

Streamlined Proposal for Certificate that is a Subset of a Registered Degree Program

I. Brief Description of the Program and its Purpose

Over the past six years a robust culinary arts program has developed within the Department of Tourism and Hospitality at Kingsborough Community College. Employer and student demand for the program is strong, with nearly three hundred students enrolled annually in the combined programs of the Department of Tourism and Hospitality and Kingsborough's Center for Economic and Workforce Development. The placement/transfer rate for these programs is above ninety percent for students who choose to enter the workforce or further education. The college has dedicated resources for kitchen renovations, and sought foodservice and culinary arts educational grants and contracts, which has helped Kingsborough to emerge as a new leader in foodservice education in New York City. Our Culinary Management Center, one of three existing culinary teaching labs and kitchens, was supported by Perkins Major Effort funding. Most recently, an AAS in Culinary Arts was approved and is currently underway.

Our current students have been successful in finding and keeping their jobs and in moving up quickly within their organizations. The food industry is our nation's largest employer. A major sector within the tourism and hospitality industry, it notably was the only tourism and hospitality industry segment in New York City to show continued growth during 2002, an important complement to the segments of the tourism industry on a struggling cycle.¹ The foodservice industry has been continually identified by the US Department of Labor as well as the National Restaurant Association as the industry providing the most opportunities for career development among women, minorities and people with disabilities.² A congressional study on entrepreneurship found that foodservice provides the most opportunities and the fewest barriers to ownership among minority-owned small businesses.³

The AAS has garnered great interest but fails to meet the needs of two important student constituencies:

1. Career changers who already have an Associate degree or higher.
2. Working culinary professionals who have an immediate need for hands-on coursework and a credential for career advancement, with a longer-term goal of completing an Associate degree in Culinary Arts.

This proposed certificate in Culinary Arts will allow career changers and culinary professionals to be credentialed by completing coursework within a one-year period for full-time students. For those wishing to complete the Associates Degree in Culinary Arts following the certificate, coursework will fully articulate as the certificate is a subset of the degree.

The goals for this proposed certificate are to enable students to:

1. Gain knowledge of a specialized segment of the hospitality industry that will provide immediate career opportunities.
2. Learn industry-specific skills as identified by the National Restaurant Association Education Foundation Competencies as well as by the US Department of Labor's SCANS Report such as critical thinking, analytical skills and research skills designed to develop managerial competencies.

¹ Restaurant Business. New York: Oct. 15, 2003, Vol.102, Iss. 17; pg. 16

² <http://www.restaurant.org/pressroom/pressrelease.cfm?ID=1485>

³ Loscocco & Robinson. *Barriers to Women's Small-Business Success in the United States*, Gender and Society, Vol. 5, No. 4 (Dec., 1991), pp. 511-532

3. Learn safe food handling, food presentation and proper equipment use.
4. Become familiar with the purchasing, storage, and handling of a wide variety of food products.
5. Master new career skills which will assist students in moving into new job and management opportunities.
6. Be equipped to take advantage of entrepreneurial activities that are prevalent in the food industry.
7. Be prepared to take and pass certifying examinations administered by professional organizations including the New York City Department of Health and Mental Hygiene's Food Handler Certification (required for one staff member at all times in New York City foodservice establishments), National Restaurant Association's ServSafe® Food Handler (required or accepted as equivalent to local certification in most jurisdictions outside of New York City including Nassau County, Suffolk County, Westchester County and the State of New Jersey), National Restaurant Association's ServSafe® Alcohol (required in some states and municipalities; optional in New York but typically reduces insurance premiums for establishments serving alcohol), National Restaurant Association's ManageFirst Certification (optional professional credential) and American Culinary Federation (ACF) Certified Culinarian (CC) certification (optional professional credential which ACF reports helps certified culinarians earn higher than average wages for job categories). While no licensure beyond sanitation certification is required of culinary professionals, many employers look for certifications from one or more of these professional organizations.
8. Learn management principles for a variety of commercial and non-commercial foodservice operations.

II. Tabular Presentation of All Required Courses and Credits

Proposed Requirements: 28-Credit Certificate in Culinary Arts

TAH 07100 (Introduction to Professional Foodservice)	3
CA 00100 (Culinary Arts I: Skills).....	3
CA 00200 (Culinary Arts II: Major Techniques)	3
CA 01100 (Baking and Pastry)	3
CA 02100 (Food Safety and Sanitation Certification).....	1
CA 00300 (Garde Manger and Charcuterie).....	
OR	
CA 01200 (Patisserie).....	3
TAH 07200 (Restaurant Operations)	
OR	
TAH 07400 (Menu and Dining Room Management)	3
CA 05000 (Food and Beverage Cost Control).....	
OR	
CA 06000 (Beverage Management).....	3
CA 09000 (Global Culinary Improvisation Capstone)	3
CA 09200 (Internship in Culinary Arts).....	3

Total: **28 credits**

III. A Brief Discussion of the Relationship of the Program to Existing Programs at the College

The current requirements for the Certificate in Culinary Arts and Food Management consist of five classes (15 credits) in Tourism and Hospitality. Now that Kingsborough offers an AAS in Culinary Arts, more relevant, more current and expanded course offerings can be introduced. Therefore we propose to delete the 15-credit certificate and replace it with this proposed 28-credit certificate.

This proposed certificate in Culinary Arts fully articulates into the AAS Degree in Culinary Arts rather than the AAS Degree in Tourism and Hospitality, as the previous 15-credit certificate did.

By exceeding 24 credits, the new certificate will be eligible for financial aid (the current 15-credit certificate is not), which will increase the appeal and accessibility of the certificate for our students.

IV. Criteria for Admission to the Program

To be accepted into the Culinary Arts Certificate Program the following requirements must be met:

1. High School Diploma or General Education Diploma (GED)
2. CUNY Assessment Test – taken to assure academic proficiency.

