November 18, 2025 at 3:00 PM
Room: U-219
Meeting of the College Council Volume 53 Number 3

The College Council met on Tuesday, November 18, 2025 at 3:00 PM in Room U-219. In attendance were:

			Students
Alley-Young, Gordon	Gartner, Matthew	Pashkovskiy, Igor	
Berran, Bridget	Hume, Don	Patestas, Maria	Abdunayimov, Amirjon
Cally, Scott	Jaret, Steven	Phillips, Audrey	Adigun, Abimbola
Caravello, Shannon	Jedlicka, Carrie	Polizzotto, Kristin	Akinleye, Oluwakemi
Cohen, Judith	Kalin, Amanda	Repetti, Rick	Anjorin, Faruq
Cook, Sharon Warren	Kane, Daniel	Ricciardi, Paul	Hussein, Reem
D'Alessandro, Mark	Kapetanakis, George	Risolo, Paula	Kamil, Fatima-Zahara
Dawson, Mary	Kirby, Michael	Rothacker, Thomas	Makhmudova, Fotima
Delgado, Jeffrey	Lax, Jeffrey	Sawyer, Jeremy	Olu-Obazee, Nosagieagbon
Del Principe, Ann	Levy, Dawn	Schnee, Emily	Rehman, Hassan
Dillon, Sarah	Matthew, Martin	Schwartz, Eric	Turchin, Sophia
Duitch, Suri	McKinney, Ryan	Segal, Jacob	Zan, Myat Khnie
Elmore, Hattie	Mikalopas, John	Shah, Ashiza	
Escobar, Andres	Mintz, Tommy	Wilson-Mooney, Catherine	
Faucette, Azure	Mullen, Avery	Zaloom, Joan	
Franquiz, Juan	Olvina, Cynthia		
Friedman, Shoshana	Parker, Stuart		

College Council Chair, Daniel Kane, called the meeting to order at 3:03 PM

AGENDA

I. The minutes of the meeting held on October 28, 2025 were approved by acclamation.

II. Reports

A. Updates from the Chair of College Council, Daniel Kane

Welcome everyone. I hope your semester is going very well. Can you believe it is almost the end of November? I have several updates to share with the council. We tried the microphone on the stand, but it hasn't been a big hit yet, so we are going to go back to passing the microphone around today.

Please do not use it unless you are recognized, or you will be out of order. Again, I am asking everyone who speaks to use it, as it allows everyone in the room to hear each other.

The second update is that we will be updating how we receive agenda items for agendas that are already approved. Agendas for College Council are approved/confirmed at Steering Committee Meetings. Many council members have asked for material before a College Council meeting to review it and prepare. The Steering Committee felt that agenda items should be shared with the College Community before a College Council meeting. If you reviewed this agenda, you will notice it is quite lengthy. John Mikalopas, our Parliamentarian, will be reviewing the new rules for Agendas, noting the difference between Remarks and Reports on an Agenda.

In the third update, I attended a meeting representing the Council, and Anne Lopes, Vice Chancellor for Academic and Faculty Affairs at CUNY, presented CUNY 360. I wanted to provide some updates about the meeting. CUNY 360 is an initiative that is being aligned with CUNY's roadmap 2025 - 2030. Around 120 members from almost all the CUNY Campuses participated; about three campuses did not (I do not know which 3). This initiative is interested in creating a Common Care for students that is standard across campuses. The members are reviewing the final draft of the plan and making their final recommendations. The plan focuses on five different areas. Although anything can change since it's a draft, this is what they will be focusing on. Also, these are recommendations that they hope to standardize in the future. I was asked not to share the PowerPoint yet, as it is a draft, so here are the highlights:

1. Improving DFWI Rates
2. Standardize use of EAB (Navigate)
3. Strategic Use of Data and Evidence
4. Financial Literacy and Wellness
5. Academic and Career Advisement

At the presentation, regarding the Academic and Career Advisement section, recommendations included:
- Implement academic and career advisement consistently
- Phase to scale
- Establish faculty and staff structures for collaboration
- Achieve consensus on student needs

During Q&A, I stated that some of the recommendations sound great, but when an advisor has 200-300 students, how can they properly help our students? Vice Chancellor Lopes stated that they would like to use data to show the need for hiring advisors. An example was provided of an entire college (not a CUNY) using Navigate, and the data showed that the college with 9 advisors needed around 45 to help students properly. Although the answer seemed as a hopeful response, that if you have the data, maybe we can hire more people. This raises a question I would like to share: If we all use Naviagate, could Kingsborough leverage the data to secure more resources? I don't have an answer, but it might be something to learn about in the future.

