

KINGSBOROUGH COMMUNITY COLLEGE  
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: \_\_\_\_\_ Date: \_\_\_\_\_

Title Of Course/Degree/Concentration/Certificate: \_\_\_\_\_

Change(s) Initiated: (Please check)

- |   |   |
|---|---|
| <input type="checkbox"/> Closing of Degree            | <input type="checkbox"/> Change in Degree or Certificate                              |
| <input type="checkbox"/> Closing of Certificate       | <input type="checkbox"/> Change in Degree: Adding Concentration                       |
| <input type="checkbox"/> New Certificate Proposal     | <input type="checkbox"/> Change in Degree: Deleting Concentration                     |
| <input type="checkbox"/> New Degree Proposal          | <input type="checkbox"/> Change in Prerequisite, Corequisite, and/or Pre/Co-requisite |
| <input type="checkbox"/> New Course                   | <input type="checkbox"/> Change in Course Designation                                 |
| <input type="checkbox"/> New 82 Course (Pilot Course) | <input type="checkbox"/> Change in Course Description                                 |
| <input type="checkbox"/> Deletion of Course(s)        | <input type="checkbox"/> Change in Course Title, Number, Credits and/or Hours         |
|   | <input type="checkbox"/> Change in Academic Policy                                    |
|   | <input type="checkbox"/> Pathways Submission:   |
|   | <input type="checkbox"/> Life and Physical Science                                    |
|   | <input type="checkbox"/> Math and Quantitative Reasoning                              |
|   | <input type="checkbox"/> A. World Cultures and Global Issues                          |
|   | <input type="checkbox"/> B. U.S. Experience in its Diversity                          |
|   | <input type="checkbox"/> C. Creative Expression                                       |
|   | <input type="checkbox"/> D. Individual and Society                                    |
|   | <input type="checkbox"/> E. Scientific World  |
- Change in Program Learning Outcomes
- Other (please describe): \_\_\_\_\_

PLEASE ATTACH MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

DEPARTMENTAL ACTION

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

Date Approved: \_\_\_\_\_ Signature, Committee Chairperson: \_\_\_\_\_ 

If submitted Curriculum Action affects another Department, signature of the affected Department(s) is required:

Date Approved: 3 Sep 25 Signature, Department Chairperson: M. D'Alessandro, Ph.D.

Date Approved: \_\_\_\_\_ Signature, Department Chairperson: \_\_\_\_\_

I have reviewed the attached material/proposal

Signature, Department Chairperson: M. D'Alessandro, Ph.D.

TO: Fall 2025 Curriculum Committee

FROM: Dr. Mark D'Alessandro, Chair, Department of Tourism & Hospitality  
Anthony Marzuillo, Culinary Arts Program Director, Department of Tourism & Hospitality

DATE: August 2, 2025

RE: Change in Course Description and Prerequisite for CA6000- Beverage Management

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The Department of Tourism & Hospitality is proposing a change in course Description and Prerequisite for CA6000- Beverage Management

**Description:**

**FROM:**

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.

**TO:**

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.

**Prerequisites:**

**FROM:**

Prerequisites:

TAH7100- Introduction to Food Service Operations and Sanitation

**TO:**

Prerequisites:

CA7100- Introduction to Food Service Operations and Sanitation

**AND**

CA990- Culinary Concepts

**AND**

CA100- Culinary Arts I: Fundamental Skills

**Rationale for Change:**

**Description:**

The National Restaurant Association Educational Foundation ServSafe Alcohol certification exam is not a necessary credential for the program. The change in course description more accurately reflects and articulates the content of and what is being taught within the course.

**Prerequisite:**

To ensure proper course sequencing and program contextualization, students should have completed the additional foundational courses of CA7100, CA990 and CA100, completed in the first semester before enrolling in CA6000.