

Program SLOs

Culinary Arts Management

A.A. Degree - Culinary Arts Management

Certificate of Achievement – Cooking and Supervision, School Foodservice Specialist

Certificate of Proficiency – Community Nutrition Specialist, Basic Culinary Services

Culinary Arts Management Program Student Learning Outcomes From the 2005 PrOF (Program Review)

P-SLO 1 Exhibit the professional qualities necessary to compete and advance in the foodservice industry.

P-SLO 2 Receive credit for competencies completed when transferring to institutions that are ManageFirst partners.

P-SLO 3 Exhibit the communication skills necessary to manage a diverse workforce.

P-SLO 4 Develop and practice the ethical standards of the foodservice industry.

P-SLO 5 Develop basic math skills that are required in the foodservice industry.

P-SLO 6 Complete the core and foundation competencies to receive a ManageFirst Credential.