For my final update, I would like to discuss promotion and tenure. The Vice Chancellor's Office is preparing to release two separate promotion-and-tenure updates. The first is from the COACH task

force. The recommendations will be guidelines rather than specific instructions. The guide is supposed to be more about the procedures for publishing the guidelines on promotion and tenure and how to find them. The suggestions will focus on increasing transparency in finding guidelines and accessing mentoring. It will not affect campus-level procedures. The recommendation should be available by next semester.

The second report is coming from a faculty and tenure committee that reviewed the Washington Bill. They are looking to create short-term, mid-term and long-term guidelines to help guide a campus when dealing with faculty members who might be affected by the federal cuts. For both recommendations, it should be stated that campus procedures must be followed when implementing them.

As a reminder, we have Curriculum agenda items today, and College Council Faculty members only vote on Curriculum matters at College Council.

Let's have a great College Council.

B. President's Update

Thanks to Gila Rohr, Cynthia Mendola, other staff in HR, and to our presenters at the new staff orientation that took place today. It was a great opportunity to meet new people working across the college who have started over the past several months, and also to help set the tone for how all of our work contributes to making Kingsborough better at carrying out its mission of effectively educating our tremendously diverse students.

Middle States Supplemental Information Report

Thanks to everyone who participated in the visit of staff from our regional accreditation agency, Middle States Commission on higher Education, on campus on Friday, October 31st. Thanks especially to Colleen Davy and Nadine Browne for ensuring that we had a successful visit.

We received positive feedback from the staff and are working on our report due February 3rd. There will be extensive documents submitted, and a narrative of about ten pages. Colleen Davy and I, with a lot of support from Andres Escobar and Sharon Warren Cook, will be the primary writers. We will also ask a small group of faculty and staff to be our internal reviewers of a draft the second week in January. And we will of course share the entire submission with the KCC community.

College Finances

Our first quarter spending report has been finalized. Andres Escobar and I spent time with the College Council Strategic Planning and Budgeting committee last week going over those numbers. During the first quarter of the fiscal year, which ended October 31st, we had a balanced budget. However, adjunct spending continues to be our greatest challenge – we were once again up this fall and still need to figure out a way to more effectively manage this spending.

Enrollment Management

Deon Bergeron will be presenting later in the agenda, including showing that our fall enrollments were somewhat above the 1% increase that we had built into our budget for the year. In his presentation, he will also talk about his interest in working with academic departments and individual faculty to support new student recruitment and admissions.

Those things are great, but I want to mention the most important thing that I believe faculty can do to support recruitment and the overall brand and reputation of the college. The provost and I are looking to the KCC faculty in your role in expanding and updating program offerings. This is a never-ending process because industries and fields of study are always changing and so are the needs and desires of our students. Even during this time of financial challenges, we need fresh, innovative, relevant, labor-market driven programs that will appeal to students who want to go to work, and who want strong transfer opportunities. Over time, we will create formal structures and dedicated funding support innovative program development, but even before we can put those in place, the provost

and I are on the lookout for ideas that will help to position the college and to better serve our students. We will figure out how to be supportive of ideas and proposals that come to us from members of the faculty.

C. Curriculum Committee Report, Scott Cally, Chair
- The Curriculum Committee proposed the following items from the Fall 2025 Curriculum Committee Meeting for approval by the faculty members of the College Council. All items were **approved unanimously**.

1. Change in Degree Requirements – A.S. Business Administration

Department of Business			
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.	

2. Change in Degree Requirements – A.S. Theatre Arts

Department of Communications and Performing Arts				
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
~~AND~~			
~~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	

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		THA 4100 – Production Practicum Series (1 cr.)*	1 x 3
		AND	
		Select <u>six (6)</u> 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		*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. These courses are equivalent to THA 4000 and THA 4100.		These courses are equivalent to THA 4000 and THA 4100.	

3. Change in Degree Requirements – A.A.S. Computer Information Systems

Department of Mathematics and Computer Science			
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.	

4. New Culinary Arts Courses – A.A.S. Culinary Arts and Certificate in Culinary Arts

Department of Tourism and Hospitality
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.

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.

