

Culinary Arts
Program Outcomes

1. Explain and apply sanitation guidelines related to food handling. (SLO 6.4)
2. Define and describe classic cooking terminology, methods, health and safety and hand tool usage. (SLO 1.2)
3. Describe various components for Front-of-the-House operations. (SLO 1. 1)
4. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles. (SLO 1.1)
5. Identify and apply guidelines for handling of meats, dairy products, fresh produce, and bakery items. (SLO 6.4)
6. Calculate operation budget, ' various food and labor costs, menu pricing, inventory controls, and forecasting. (SLO 5. 1)
7. Demonstrate skill in dish handling, beverage service, food service. (SLO 6.2)
8. Prepare vegetables and starches. (SLO 5. 1)
9. Demonstrate production line management and organization. (SLO 3. 1)
10. Use computer for all aspects of food service and management. (SLO 5.1 & SLO 7.2)
11. Demonstrate responsibility and team skills for the food service. (SLO 3. 1)
12. Describe and demonstrate skill in continental and classic French culinary methods. (SLO 3.2)
13. Demonstrate decorative plate presentation. (SLO 6.2)
14. Demonstrate basic sauce production, soup formulas and saute's. (SLO 3.2)
15. Describe career opportunities within the food industry and strategize own career. (SLO 1.2)
16. Demonstrate professionalism and management skills from planning to dining room supervision and operation. (SLO 1.2 & 3. 1)
17. Demonstrate personnel management and training skills. (SLO 1. 1 & 3. 1)
18. Critique and improve one's own performance, listening skills and customer relations. (SLO 4. 1)
19. Problem-solve all aspects of dining operations. (SLO 4. 1)

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Student Learning Outcomes (SLO)

STUDENT LEARNING OUTCOMES are the knowledge and abilities every student graduating with a certificate or degree from South Seattle Community College will have. Students will achieve these outcomes as well as the specific curriculum outcomes for their academic or technical area of study.

1. Communication

- 1.1 Read and listen actively to learn and communicate.
- 1.2 Speak and write effectively for personal, academic and career purposes.

2. Computation

- 2.1 Use arithmetic and other basic mathematical operations as required by program of study.
- 2.2 Apply quantitative skills for personal, academic, and career purposes.
- 2.3 Identify, interpret and utilize higher level mathematical and cognitive skills (for those students who choose to move beyond the minimum requirements are stated above).

3. Human Relations

- 3.1 Use social interactive skills to work in groups effectively.
- 3.2 Recognize the diversity of cultural influences and values.

4. Critical Thinking and Problem-Solving

- 4.1 Think critically in evaluating information, solving problems and making decisions.

5. Technology

- 5.1 Select and use appropriate technological tools for personal, academic and career tasks.

6. Personal Responsibility

- 6.1 Be motivated and able to continue learning and adapt to change.
- 6.2 Value one's own skills, abilities, ideas and art.
- 6.3 Manage personal health and safety.
- 6.4 Be aware of civic and environmental issues.

7. Information Literacy

- 7.1 Access and evaluate information from a variety of sources and contexts, including technology.
- 7.2 Use information to achieve personal, academic, and career goals, as well as to participate in a democratic society.