Students failing one or more sections of the CUNY Assessment test will be required to take additional developmental coursework in addition to the 28-credits of coursework required for the certificate.

V. Projected Enrollment

As this certificate targets an important but small population—career changers with a college degree or working culinary professionals seeking education and a credential for career advancement—enrollment is not expected to exceed twelve (12) students per year.

Because all courses required for the degree are also required for the AAS in Culinary Arts, the certificate students will not significantly impact on schedule or course offerings.

VI. A Statement that the College has the Necessary Resources to Offer the Proposed Program without Impacting Negatively on its Existing Programs

The expansion of this certificate does not reflect additional costs to the college. Degree and certificate students take classes together as there are common course and admissions requirements.

To better meet the needs of students, offer broader and more relevant content, and improve the accessibility of the program, this 28-Credit Certificate in Culinary Arts will replace the 15-Credit Certificate in Culinary Arts and Food Management, generating a small amount of additional revenue for the college.

Appendix: Course Descriptions

TAH 07100 – Introduction to Professional Food Service (3 crs. 3 hrs.)

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

CA 00100 – Culinary Arts I: Skills (3 crs. 5 hrs)

Introduction to fundamental cooking terminology, techniques, and theories. Proper knife handling with safety and sanitation practices emphasized through classical vegetable cuts and stock, soup, and sauce production. Equipment use and product identification including herbs, produce, dairy, fish, poultry, and meat, as well as the staples of cold and dry pantries. Egg cookery introduced as a prelude to the different cooking techniques covered in CA 2 Culinary Arts II: Major Techniques. An introduction to palate development through proper use of seasoning and frequent tasting, and professional development of timing, sense of urgency, and organization are core concepts of this course. NRAEF ManageFirst: Food Production certification.

CA 00200 - Culinary Arts II: Major Techniques (3crs. 5 hrs) (prereq. CA 00100)

Continued study of fundamental cooking terminology and theories, and a detailed examination of the major cooking techniques. Proper equipment and knife handling with safety and sanitation practices emphasized through fish, poultry, and meat fabrication. Food groups including fresh and dry pasta, bean and legumes, rice and grains, vegetable and potato, and advanced small sauce and soup production explored through the major cooking techniques. Breakfast and brunch cookery simulates production setting and various cooking stations. Introduction to simple plate presentation, banquet-style lunch service, and cost control theories reinforce the practical business aspects of running a revenue-generating food production facility.

CA 01100 – Baking and Pastry (formerly TAH 8212) (3crs. 5 hrs) (prereq. TAH 1 or TAH 71)

An introduction and foundation to the fundamentals of baking and pastry making. Course work includes 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. Emphasis is placed on correct technique and product quality.

CA 02100 – Food Safety and Sanitation Certification (1 cr. 2 hrs)

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

CA 00300 – Garde Manger and Charcuterie (3 crs. 5hrs) (prereq CA 00100)

Introduction to fundamental 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 lastly, the use of forcemeats in terrines, pâtés, galantines, and roulades. Emphasis placed on traditional, prudent and practical use of repurposing meat. Appropriate garniture and accoutrements will reinforce palate development, aesthetics, and classic and modern culinary trend.

CA 01200 – Patisserie (3crs. 5 hrs) (prereq CA 01100)

Continued study of the fundamentals of baking and pastry and the introduction of more advanced techniques. Course work includes artisan-style yeast breads; laminated dough fabrication including puff pastry, Danish dough, and croissant dough; classic and contemporary layered cakes; classic specialty pastries; advanced cookies; introduction to petit fours; meringues. Emphasis is placed on correct technique, product quality, and

increased evaluation skills in critiquing taste, texture, and appearance. Production culminates in finished products suited for buffet or ala carte service with appropriate garniture, sauces, and presentation. Students begin mirroring the professional pastry kitchen and learn larger volume production to keep pastry essentials on hand.

CA 06000 – Beverage Management (3crs. 3 hrs) (prereq TAH 1 or TAH 71)

Introduction to managing and serving wine, beer, spirits, and non-alcoholic libations and their ever growing relevance in the restaurant industry from both a culinary and marketing perspective. Investigation of historical, geographical, cultural, and potentially profitable roles beverages play. Terminology and theories of pairing beverages with food, production, sanitation, employee management, purchasing, receiving, storing, and regulation is explored. Development of new beverage concepts. NRA Educational Foundation ServSafe Alcohol certification.

TAH 07200 – Restaurant and Food Service Operations (3 crs. 5 hrs.)

Introduction to restaurant concepts and operations for students who want to open their own restaurant or manage a restaurant or catering establishment. This 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.

TAH 07400 – Menu and Dining Room Management (3 crs. 5 hrs.)

The important role of proper wait service to the tourism and hospitality industry will be discussed. 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.

CA 09000 – Global Culinary Improvisation (3 crs. 5 hrs) (prereq CA 00100 and CA 00200)

Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning, and preparation, with an emphasis on modifications to meet specific requirements. This is a capstone course focused on improvisational, interactive exercises designed to build culinary skills rather than replication of techniques and recipes. Also culinary arts as an integrative creative enterprise synthesizing food science, visual arts, aesthetics of flavor, management and performance is emphasized. Activities are structured around five competencies: problem-solving, culinary improvisation, flavor and palate development, leadership and teamwork, and communication. Application of global flavor principles and ingredients.

CA 09200 – Internship in Culinary Arts (3 crs 9 hrs) (prereq CA 00100 and CA 00200)

To integrate theory and practice by applying acquired skills 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.

CA 05000 – Food and Beverage Cost Control (3 crs 3 hrs) (prereq TAH 1 or TAH 71)

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.