5.   Change in Degree Requirements – A.A.S. Culinary Arts

Department of Tourism and Hospitality				
A.A.S. Culinary Arts				
HEGIS code: 5404.00				
Program Code: 33507				
Change: Degree Requirements				
FROM:		**TO:**		
<u>**CUNY CORE**</u>		<u>**CUNY CORE**</u>		
<u>**REQUIRED CORE:**</u> (4 Courses, 12 Credits):	**12**	<u>**REQUIRED CORE:**</u> (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: (05 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**

6. Change in Certificate Requirements – Certificate in Culinary Arts

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**

7. New Tourism & Hospitality Courses – A.A.S. Tourism and Hospitality

Department of Tourism and Hospitality
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
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.
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

8. Change in Degree Requirements – A.A.S. Tourism and Hospitality

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**

9. New Course – MUS 2800 – Introduction to Hip Hop: Music, History, and Culture

Department of Communications and Performing Art
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

10. Pathways - MUS 2800 – Introduction to Hip Hop: Music, History, and Culture: Flexible Core: U.S. Experience in its Diversity (Group B)

11. New Course – ENG 5100 – Writing for Technical Fields

Department of English
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.

12. Change in Degree Requirements: A.A. Liberal Arts: Music Concentration **AND**
13. Change in Degree Requirements: A.A. Liberal Arts: Professional Writing Concentration

Liberal Arts				
1. A.A. Liberal Arts: Literary Studies Concentration				
HEGIS: 5649.00				
Program Code: 01044				
Change: Degree Requirements: (1) Update to the Music Concentration and (2) New Concentration: Professional Writing				
FROM:		**TO:**		
<u>**CUNY CORE**</u>		<u>**CUNY CORE**</u>		
<u>**REQUIRED CORE:**</u> (4 Courses, 12 Credits)	**12**	<u>**REQUIRED CORE:**</u> (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	
<u>**FLEXIBLE CORE:**</u> (6 Courses, 18 Credits)	**18**	<u>**FLEXIBLE CORE:**</u> (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		
<u>**DEGREE REQUIREMENTS**</u>: (6 Courses, 18 Credits)	**18**	<u>**DEGREE REQUIREMENTS**</u>: (6 Courses, 18 Credits)	**18**	

Courses used to satisfy the Major requirements cannot be used to also satisfy the Concentration requirements. Students enrolled in a Concentration cannot use the following required courses to also satisfy the CUNY Required or Flexible Core.		Courses used to satisfy the Major requirements cannot be used to also satisfy the Concentration requirements. Students enrolled in a Concentration cannot 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 cannot be used to also satisfy the Major requirements. Students enrolled in a Concentration cannot use the following required courses to also satisfy the CUNY Required or Flexible Core.		Courses used to satisfy the Concentration requirements cannot be used to also satisfy the Major requirements. Students enrolled in a Concentration cannot 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 cannot be used to also satisfy the Major requirements. Students enrolled in a Concentration cannot 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 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.	

14. Pathways – ENG 5800 – Creative Non-Fiction: Flexible Core: Creative Expression (Group C)

15. Pathways – ENG 6100 – Digital Storytelling: Flexible Core: Creative Expression (Group C)

Informational Items for College Council that do <u>not</u> require a vote are included as *Attachment A for the 11/18/25 Meeting – Informational Items from Curriculum Committee.*

D. Diversity, Equity, and Inclusion (DEI) Committee Update, Cynthia Olvina, Chair

Cynthia Olvina, Chair of Diversity, Equity, and Inclusion (DEI) Committee shared updates from the DEI Committee, which included the following three foundational goals:

- Defining DEI at KCC - for the campus to establish a shared understanding that promotes diversity, equity, inclusion and belonging, ensuring that all members of the Kingsborough community feel valued, supported, and empowered to thrive. An established DEI Mission Statement was approved by College Council in 2015. The DEI Committee will work to update this mission statement.

- Gathering Reflections from the Current DEI Efforts Across Campus - to assess what is working and what isn't, ensuring resources and initiatives are aligned with real experiences and outcomes. Additionally, to engage the campus community in meaningful dialogue and continuous improvement, leveraging feedback to foster greater accountability,

transparency, and effectiveness to DEI work. Several campus offices have initially been contacted, including HURFS, Student Affairs, Student Life, Workforce Development, Safe Zone, Access Resource Center and the New Americans Center, with outreach continuing throughout this process. Initial feedback highlighted a strong foundation for DEI rooted in the deep commitment and passion of faculty, staff, and administrators. Community driven efforts, characterized by genuine human connection and a focus on belonging, have produced significant, measurable successes.

