <input type="checkbox"/> Change in Course Titles, Numbers, Credits &/or Hours |
| <input type="checkbox"/> Deletion of Course | <input type="checkbox"/> Change in Academic Policy |
| <input type="checkbox"/> Other (please describe): _____ | |

PLEASE ATTACH PERTINENT MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

I. DEPARTMENTAL ACTION

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

Date approved 8/15 Signature, Committee Chairperson: B. Anderson

Signature, Department Chairperson: A. Borge

II. PROVOST ACTION

Provost to act within 30 days of receipt and forward to College-wide Curriculum Committee exercising one of the following options:

- A. Approved B. Returned to department with comments

Recommendations (if any): _____

Signature, Provost: _____ Date: _____

III. CURRICULUM SUB-COMMITTEE RECOMMENDATIONS:

- A. Approved B. Tabled (no action will be taken by Curriculum Committee)

Recommendations (if any): _____

Signature, Sub-Committee Chair: _____ Date: _____

IV. COLLEGE-WIDE CURRICULUM COMMITTEE ACTION

Committee to act within 30 days of receipt, exercising one of the following options:

- A. Approved (forwarded to Steering Committee)
B. Tabled (Department notified)
C. Not Approved (Department notified)

Signature, Chairperson of Curriculum Committee _____ Date: _____

Fall 2015 Curriculum Committee

Proposed:

Change in Prerequisite for Culinary Arts I: Skills (CA 100)

From:

Prerequisite: Passing Score on Part 1 on the CUNY Mathematics Skills Test (COMPASS) or passing MAT M100

Pre/Co-requisite: Introduction to Professional Food Service (TAH 7100)

To:

Prerequisite: Passing Score on Part 1 on the CUNY Mathematics Skills Test (COMPASS) or passing MAT M100

Pre/Co-requisite: Introduction to Professional Food Service (TAH 7100)

Pre/Co-requisite: Culinary Concepts (CA 990)

Rationale:

The Culinary Arts faculty designed Culinary Concepts (CA 990) as a foundational course to be taught prior to enrollment in subsequent Culinary Arts courses, such as Culinary Arts I: Skills (CA 100).

Fall 2015 Curriculum Committee

Proposed:

Change in Prerequisite for Baking and Pastry (CA 1100)

From:

Prerequisite: Passing Score on Part 1 on the CUNY Mathematics Skills Test (COMPASS) or passing MAT M100

Prerequisite: Introduction to Professional Food Service (TAH 7100)

To:

Prerequisite: Passing Score on Part 1 on the CUNY Mathematics Skills Test (COMPASS) or passing MAT M100

Prerequisite: Culinary Concepts (CA 990)

Rationale:

The Culinary Arts faculty designed Culinary Concepts (CA 990) as a foundational course to be taught prior to enrollment in subsequent Culinary Arts courses, such as Baking and Pastry (CA 1100).

Fall 2015 Curriculum Committee

Proposed:

Change in Prerequisite for Food and Beverage Cost Control (CA 5000)

From:

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

To:

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

Prerequisite: Culinary Concepts CA 990

Rationale:

The Culinary Arts faculty designed Culinary Concepts (CA 990) as a foundational course to be taught prior to enrollment in subsequent Culinary Arts courses, such as Food and Beverage Cost Control (CA 5000).

Fall 2015 Curriculum Committee

Proposed:

Change in Prerequisite for Menu and Dining Room Management (CA 7400)

From:

Pre/Co-requisite: Introduction to Professional Food Service (TAH 7100)

To:

Pre/Co-requisite: Introduction to Professional Food Service (TAH 7100)

Pre/Co-requisite: Culinary Concepts (CA 990)

Rationale:

The Culinary Arts faculty designed Culinary Concepts (CA 990) as a foundational course to be taught prior to enrollment in subsequent Culinary Arts courses, such as Menu and Dining Room Management (CA 7400).

Fall 2015 Curriculum Committee

Proposed:

Change in Pre/Co-requisite course for Introduction to Professional Food Service (TAH 7100)

From:

No Prerequisite, No Corequisite, and No Pre/Co-requisite

To:

Pre/Co-requisite Culinary Concepts (CA 990)

Rationale:

The Culinary Arts faculty designed Culinary Concepts (CA XXXX) as a foundational course to be taught prior to or in tandem with Introduction to Professional Food Service (TAH 7100). Together these courses will best prepare students for the rigors of subsequent culinary courses.