

revised 2009-2010

Spring 2010 Addendum

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Requirements for Matriculants

COLLEGE REQUIREMENTS

GROUP REQUIREMENTS / 9 CREDITS

Select a minimum of three credits each from at least three different groups within Groups I thru IV. Must be Basic Courses.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique Courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature - Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology - Sociology
- V. Mathematics and Sciences (*Satisfied by department requirements*)

ELECTIVES

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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
If Required	
ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

Starting in the fall 2009 semester, in order to advance into nursing clinicals, students must provide documentation for one of the following categories:

- 1) U.S. Citizenship
- 2) Permanent Residency
- 3) International Student with F1 Status
- 4) Granted Asylum, Refugee Status, Temporary Protected Status, Withholding of Removal, Deferred Enforced Departure; or Deferred Action Status by the U.S. government

DEPARTMENT REQUIREMENTS

Students in the Nursing Program must complete the five semester-sequences as specified below:

First Semester (Pre-Clinical Component)

Applied Physical Sciences for	
Allied Health Careers (SCI 02500)	3 credits
General Psychology (PSY 01100)	3
Human Anatomy and Physiology (BIO 01100)	4
NOTE: Prerequisite REQUIRED	4
Freshman English I (ENG 01200)	4

Second Semester (Clinical Component)

Human Anatomy and Physiology II (BIO 01200)	4
Human Growth and Development (PSY 03200)	3
Drug Calculations in Nursing (NUR 01700).....	1
Fundamentals of Nursing (NUR 01800)	7

Third Semester

Microbiology in Health and Disease (BIO 05100).....	4
Nursing the Ill Adult I (NUR 02100)	9

Fourth Semester

Freshman English II (ENG 02400).....	3
Nursing the Emotionally Ill (NUR 02000).....	4
Nursing the Ill Adult II (NUR 02200)	5

Fifth Semester

Introduction to Sociology (SOC 03100)	3
Family-Centered Maternity Nursing (NUR 01900)	4
Nursing of Children (NUR 02300).....	5
Issues in Nursing (NUR 02400)	1

Students requiring remediation based upon College placement test scores may be required to take any or all of the following prior to taking the Pre-Clinical Sequence.

- Developmental Math (0M100 and 0M200, or MAT 0R200)
- English Skills (ENG 00400, 09100, 09200 &/or 09300)
- Preparatory Biology (BIO 01000)

ELECTIVES

Students requiring remediation based upon College placement test scores may be required to take any or all of the following prior to taking the Pre-Clinical Sequence.

Developmental Math (0M100 and 0M200, or MAT 0R200)
 English Skills (ENG 00400, 09100, 09200 &/or 09300)
 Preparatory Biology (BIO 01000)

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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS

All Majors must take:

Introduction to Tourism and Hospitality (TAH 00100)	3 credits
Destination Geography (TAH 00200)	3
Introduction to Computer Concepts (BA 06000)	3
Fundamentals of Business (BA 01100) or Entrepreneurship (ES 05100).....	3
Principles of Marketing (BA 01400) or Salesmanship (RM 03300)	3
Professional Portfolio (TAH 09100)	1
Field Experience in Tourism and Hospitality (TAH 09200)	3
Case Studies in Tourism and Hospitality (TAH 01800)	3
Tourism and Hospitality Technology (TAH 01700)	3
The Virtual Enterprise (TAH 09000)	3
The Business of Tourism and Hospitality (TAH 01900)	3

Plus, for majors with concentration in:

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Students must take two of the following courses:

Tourism Entrepreneurship (TAH 01200)	3
Cruises and Specialty Markets (TAH 01500)	3
Airport and Aviation Management (TAH 06500)	3

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Students must take two of the following courses:

Front Office Operations (TAH 02200)	3
Introduction to Meeting Planning (TAH 04100)	3
Event Catering Management (TAH 04300)	3
Restaurant and Food Service Operations (TAH 07200)	3

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Introduction to Sports Management (TAH 00700)	3
Facilities Planning in Sports (TAH 04400)	3

GROUP REQUIREMENTS / 13 CREDITS

Select a minimum of three credits each from at least three different from within Groups I thru IV. Must be Basic Courses.....9 credits

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature - Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology - Sociology
- V. Mathematics and Sciences4 credits
Biological Sciences - Mathematics & Computer Science - Physical Sciences



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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 and/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS §

+General Biology I and II (BIO 01300-01400)	8 credits
+General Microbiology (BIO 05000) or +Genetics (BIO 05900)	4
+Recombinant DNA Technology (BIO 05800) OR +Cell Culture and Cloning (BIO 05700)	4
+Molecular and Cellular Biology (BIO 06500)	4
+General Chemistry I and II (CHM 01100-01200)	8
+Elements of Statistics (MAT 02000)	3
+Applications in Bioinformatics (BIO/CIS 06000).....	3

GROUP REQUIREMENTS / 9 CREDITS

A minimum of three credits must be in basic courses and no more than one course in any one group, I-IV.