- Researching DEI Practices CUNY Wide - to gather proven strategies, identify best practices that work within similar institutional contexts, and avoid reinventing efforts, thereby enabling our campus to build on peer-learned successes and adapting them wisely. The committee has received valuable information on CUNY-wide DEI initiatives and practices, thanks to the efforts of KCC's CDO, Corina Lozada Smith, and Shaune Wallace-Bostic from the Office of Equal Opportunity and Diversity Management. The committee plans to thoroughly discuss these findings and present them to the College Council at a future meeting.

  The next DEI Committee meeting is scheduled for Tuesday, December 16th at 3PM in room E-332.

E. Presentation from the Legislative Committee, Shoshana Friedman, Chair:

- Under the Two-Meeting Rule Shoshana Friedman, Chair of the Legislative Committee presented the following resolution to amend the constitution by vote of College Council:

WHEREAS the CUNY bylaws in Article IX section 9.1 explicitly states with respect to department elections, that "Proxy or mail voting shall not be permitted." ; and

WHEREAS in the CUNY Promotion and Budget Committee Memo dated November 1, 2004, it explicitly states that there may be no proxy or mail in voting regarding Promotion and Budget votes; **WHEREAS** the current language in the College Council constitution only provides an opportunity for an individual to decline a nomination and therefore may create the potential of an individual being nominated without their knowledge, or other unintended irregularities;

BE IT THEREFORE RESOLVED that the following two changes be made to the College Council Constitution:

- **FROM**: "Nominations for delegates-at-large must be conducted by secret ballot provided that nominees must have the opportunity to decline a nomination before preparation of the final ballot."

- **TO**: "Nominations for delegates-at-large must be conducted by secret ballot. Nominees must **affirmatively accept the nomination and** ~~have the opportunity to decline a nomination~~ before the preparation of the final ballot. "

AND

Regarding departmental elections:

- **FROM**: "Elections for department delegates must be conducted by secret ballot. Mail and/or electronic ballots must not be used."

- **TO**: "Elections for department delegates must be conducted by secret ballot. Mail and/or electronic ballots must not be used. **All nominators and nominees must be present.**"

1. ARTICLE III: ELECTIONS OF DELEGATES TO COLLEGE COUNCIL

    1. SECTION I: ELECTIONS

        1. All elections must be supervised by the Legislative Committee. This must also apply to faculty voting under Article III, Section III.

    2. SECTION II: ELECTION RULES AND PROCEDURES

        1. The elections for chairperson must be conducted in the first full week of May. These elections must be in person.

        2. Elections for delegates-at-large must be conducted in May of each year following the elections of department chairpersons and department delegates.

        3. Nominations for delegates-at-large must be conducted by secret ballot. Nominees must affirmatively accept the nomination. Elections for delegates-at-large must also be conducted by secret ballot. Mail ballots must not be used. Electronic balloting shall be permitted, as determined and administered by the Legislative Committee.

        4. Persons eligible to vote for delegates-at-large shall be eligible to nominate candidates and be nominated for the position of delegate-at-large.

        5. Persons who have tendered their resignation or who have received notice of non-reappointment must not be eligible to vote, or be nominated or elected to office.

        6. Eligible voters must be entitled to vote for as many candidates as there are vacant positions to be filled. Election must be by plurality with ties determined by the Chair of College Council.

        7. For all delegate-at-large seats that become vacant before November 1, vacancies must be filled from the list of unsuccessful candidates of the previous election with the person having the greatest number of votes among the unsuccessful candidates designated to fill the vacancy until the next scheduled election for that seat. Should a special ballot be necessary, it must be held prior to the end of that fall semester to fill the vacancy.

        8. If a seat becomes vacant after November 1, then it will be filled at the next scheduled election, by special ballot if necessary.

9. Where vacancies for unexpired terms are to be filled at a regular election, the candidates receiving the next highest number of votes after filling the regular three-year term vacancies shall be declared elected for the unexpired term. The longer terms shall be assigned to those with the highest number of votes.

3. SECTION III: DEPARTMENT DELEGATES

   1. Department delegates must be elected following the election of department chairpersons by the full-time members of the department having faculty rank or faculty status and must serve a term on the Council equal to that of the department chairpersons. Vacancies must be filled by the Department for the unexpired portion of the term.

