

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

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

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 (required or accepted as equivalent to local certification in most jurisdictions outside of

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

(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.

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