Culinary Arts

Catering and Banquet Operations Certificate Program Outcomes
1. Explain and apply sanitation guidelines related to food handling. (SLO 1.2, 4.1, 6.4)
2. Define and describe classic cooking terminology, methods, health and safety and hand tool usage. (SLO 1.2 6.4)
3. Describe various components for Front-of-the-House operations. (SLO 1.1, 3.1, 5.1, 7.1)
4. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles. (SLO 1.1, 2.2, 4.1, 5.1, 6.4, 6.5, 7.2)
5. Identify and apply guidelines for handling of meats, dairy products, fresh produce, and bakery items. (SLO 4.1, 6.4)
6. Demonstrate skill in dish handling, beverage service, food service. (SLO 6.2)
7. Demonstrate production line management and organization. (SLO 1.2, 3.1, 3.2)
8. Use computer for all aspects of food service and management. (SLO 5.1, 7.1, 7.2)
9. Demonstrate responsibility and team skills for the food service. (SLO 1.1, 3.1, 3.2, 6.2, 6.4, 6.5)
10. Describe and demonstrate skill in continental and classic French culinary methods. (SLO 1.2, 3.2, 6.4)

Catering and Banquet Operations Degree (AAS, AAST) Program Outcomes
1. Calculate operation budgets, various food and labor costs, menu pricing, inventory controls, and forecasting. (SLO 4.1 5.1)
2. Plan and prepare vegetables and starches. (SLO 4.1, 5.1, 6.2, 6.4)
3. Design and evaluate decorative plate presentation. (SLO 4.1, 6.2, 6.4, 7.1)
4. Formulate recipes and prepare sauces, soups, and sautés. (SLO 1.1, 2.3, 3.2, 4.1, 5.1, 7.1)
5. Examine career opportunities within the food industry and strategize own career. (SLO 1.2, 4.1, 5.1, 6.2, 7.2)
6. Observe and create plans utilizing professionalism and management skills for dining room supervision and operation. (SLO 1.2, 2.3, 3.1, 4.1, 7.1)
7. Assess and implement procedures for personnel management and training skills. (SLO 1.1 3.1, 3.2)
8. Critique and improve one’s own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2)
9. Assess and formulate plans for all aspects of dining operations. (SLO 1.2, 2.3, 3.1, 3.2, 4.1, 5.1, 7.1)

Restaurant Food Service Production Certificate Program Outcomes
1. Explain and apply sanitation guidelines related to food handling. (SLO 1.2, 4.1, 6.4)
2. Define and describe classic cooking terminology, methods, health and safety and hand tool usage. (SLO 1.2 6.4)
3. Describe various components for Front-of-the-House operations. (SLO 1.1, 3.1, 5.1, 7.1)
4. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles. (SLO 1.1, 2.2, 4.1, 5.1, 6.4, 6.5, 7.2)
5. Identify and apply guidelines for handling of meats, dairy products, fresh produce, and bakery items. (SLO 4.1, 6.4)
6. Demonstrate skill in dish handling, beverage service, food service. (SLO 6.2)
7. Demonstrate production line management and organization. (SLO 1.2, 3.1, 3.2)
8. Use computer for all aspects of food service and management. (SLO 5.1, 7.1, 7.2)
9. Demonstrate responsibility and team skills for the food service. (SLO 1.1, 3.1, 3.2, 6.2, 6.4, 6.5)
10. Describe and demonstrate skill in continental and classic French culinary methods. (SLO 1.2, 3.2, 6.4)
Restaurant Food Service Production Degree (AAS, AAST) Program Outcomes

10. Calculate operation budgets, various food and labor costs, menu pricing, inventory controls, and forecasting. (SLO 4.1 5.1)
11. Plan and prepare vegetables and starches. (SLO 4.1, 5.1, 6.2, 6.4)
12. Design and evaluate decorative plate presentation. (SLO 4.1, 6.2, 6.4, 7.1)
13. Formulate recipes and prepare sauces, soups, and sautés. (SLO 1.1, 2.3, 3.2, 4.1, 5.1, 7.1)
14. Examine career opportunities within the food industry and strategize own career. (SLO 1.2, 4.1, 5.1, 6.2, 7.2)
15. Observe and create plans utilizing professionalism and management skills for dining room supervision and operation. (SLO 1.2, 2.3, 3.1, 4.1, 7.1)
16. Assess and implement procedures for personnel management and training skills. (SLO 1.1 3.1, 3.2)
17. Critique and improve one’s own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2)
18. Assess and formulate plans for all aspects of dining operations. (SLO 1.2, 2.3, 3.1, 3.2, 4.1, 5.1, 7.1)