   2. Persons eligible to vote for department delegates must be eligible to nominate candidates and be nominated for the position of department delegate.

   3. Elections for department delegates must be conducted by secret ballot. Mail and/or electronic ballots must not be used. **All nominators and nominees must be present**.

   4. Persons holding the rank of Lecturer at the College who have been awarded the Certificate of Continuous Employment must be enfranchised to vote for Department Chairperson and for members of the Department Personnel and Budget Committee.

The resolution to clarify the language of the constitution regarding elections **passed by majority** with 0 (No) and 0 (Abstentions).

- Under the Two-Meeting Rule, Shoshana Friedman, as Chair of the Legislative Committee, presented a resolution to amend the constitution – Article VII: Faculty Review Committees for initial discussion.

WHEREAS based on the most recent collective bargaining agreement that creates a new rank for Senior Lecturers;

BE IT THEREFORE RESOLVED that the following change be made to the College Council Constitution:

i. There are **seven** faculty review committees:

   1. The Review Committee on Reappointment and Tenure Committee One. Years: 1st, 3rd, 5th, 7th.

   2. The Review Committee on Reappointment and Tenure Committee Two. Years: 2nd, 4th, 6th, Tenure.

   3. The Review Committee on Advancement to Associate Professor

   4. The Review Committee on Advancement to Professor

5. The Review Committee on Reclassification and CLT Series

6. The Review Committee on Fellowship Leave

7. **The Review Committee on Advancement for Senior Lecturers**

A motion to waive the Two-Meeting Rule allowing for a vote on the resolution, was made and seconded. Waiving the Two-Meeting Rule **passed by majority** with 0 (No) and 0 (Abstentions).

The resolution to amend the constitution – Article VII: Faculty Review Committees **passed by majority** with 0 (No) and 0 (Abstentions).

F. Two-Meeting Rule - **Vote**: Motion that a Facilities Committee Member Serve on the Campus Bookstore and Campus Food Services Committee, Steven Jaret, Chair

Steven Jaret, Chair of the Facilities Committee presented the following motion for vote by College Council:

Whereas, the College Council created a Facilities Committee to be concerned with the functionality, comfort, and safety of the physical college campus environment and to enhance its efficiency for the benefit of the college.

Whereas, there are three previously existing committees, the Bookstore Committee, the Student Technology Fee Committee, and the Food Services Committee, which support key campus facilities.

Be it Further Resolved, we recommend the Bookstore Committee, Student Technology Fee Committee, and the Food Services Committee reserve one seat for a representative from the College Council Facilities Committee as a non-voting member. This member will then report back to College Council, through the Facilities Committee, in order to further strong communication, transparency, and shared governance.

Discussion occurred prior to the vote where it was delineated that the motion was a *recommendation* to the College President and associated committees (e.g. Auxiliary).

A motion was made to Call the Vote and was seconded. The motion to Call the Vote and end discussion was **passed by majority** with 2 (No) and 0 (Abstentions).

The motion That a College Council Facilities Committee Member Serve on the Bookstore Committee, Food Services Committee, and Student Technology Fee Committee **passed** with 36 (Yes), 12 (No), and 2 (Abstentions).

G. Reports/Presentations to College Council

Parliamentarian, John Mikalopas, presented the following on the *Recommended Rules of Regular Order for Remarks and Reports on the College Council Agenda*.

Purpose	Distinguishing between *Remarks* and *Reports* ensures that institutional information is shared in a timely, useful, and well-organized manner.
REMARKS **on the Agenda**	• *Purpose*: Provide strategic guidance, institutional context, and items and directions for consideration. • *Format*: Oral remarks (no written report required). • *Who Makes Remarks*: Chair of Council and President of College.
REPORTS **on the Agenda**	• *Purpose*: Motions for Council action, factual communications, or progress updates (must include a written document). • *Submission Requirement*: **Written Report must be submitted to the Council Secretary at least five (5) business days prior to the Council meeting.** • *Who Submits Written Reports*: All Speakers listed on the Agenda.
Application	• RRO-RRA does not restrict debate or discussion by members or the college community on motions, factual communications, or progress updates.
Enforcement	• The Chair of Council will remove from the Agenda any Report not submitted in writing to the Secretary and notify the Council accordingly.
Exception	• In consultation with the Steering Committee, the Chair may change or waive the submission deadline for a specific Report and must inform the Council of this decision.

