

## Culinary Arts I Certificate

Program Learning Outcomes (PLOs)	Measurable Student Learning Outcomes (MSLOs)- PLO Alignment						
	CUL105	CUL125	CUL130	CUL160	CUL170	CUL185	HRM100
1. (Knowledge Level) Identify major nutrients: the sources, requirements, digestion, absorption, and metabolism. (CSLO # 2)					✓	✓	✓
(Comprehension Level) Describe the role of nutrition as it relates to the life cycle, menu planning, and recipe development. (CSLO # 2)		✓					
3. (Comprehension Level) Identify key aspects of the food service industry and describe their management needs/roles. (CSLO # 2,4)					✓	✓	✓
4. (Application Level) Apply techniques and relate effective staffing and scheduling patterns and marketing strategies, as well as facility layout and design, with effective financial management.(CSLO # 2,3)							✓
5. (Application Level) Demonstrate a working knowledge of effective food procurement and production methods. (CSLO # 2)	✓	✓	✓				
6. (Application Level) Demonstrate basic cooking skills: knife skills, hand tool and equipment operation, proper scaling and measurement techniques. (CSLO # 2)			✓	✓			
7. (Application Level) Apply basic methods of food preparation for all meal courses. (CSLO # 2)			✓				
8. (Knowledge Level) Identify equipment and ingredients used in cooking and baking. (CSLO # 2)			✓	✓			
9. (Application Level) Demonstrate baking a variety of items prepared in a commercial kitchen. (CSLO # 2)				✓			
10. (Synthesis Level) Prepare menus that reflect knowledge of pricing, cost control, and management operations. (CSLO # 2,3,4)			✓	✓	✓	✓	✓
11. (Comprehension Level) Describe management principles as they apply to dining facilities. (CSLO # 2,3)					✓	✓	✓
12. (Application Level) Identify principles of food safety and sanitation; demonstrate safe food handling and safe work practices. (CSLO # 2,3)	✓		✓	✓		✓	

## Culinary Arts II: Entrepreneurship Certificate

Program Learning Outcomes (PLOs)	Measurable Student Learning Outcomes (MSLOs)- PLO Alignment											
	CUL105	CUL125	CUL130	CUL160	CUL170	CUL185	CUL230	CUL260	CUL289	CUL290	HRM100	HRM103
1. (Synthesis Level) Demonstrate the knowledge, skills, and entrepreneurial mindset necessary to develop a comprehensive business plan, and effectively manage a food-related enterprise. (CSLO # 2)									✓		✓	✓
2. (Evaluation Level) Explain key aspects of the food service industry and its management needs/roles; appraise management principles as they apply to dining facilities. (CSLO # 2)					✓	✓	✓	✓		✓	✓	✓
3. (Analysis Level) Calculate recipe conversions, analyze inventory management, purchasing, yield analysis, and menu pricing. (CSLO # 2,4)			✓	✓					✓	✓	✓	✓
4. (Evaluation Level) Determine effective staffing and scheduling patterns and marketing strategies, as well as facility layout and design, with effective financial management. (CSLO # 2,3)					✓	✓			✓	✓	✓	✓
5. (Synthesis Level) Demonstrate professional cooking and baking skills: knife skills, hand tool and equipment operation, proper scaling and measurement techniques; identification of ingredients. (CSLO # 2)			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
6. (Application Level) Utilize basic and advanced methods of food preparation for all meal courses. (CSLO # 2,3,4)			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
7. (Synthesis Level) Design menus that reflect knowledge of pricing, cost control, and management operations. (CSLO # 2,3,4)			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
8. (Synthesis Level) Integrate principles of food safety and sanitation; perform tasks utilizing safe food handling and safe work practices. (CSLO # 2,3)	✓		✓	✓			✓			✓		
9. (Evaluation Level) Formulate ideas and opinions relevant to sustainable food practices based on identification of key terms and concepts in this field. (CSLO # 2)	✓	✓				✓			✓			
10. (Synthesis Level) Implement menu design, purchasing strategies, and production time-line for catering events. (CSLO # 2,3)	✓					✓	✓	✓	✓			