

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM DATA TRANSMITTAL SHEET

DEPARTMENT TOU Tourism and Hospitality DATE 9/16/14

Title of Course or Degree: Introduction to Professional Food Service

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 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 checked="" 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 9/3/14 Signature, Committee Chairperson: ABouyer

Signature, Department Chairperson: ABouyer

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: _____

Transmittal Memorandum

Date: September 15, 2014

To: Dean Bazile and Dr. Anthony Borgese CHAIR

From: Thomas Smyth Program Director Culinary Arts

Subject: Fall Curriculum Submission: TAH 71 Course Description modification

Proposed change: Modify the existing course description of TAH 71 Introduction to Food Service in order to specify the inclusion of quantitative reasoning which is taught within the context of this introductory foodservice course as a key support to learning the use of management tools such as menu, recipe and inventory.

Rationale: Since the establishment of a culinary arts degree offering, culinary faculty have taught this class and covered the various management tools used in a kitchen. During this time however it has been observed by faculty that students do not have the basic math skills required to learn and use the kitchen management tools, which are covered in TAH71.

The course description as written is more clearly understood by detailing what is meant by "scope" of Food Service. Food service management tools would fall under that scope, as would quantitative reasoning required to use those tools.

In teaching this class, various instructors have observed the need to increase the amount of time teaching quantitative reasoning so that students are successful in their application of these industry specific tools. In the absence of a stand alone culinary math course Faculty have placed greater emphasis on teaching quantitative reasoning to this end.

This proposed change is intended to broaden the understanding of the scope of food service described in the course description. The identification and inclusion of quantitative reasoning in the course description directly supports student's successful achievement of a program outcome measured in this class. SLO - students will demonstrate their ability to use foodservice management tools .

Fall 2014 Curriculum Committee

Department of Tourism and Hospitality:

TAH 7100, Introduction to Professional Food Service

FROM:

An introduction to the various components of the professional food service industry. Subjects will include the history, scope, classification, trends and the role of the customer.

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.