New York City College of Technology, CUNY

CURRICULUM MODIFICATION PROPOSAL FORM

This form is used for all curriculum modification proposals. See the [Proposal Classification Chart](http://openlab.citytech.cuny.edu/collegecouncil/files/2014/08/2013-10-09-Proposal_Classification_Chart.pdf) for information about what types of modifications are major or minor. Completed proposals should be emailed to the Curriculum Committee chair.

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| --- | --- |
| **Title of Proposal** | **Change in course description for HMGT 1103 Food**  **Sanitation and Safety Principles** |
| **Date** | **9/21/ 2017** |
| **Major or Minor** | **Minor** |
| **Proposer’s Name** | **Elizabeth Schaible** |
| **Department** | **Hospitality Management** |
| **Date of Departmental Meeting in which proposal was approved** | **March 21, 2017** |
| **Department Chair Name** | **Elizabeth Schaible** |
| **Department Chair Signature and Date** | **Elizabeth Schaible**  **9/26/2017** |
| **Academic Dean Name** | **David Smith** |
| **Academic Dean Signature and Date** | **2017-10-02** |
| **Brief Description of Proposal**  (Describe the modifications contained within this proposal in a succinct summary. More detailed content will be provided in the proposal body. | **Change the course description of HMGT 1103 Food Sanitation and Safety Principles to the following:**  *Safety and sanitation are essential to the health and well-being of staff and customers. Industry standards are met through a systematic approach to sanitation risk management, providing students with the opportunity to receive certification in food safety from New York City’s Department of Health and Mental Hygiene.* |
| **Brief Rationale for Proposal**  (Provide a concise summary of why this proposed change is important to the department. More detailed content will be provided in the proposal body). | **This change will more accurately reflect the type of certification that students can receive after taking this course.** |
| **Proposal History**  (Please provide history of this proposal: is this a resubmission? An updated version? This may most easily be expressed as a list). | **This is a new proposal.** |

**ALL PROPOSAL CHECK LIST**

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| --- | --- |
| Completed CURRICULUM MODIFICATION FORM including: |  |
| * Brief description of proposal | X |
| * Rationale for proposal | X |
| * Date of department meeting approving the modification | X |
| * Chair’s Signature | X |
| * Dean’s Signature | X |
| Evidence of consultation with affected departments  List of the programs that use this course as required or elective, and courses that use this as a prerequisite. | N/A |
| Documentation of Advisory Commission views (if applicable). | N/A |
| Completed [Chancellor’s Report Form](http://openlab.citytech.cuny.edu/collegecouncil/files/2014/08/2013-10-09-Chancellor_Report_Quick_Reference_Guide1.doc). | X |

**EXISTING PROGRAM MODIFICATION PROPOSALS**

|  |  |
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| Documentation indicating core curriculum requirements have been met for new programs/options or program changes. | N/A |
| Detailed rationale for each modification (this includes minor modifications) | x |

**AV: Changes to be offered in the Hospitality Management Department**

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| --- | --- | --- | --- |
| **CUNYFirst Course ID** | HMGT 1103 Food Sanitation and  Safety Principles |  |  |
| **FROM:** |  | **TO:** |  |
| **Department(s)** |  | **Department(s)** |  |
| **Course** | ~~HMGT 1103 Food Sanitation and Safety Principles~~ | **Course** | HMGT 1103 Food Sanitation and Safety Principles |
| **Prerequisite** |  | **Prerequisite** |  |
| **Corequisite** |  | **Corequisite** |  |
| **Pre- or corequisite** |  | **Pre- or corequisite** |  |
| **Hours** |  | **Hours** |  |
| **Credits** |  | **Credits** |  |
| **Description** | ~~Through a systems approach, this course focuses on industry standards, sanitation and risk management and provides students with the nationally recognized ServSafe© certification.~~ | **Description** | Safety and sanitation are essential to the health and well-being of staff and customers. Industry standards are met through a systematic approach to sanitation risk management, providing students with the opportunity to receive certification in food safety from New York City’s Department of Health and Mental Hygiene. |
| **Requirement Designation** |  | **Requirement Designation** |  |
| **Liberal Arts** | [ ] Yes [ ] No | **Liberal Arts** | [ ] Yes [ ] No |
| **Course Attribute (e.g. Writing Intensive, Honors, etc** |  | **Course Attribute (e.g. Writing Intensive, Honors, etc** |  |
| **Course Applicability** | |  | | --- | | [ ] Major | | [ ] Gen Ed Required | | [ ] English Composition | | [ ] Mathematics | | [ ] Science | | [ ] Gen Ed - Flexible | | [ ] World Cultures | | [ ] US Experience in its Diversity | | [ ] Creative Expression | | [ ] Individual and Society | | [ ] Scientific World | | [ ] Gen Ed - College Option | | [ ] Speech | | [ ] Interdisciplinary | | [ ] Advanced Liberal Arts | | **Course Applicability** | |  | | --- | | [ ] Major | | [ ] Gen Ed Required | | [ ] English Composition | | [ ] Mathematics | | [ ] Science | | [ ] Gen Ed - Flexible | | [ ] World Cultures | | [ ] US Experience in its Diversity | | [ ] Creative Expression | | [ ] Individual and Society | | [ ] Scientific World | | [ ] Gen Ed - College Option | | [ ] Speech | | [ ] Interdisciplinary | | [ ] Advanced Liberal Arts | |
| **Effective Term** | Fall 2018 |  |  |

**Rationale: This change will more accurately reflect the type of certification that students can receive after taking this course.**

Addendum to Minor Curriculum Change Proposal for HMGT 1103 Food Sanitation and Safety

The New York City Health code requires that

“a supervisor in a restaurant or non-retail food service establishment … must receive a City certification in food protection practices.” ( <https://www1.nyc.gov/site/doh/business/health-academy/food-protection-online-free.page> ) The City’s certification ensures the safety of food produced and sold in New York City.

City certification is awarded to a person after he / she passes a NYC Department of Health and Mental Hygiene (DOH) exam. The DOH administers the exam for a fee of $24.60. Once a person has certification, it is valid forever.

Having students take HMGT 1103 Food Sanitation and Safety prior to entering a kitchen ensures that the students have basic sanitation knowledge that will keep them and their customers safe. This course focusses on the practices and concepts that the City requires for certification. These include but are not limited to: food handling and receiving, critical control points, cleaning and sanitation standards, biological and chemical food hazards, and equipment maintenance. After taking this course the students will be well prepared to pass the City certification exam.