The full PowerPoint presentation is included as *Attachment B for the 11/18/25 Meeting – Recommended Rules of Regular Order for Remarks and Reports on the College Council Agenda*.

H. Enrollment Management Report

Interim VP of Enrollment Management, Deon Bergeron, presented the Enrollment Management Report to the College Council and responded to questions from the College community. The full presentation is included as *Attachment C for the 11/18/25 Meeting – Enrollment Management Report*.

III. New Business

There was no New Business

IV. Events/Announcements

- Information concerning the Theatre program's production of "She Kills Monsters" a dramatic comedy by Qui Nguyen was shared with College Council. Performances are on 11/20-11/22 and 11/24-11/25 at the Lighthouse Theatre.

- Information about Giving Tuesday, taking place, Tuesday, December 2, was shared with the College Council. Including an update that the Walk was returning this year and the focus of this Giving Tuesday was Food Insecurity.

- A request for volunteers for the Access Resource Center's Holiday Food Distribution, taking place on Wednesday, November 19th, was made by Hattie Elmore to the College Council.

The meeting was adjourned at 4:33 PM.

Respectfully Submitted,

Amanda Kalin, Secretary

COLLEGE COUNCIL CALENDAR 2025-2026

- **Tuesday, December 9, 2025 @ 3:00 PM in MAC Rotunda**

Attachment A for the 11/18/25 Meeting – Informational Items from Curriculum Committee

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			
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			
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	
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.	
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.	

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.	
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.	

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 garniture, 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.	
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	
CA 1500 - Professional Cake Decorating			
Changes: Course Requisites			
FROM:		**TO:**	
Prerequisite: CA 1100		Prerequisite: CA 1100 **and CA 1200**	

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	

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.	

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.	
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	
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.	
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.	

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.	

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**	

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**	
TAH 2500 - Tourism and Hospitality Marketing			
Change: Course Requisite			
FROM:		**TO:**	
Prerequisite: TAH 100		Prerequisite: NONE	
Prerequisite/Corequisite: NONE		Prerequisite/Corequisite: TAH 100	

TAH 3000 - Financial Decision Making			
Change: Course Requisite			
FROM:		**TO:**	
Prerequisite: TAH 100		Prerequisite: NONE	
Prerequisite/Corequisite: NONE		Prerequisite/Corequisite: TAH 100	
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.	

Attachment B for the 11/18/25 Meeting – Recommended Rules of Regular Order for Remarks and Reports on the College Council Agenda.

Recommended
Rules of Regular Order
for
Remarks and *Reports*
on the
Agenda

(RRO-RRA)

Distinguishing between

Remarks and *Reports* on the **Agenda**

helps **ensure** that

institutional information

is shared in a

timely and **useful** manner.

Remarks are strategic guidance, institutional context, and directions and items for consideration.

Reports are motions, communications conveying factual information, and progress updates.

REMARKS on the Agenda

- **Chair of Council** makes **Remarks**.
- **President of College** makes **Remarks**.

The Chair and the President speak officially on behalf of the Council and the College, respectively. Accordingly, their remarks carry official weight and, in that capacity, should be unfettered.

REPORTS on the Agenda

- A written document must be submitted to the Council Secretary **at least five (5) business days prior to the Council meeting.**

Written document(s) helps ensures that the Council makes well-considered decisions on motions, and understands information provided by committees, members, and other speakers listed on the Agenda.

AGENDA *[Sample]*

I.   **Approval of the Minutes of the Meetings held** *[Date of Previous Council Meeting]*
         Link to document

II.   **Remarks**
         A.   **Chair of Council**
         B.   **President of College**

III.   **Reports**

         A.   **Curriculum Committee**   Presented By: Chair of Curriculum Committee
                 Vote Scheduled: Curriculum Motions
                 Note(s):   *Note*
                 Link(s) to relevant document(s)

         B.   **Legislative Committee**   Presented By: Chair of Curriculum Committee
                 Vote Scheduled: None
                 Note(s):   None
                 Link(s) to relevant document(s)

         C.   **College Budget**   Presented By: Vice President of Administration
                 Vote Scheduled: None
                 Note(s):   *Note*
                 Link(s) to relevant document(s)

         D.   **Motion to Jibber Snarked Flub**   Presented By: Council Member Joe Doe
                 Vote Scheduled: On Motion
                 Note(s):   Motion Introduced under New Business at Council Meeting on
                       [Date of Previous Council Meeting]
                 Link(s) to relevant document(s)

IV.   **New Business**

V.   **Events/Announcements**

COLLEGE COUNCIL CALENDAR 2025-2026
LOCATION TIME DAY DATE MONTH YEAR

Enforcement

- The Chair of the Council will remove from the Agenda any Report that has not been submitted in writing to the Secretary and will notify the Council accordingly.