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
- IV. Behavioral Sciences
Anthropology - Psychology – Sociology
- V. Mathematics and Sciences (*Satisfied by Department requirements*)

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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R200 proficiency	0

DEPARTMENT REQUIREMENTS §

General Psychology (PSY 01100)	3 credits
Human Growth and Development (PSY 03200)	3
Abnormal Psychology (PSY 03600)	3
Introduction to Sociology (SOC 03100)	3
Introduction to Substance Abuse Counseling (SAC 02000)	3
Basic Techniques in Substance Abuse Counseling I (SAC 02200)	3
Basic Techniques in Substance Abuse Counseling II (SAC 02400)	3
Ethics, Confidentiality, & Counselor/Client Relationship (SAC 02600)	3
Treatment Approaches in Substance Abuse (SAC 02800)	3
Supervised Instructional Experience in Substance Abuse Counseling (SAC 0910A0/B)	7

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*Compulsive Gambling: Treatment and Prevention (SAC 03000).....4

GROUP REQUIREMENTS

- I. Performing and Visual Arts
(Excluded are Art & Music Studio, Theatre Production & Technique courses)
Art - Music - Speech - Theatre Arts
- II. Language and Literature
Foreign Language - Literature – Philosophy
- III. Social Sciences
Economics - History - Political Science
(*POL 06300 is recommended*)
- IV. Behavioral Sciences (*Satisfied by Department requirements*)
- V. Mathematics and Sciences8 credits
Biological Sciences - Mathematics & Computer Science - Physical Sciences

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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COMPASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01400	1

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS

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Requirements for Matriculants

COLLEGE REQUIREMENTS

Passing scores on the CUNY/ACT in Reading and Writing and the COM-PASS Math Skills Test or developmental courses may be required.

ENG 01200	4 credits
ENG 02400	3
HPE 01200.....	3

If required:

ENG 00400, 09100, 09200 &/or 09300	0
MAT 0M100 & 0M200 or MAT 0R300 proficiency	0

DEPARTMENT REQUIREMENTS

All Majors must take:

Introduction to Recreation (RPE 01100).....	3 credits
Leadership in Recreation and Physical Education (RPE 01200)	3
Organization and Administration of Recreation Programs (RPE 03200)	3
+Field Experience in Physical Education, Recreation and Recreation Therapy (RPE 09152).....	3
General Psychology (PSY 01100).....	3
Introduction to Sociology (SOC 03100)	3

PLUS, ONE OF THE FOLLOWING THREE OPTIONS MUST BE COMPLETED:

A. PLAN OF STUDY FOR RECREATION AND RECREATION THERAPY

Social Recreation (RPE 01300)	3
Methods and Materials for Teaching Folk and Square Dance (RPE 01600)	2
Therapeutic Recreation for Individuals with Disabilities 1 (RPE 03100) ...	3
Methods and Materials in Arts and Crafts (RPE 03400)	3
Therapeutic Recreation for Individuals with Disabilities II (RPE 03500)	3
The Assessment Process in Therapeutic Recreation (RPE 03600)	2
+Field Experience in Recreation and Recreation Therapy (RPE 09253)	3
First Aid and Personal Safety (HE 03500).....	2

B. PLAN OF STUDY FOR STUDENTS WHO WISH TO TRANSFER TO BACCALAUREATE PROGRAMS IN

Methods and Materials for Teaching Folk and Sqcreation Therapy
(RPE 01600)

Therapeutic Recreation for Individuals with Disabilities 1 (RPE 03100)]TJ2.25 -1.3Outdotic0.0278 Tw[(Social Recr) and Cra

CHANGES IN PRE-/CO-REQUISITES

* ART 09600 – THE ART OF ANIMATION (3 crs. 4 hrs.)

CA 00100 – CULINARY ARTS I: SKILLS (3 crs. 5 hrs.)

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, and the development of timing, and organization. NRAEF ManageFirst: Food Production certification.

