

# CCRI CURRICULUM REVIEW COMMITTEE MEETING

Friday April 11, 2025, 3:00-4:00 PM

Third Floor President's Conference Room, Knight Campus

Zoom: <https://ccri.zoom.us/j/93224250818?pwd=qiRMx9AJ0D39BU9xBV2pUDKDo9Rbxx.1&from=addon>

## AGENDA

1. CALL TO ORDER
2. ROLL CALL
3. NON-ACTION/ANNOUNCEMENTS
4. ACTION/VOTING ITEMS

### NON-ACTION/ANNOUNCEMENTS

#### GENERAL ANNOUNCEMENTS

- **RI Council on Postsecondary Education Timeline**  
For new or substantially revised degrees/certificates, you must submit an [OPC Program Proposal\\*](#) to be reviewed by your Dean, the VPAA, and President. The OPC Program Proposal must be completed and submitted to your Dean by the date of the CRC meeting of which the CRC program proposal is reviewed.
  - \*You may find the Council's scheduled meetings [here](#).

### ACTION/VOTING ITEMS

#### **New Course Proposal: Kitchen Function Essentials**

**CULN 1015, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

#### **RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

#### **CATALOG DESCRIPTION:**

This course introduces essential kitchen functions, including knife skills, equipment identification and use, and food safety. Students will also learn storeroom management, vendor sourcing, and distribution processes while exploring local and international ingredients.

**New Course Proposal: Stocks, Sauces, and Soups**

**CULN 1025, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course introduces students to the foundational basis and production of flavored liquids including stocks, sauces, and soups. Students will be introduced to classic and global terminology, ingredients, preparation methods, and appropriate usage to achieve a desired result.

**New Course Proposal: Cooking Production Methods**

**CULN 1035, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course explores the role of the senses in tasting and experiencing food, including their physiological functions and impact on flavor and dining experience. Students will learn foundational cooking methods, heat transfer principles, and proper technique application based on classical culinary standards. The course also covers egg cookery and both traditional and modern breakfast preparations.

**New Course Proposal: Baking and Pastry I**

**CULN 1040, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course will introduce students to the essential functions of a bakeshop, baking tools, ingredients, and their functions, and how to perform mixing methods and production for a desired end result in a commercial setting. Students will be introduced to various leavening agents, fats, doughs, pastries, pies, and cookies.

**New Course Proposal: Garde Manger and Charcuterie**

**CULN 2010, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course introduces students to the art of Garde Manger and Charcuterie, focusing on the production of forcemeats, pâtés, terrines, hors d'oeuvres, and classic aspic and chaud-froid. Students will learn the historical significance of their role in culinary traditions as well as essential techniques, equipment, methods of preparation, and platter presentation.

**New Course Proposal: World Cuisine**

**CULN 2020, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course introduces students to regional and international cuisines through global ingredient identification, classic and modern hands-on food production, and an introduction to nutrition including healthier substitutions and allergen-friendly alternatives. Students will also work in a simulated restaurant setting by designing and preparing an original multi-course meal using their comprehensive knowledge and experience.

**New Course Proposal: Dining Room**

**CULN 2030, 4 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

**RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course provides students with a comprehensive introduction to dining room operations and beverage service within the hospitality industry. Students will learn essential front-of-house skills including table settings, station setup, service tools, etiquette, and various service styles, as well as the structure and roles within the dining room brigade system. In addition, the course offers a study of wine, beer, and spirits, covering their history, production methods, tasting techniques, and global significance. Emphasis is placed on mixology fundamentals, responsible alcohol service in accordance with federal and state regulations, and the role of coffee and tea service in enhancing the guest experience.

**New Course Proposal: Baking and Pastry II****CULN 2040, 4 credits****Originators: Maria Coclin****Jill Guindon-Nasir****RATIONALE:**

This course will be a foundational course in the Culinary Craftsmanship degree and certificate programs. This course is aligned with food service industry needs and expectations and was designed in consultation with a culinary consultant and advisory board.

**CATALOG DESCRIPTION:**

This course expands on students understanding of Baking and Pastry, adding to the knowledge and skills developed in Baking and Pastry 1. It covers the production of various cakes, decorated and frozen desserts, frostings, fondants, creams.

**New Program Proposal: Culinary Essentials - Certificate****19 credits****Originators: Maria Coclin****Jill Guindon-Nasir****RATIONALE:**

Across the US, employment of cooks is projected to grow by 6%, faster than the average for all occupations, resulting in approximately 441,400 job openings annually. In Rhode Island, employment for cooks and food preparation workers is projected to grow by 3.4% from 2023 to 2025, with over 5,000 job openings expected due to new positions and workforce turnover. This certificate is aligned with industry needs, and was designed in consultation with Bally's, Rhode Island Hospitality Association, select CTE high school programs and subject matter experts in Culinary. This certificate stacks fully into the Culinary Craftsmanship - Associate in Arts program.