Exception

- In consultation with the Steering Committee, the Chair of the Council may change or waive the deadline for submitting a Report on the Agenda and will inform the Council of any such decision.

Application

- Must not be interpreted to restrict debate or discussion by members or the college community on motions.

**Recommended
Rules of Regular Order
for
Remarks and Reports on the Agenda
(RRO-RRA)**

Purpose	Distinguishing between *Remarks* and *Reports* ensures that institutional information is shared in a timely, useful, and well-organized manner.
***REMARKS* on the Agenda**	• *Purpose*: Provide strategic guidance, institutional context, and items and directions for consideration. • *Format*: Oral remarks (no written report required). • *Who Makes Remarks*: Chair of Council and President of College.
***REPORTS* on the Agenda**	• *Purpose*: Motions for Council action, factual communications, or progress updates (must include a written document). • *Submission Requirement*: **Written Report must be submitted to the Council Secretary at least five (5) business days prior to the Council meeting.** • *Who Submits Written Reports*: All Speakers listed on the Agenda.
Application	• RRO-RRA does not restrict debate or discussion by members or the college community on motions, factual communications, or progress updates.
Enforcement	• The Chair of Council will remove from the Agenda any Report not submitted in writing to the Secretary and notify the Council accordingly.
Exception	• In consultation with the Steering Committee, the Chair may change or waive the submission deadline for a specific Report and must inform the Council of this decision.

Attachment C for the 11/18/25 Meeting – Enrollment Management Report

College Council Enrollment Management Update

November 18, 2025

KINGSBOROUGH COMMUNITY COLLEGE | CUNY

Fall 2025 Enrollment Results (Headcount)

Fall 2025 Targets

- Freshmen – 1650
- Transfers – 950
- Re-admits – 600
- Total – 3200

Fall 2025 Actual

- Freshmen – 1700   +3%
- Transfers – 879   -7.5%
- Re-admits – 666   +10%
- Total – 3245   +2.4%

KINGSBOROUGH COMMUNITY COLLEGE | CUNY

Fall 2026 Enrollment Goals

Fall 2025 Actuals

- Freshmen – 1700
- Transfers – 879
- Re-admits – 666
- Total – 3245

Fall 2026 Targets

- Freshmen – 1716   +1%
- Transfers – 887   +1%
- Re-admits – 686   +3%
- Total – 3289   +2.4%

KINGSBOROUGH
COMMUNITY COLLEGE | CU NY

Enrollment Management Priorities & Actions

EM Restructure

- Email, phone, virtual, and physical spaces
  - 11 email accounts merged to 3 - admissions.kcc@kbcc.cuny.edu
  - 4 phone lines merged to 1 (ext. 4600) with a directory and phone tree
  - AIC - Office of Recruitment, Admissions Village - Admissions One-Stop
  - COVID era zoom rooms deactivated

Slate

- Slate implementation go-live 11/3/25
  - Successful implementation and launch, with work still to be done
- Inquiry Forms, Event Management, & Communication Plan
  - Forms replaced, events, dashboards, & communications plans are being built

KINGSBOROUGH | **CUNY**
COMMUNITY COLLEGE

Tactics for Growth

Communication Review

- Winter and Spring 2026 campaigns
- Where do our students come from, markets for growth
- EM Restructure

Departmental help

- Content, talking points, video and social media content
  - Involving faculty in communication plan
  - Regular reporting out of Slate
- Community connections
  - Hosting campus events in your department
  - Partner relationships that EM can leverage
  - Attending recruitment events

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Potential Barriers

External factors

- Spring 2026 is the first term since COVID that CUNY is requiring an application fee or waiver
  - 500 completed applicants are stalled for Spring 2026 with no app fee
  - 400 for Fall 2026
- NYC enrollment is down 2.4% from 2024 to 2025 and over 100,000 students since 2020

Slate

- Limitations from the implementation of Slate

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