CA 00200 – CULINARY ARTS II: MAJOR TECHNIQUES (3 crs. 5 hrs.)

Continuation of cooking terminology and theories, and major cooking techniques. Food groups including fresh and dry pasta, bean and legumes, rice and grains, vegetable and potato, and advanced small sauce and soup production, breakfast and brunch cookery explored. Introduction to plate presentation, banquet-style lunch service, cost control theories and an operating revenue-generating food production facility. Pre-requisite: CA 00100.

CA 01100 – BAKING AND PASTRY (3 crs. 5 hrs.)

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. Not open to students who have completed TAH 08212. Pre-requisite: TAH 01000 or TAH 07100.

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. Presentation for 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. 5 hrs.)

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 in terrines, pâtés, galantines, and roulades. Traditional and practical use of repurposing meat, garniture and accoutrements, and classic and modern culinary trends are covered. Pre-requisite: CA 00100.

CA 01200 – PATISSERIE (3 crs. 5 hrs.)

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; 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. Pre-requisite: CA 01100.

CA 05000 – FOOD AND BEVERAGE COST CONTROL (3 crs. 3 hrs.)

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. Pre-requisite: TAH 01000, TAH 07100.

CA 06000 – BEVERAGE MANAGEMENT (3 crs. 3 hrs.)

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. NRA Educational Foundation ServSafe Alcohol certification. Pre-requisite: TAH 01000, TAH 07100.

CA 09000 – GLOBAL CULINARY IMPROVISATION (3 crs. 5 hrs.)

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. Pre-requisite: CA 00100 and CA 00200

CA 09200 – INTERNSHIP IN CULINARY ARTS (3 crs. 9 hrs.)

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. Pre-requisite: CA 00100 and CA 00200

FD 01100 – FASHION SKETCHING FOR FASHION DESIGNERS (3 crs. 3 hrs.)

First of two courses in fashion sketching, students learn basic croquis (specialized figure) drawing, develop their own set of croquis, and use them to sketch their own designs. Sketching all types of garments and silhouettes is covered using pencil, watercolor and marker techniques.

Prerequisites: Only open to Fashion Design and Fashion Merchandising majors.

FD 01200 – FASHION SKETCHING FOR FASHION DESIGNERS II (3 crs. 3 hrs.)

Second of two courses in fashion sketching, students sketch an original design collection – a minimum of 8 coordinated outfits. Fabric swatching and multiple views are required. Additional work is done on portfolio preparation, and sketching technique refinement.

Prerequisites: FD 01100. Only open to Fashion Design and Fashion Merchandising majors.

FD 01300 – COMPUTERIZED FASHION DESIGN (3 crs. 3 hrs.)

Advanced Fashion Design students learn a variety of computer programs for sketching and creating designs using a stylus and a pressure sensitive tablet. Photoshop, Adobe Illustrator and fashion design plug-ins are covered.

Prerequisites: FD 01100, FD 02100, and BA 06000 for Fashion Design majors. BA 06000 for Fashion Merchandising majors. Only open to Fashion Design and Fashion Merchandising majors.

FD 01400 – GARMENT CONSTRUCTION (3 crs. 3 hrs.)

Basic sample room garment construction procedures including seaming, seam finishing, pockets, collars, setting sleeve, pleats, gathers, darts and various other techniques are covered. Students construct garments to demonstrate master of various techniques.

FD 02100 – FASHION DESIGN I (3 crs. 3 hrs.)

Introduction to draping and flat pattern design, including development of slopers (base patterns) for bodices, sleeve and skirts via draping on dress forms. Translating slopers into hard patterns and then flat patterns to manipulate fullness into various design styles. Students must complete a garment (dress or suit) constructed in fabric, for final project. Not open to students who have completed FM 04000.

Prerequisites: FM 03500

FD 02200 – FASHION DESIGN II (3 crs. 3 hrs.)

Advanced draping techniques are explored, along with flat pattern work. Draping in actual fabrics, sample room techniques, and garment finishing are covered. Pants slopers are developed. Students must complete two outfits for inclusion in the annual Fashion Show presentation.

Prerequisites: FM 03500 and FD 02100

FD 02300 – DESIGN TRENDS AND AESTHETICS (3 crs. 3 hrs.)

Intermediate design students study current trends in women's wear, paying special attention to construction analysis, line, fabric and color selection and price points. Design principles are explored, and current designer collections analyzed for design merits and marketability. Students own sense of style is developed and refined.

Prerequisites: FD 01100, RM 03500

