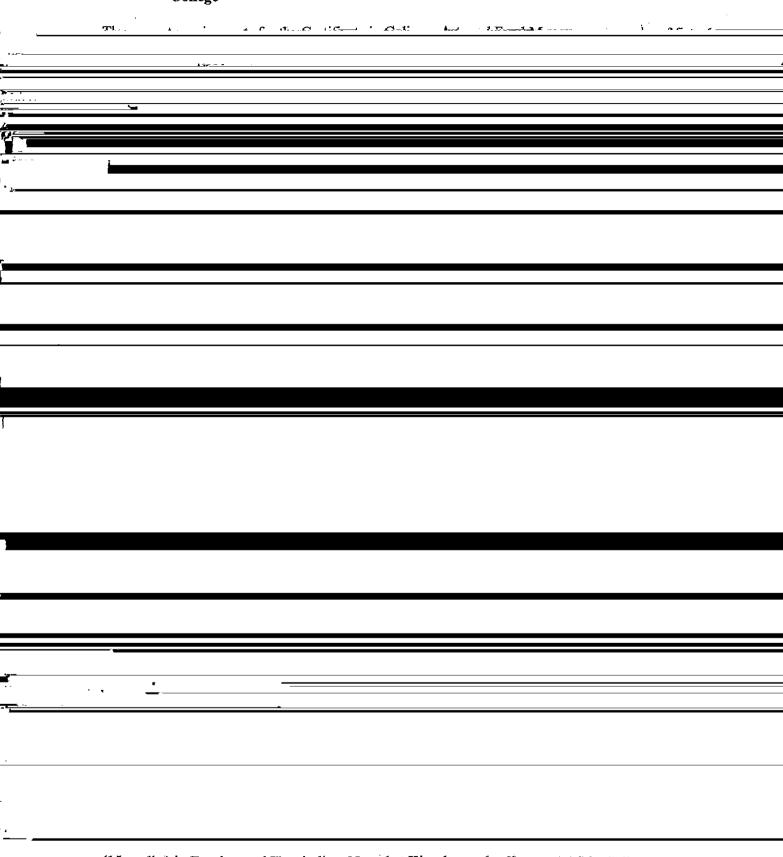
Streamlined Proposal for Certificate that is a Subset of a Registered Degree Program

	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
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	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
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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. 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

reguired or agreeted or emission to local certification in most invisdictions outside of

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



Appendix: Course Descriptions

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