**References:**

National Data (U.S. Bureau of Labor Statistics):

U.S. Bureau of Labor Statistics. Occupational Outlook Handbook: Cooks. U.S. Department of Labor, 2023, <https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm>. Accessed 25 Mar. 2025.

Rhode Island Data (RI Department of Labor and Training):

Rhode Island Department of Labor and Training. 2023–2025 Industry and Occupational Projections, Statewide. RI DLT Labor Market Information, 2023, <https://dlt.ri.gov/sites/g/files/xkgbur571/files/documents/pdf/lmi/occoutlook.pdf>. Accessed 25 Mar. 2025.

**CATALOG DESCRIPTION:**

The Culinary Essentials Certificate is designed to provide students with a comprehensive foundation in professional cooking and food service operations. Through a combination of hands-on instruction and theoretical learning, students will develop essential culinary skills, including knife handling, cooking techniques, flavor development, and food safety. The program emphasizes classical and modern culinary standards across a range of disciplines such as breakfast preparation, stock and sauce production, protein fabrication, and baking and pastry arts. Students will also explore sensory evaluation, ingredient sourcing, and storeroom management, along with front-of-house operations including service styles, dining etiquette, and the brigade system. Upon completion, students will be well-prepared to enter the culinary field with confidence in both kitchen and dining room environments.

## **New Program Proposal: Culinary Craftmanship – Associate in Arts**

**60 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

### **RATIONALE:**

Across the US, employment of cooks is projected to grow by 6%, faster than the average for all occupations, resulting in approximately 441,400 job openings annually. In Rhode Island, employment for cooks and food preparation workers is projected to grow by 3.4% from 2023 to 2025, with over 5,000 job openings expected due to new positions and workforce turnover. This certificate is aligned with industry needs, and was designed in consultation with Bally's, Rhode Island Hospitality Association, select CTE high school programs and subject matter experts in Culinary. This certificate stacks fully into the Culinary Craftmanship - Associate in Arts program.

### **References:**

National Data (U.S. Bureau of Labor Statistics):

U.S. Bureau of Labor Statistics. Occupational Outlook Handbook: Cooks. U.S. Department of Labor, 2023, <https://www.bls.gov/ooh/food-preparation-and-serving/cooks.htm>. Accessed 25 Mar. 2025.

Rhode Island Data (RI Department of Labor and Training):

Rhode Island Department of Labor and Training. 2023–2025 Industry and Occupational Projections, Statewide. RI DLT Labor Market Information, 2023, <https://dlt.ri.gov/sites/g/files/xkgbur571/files/documents/pdf/lmi/occoutlook.pdf>. Accessed 25 Mar. 2025.

### **CATALOG DESCRIPTION:**

The Culinary Craftmanship Associate in Arts program offers a comprehensive education in the art and science of cooking, food preparation, and kitchen management. Students will gain hands-on experience in professional kitchens, learning essential culinary techniques, food safety, nutrition, and menu planning. The program combines classroom instruction with real-world practice, preparing graduates for careers as chefs, sous chefs, bakers, and food service managers in diverse culinary settings. With a focus on creativity, professionalism, and innovation, this program equips students with the skills necessary to excel in the fast-paced and dynamic culinary industry.

## **New Program Proposal: Business Administration, Hospitality and Tourism Management** – Associate in Science

**HMG 62-64 credits**

**Originators: Maria Coclin**

**Jill Guindon-Nasir**

### **RATIONALE:**

The Community College of Rhode Island (CCRI) proposes the creation of a new concentration in Hospitality and Tourism Management within its Associate of Science in Business degree to meet growing student interest and respond to the evolving needs of Rhode Island's economy. This concentration is designed to prepare students for a broad range of professional roles in the dynamic hospitality and tourism sector, which remains one of the state's key economic drivers.

Industry Relevance and Regional Alignment: Hospitality and tourism collectively represent a significant portion of Rhode Island's GDP, offering diverse employment opportunities in hotels, restaurants, gaming, tourism services, and event planning. This concentration will align with CCRI's mission of workforce

development by training students for high-demand jobs in management, customer experience, human resources, marketing, and hospitality law. Employers increasingly seek business professionals with a specialized understanding of service quality, tourism economics, and customer engagement, competencies this program will foster.

**CATALOG DESCRIPTION:**

The Hospitality and Tourism Management concentration within the Business program prepares students for careers in the growing fields of hospitality, tourism, and service management. Students gain practical knowledge in customer service, marketing, human resources, and legal issues specific to the hospitality industry. Emphasis is placed on service excellence, tourism's economic impact, and the management of hospitality operations. This concentration equips students with the skills needed for immediate employment or transfer to a four-year institution.