

# 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 2015 PrOF (Program Review) Update

1	Program Student Learning Outcome (P-SLO)	<b>Communication</b>	<ul style="list-style-type: none"> <li>The student will demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences.</li> </ul>
2	Program Student Learning Outcome (P-SLO)	<b>Cultural competence</b>	<ul style="list-style-type: none"> <li>The student will demonstrate awareness, understanding, and skills necessary to live and work in a diverse world.</li> </ul>
3	Program Student Learning Outcome (P-SLO)	<b>Mathematics competency</b>	<ul style="list-style-type: none"> <li>The student will demonstrate the basic mathematics principles for foodservice recordkeeping, baking procedures, and recipe conversions. Students will be required to pass the culinary math course to complete culinary program.</li> </ul>
4	Program Student Learning Outcome (P-SLO)	<b>Sanitation</b>	<ul style="list-style-type: none"> <li>The student will understand and practice proper sanitation and safety procedures critical to the foodservice industry.</li> </ul>
5	Program Student Learning Outcome (P-SLO)	<b>Problem solving</b>	<ul style="list-style-type: none"> <li>The student will demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry.</li> </ul>
6	Program Student Learning Outcome (P-SLO)	<b>Critical Thinking</b>	<ul style="list-style-type: none"> <li>The students will demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service.</li> </ul>
7	Program Student Learning Outcome (P-SLO)	<b>Purchasing</b>	<ul style="list-style-type: none"> <li>The student will demonstrate effective techniques for the selection and procurement of food and non-food items used common to the foodservice industry.</li> </ul>
8	Program Student Learning Outcome (P-SLO)	<b>Nutrition</b>	<ul style="list-style-type: none"> <li>The student will exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation.</li> </ul>
9	Program Student Learning Outcome (P-SLO)	<b>Cooking techniques</b>	<ul style="list-style-type: none"> <li>The student will demonstrate basic knowledge of cooking techniques and procedures.</li> </ul>

10	Program Student Learning Outcome (P-SLO)	Ethics and leadership	<ul style="list-style-type: none"> <li>The student will practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member.</li> </ul>
11	Program Student Learning Outcome (P-SLO)	Resource Management	<ul style="list-style-type: none"> <li>The student will integrate human, financial and physical resources management into foodservice operations.</li> </ul>

**AA Degree Culinary Arts Management  
Advanced Student Learning Outcomes\***

<b>SLO 1</b> Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences.
<b>SLO 2</b> Will demonstrate awareness, understanding, and skills necessary to live and work in a diverse world
<b>SLO 3</b> Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions.
<b>SLO 4</b> Understand and practice proper sanitation and safety procedures critical to the foodservice industry.
<b>SLO 5</b> Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry.
<b>SLO 6</b> Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.
<b>SLO 7</b> Demonstrate effective techniques for the selection and procurement of food and non-food items used common to the foodservice industry.
<b>SLO 8</b> Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation.
<b>SLO 9</b> Demonstrate basic knowledge of cooking techniques and procedures
<b>SLO 10</b> Practice professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively as a team member.
<b>SLO 11</b> integrate human, financial and physical resources management into foodservice operations

**Certificate of Achievement - Cooking and Supervision  
Advanced Student Learning Outcomes\***

<b>SLO 1</b> Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences.
<b>SLO 2</b> Demonstrate awareness, understanding, and skills necessary to live and work in a diverse world
<b>SLO 3</b> Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions.
<b>SLO 4</b> Understand and practice proper sanitation and safety procedures critical to the foodservice industry.
<b>SLO 5</b> Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry
<b>SLO 6</b> Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.
<b>SLO 7</b> Demonstrate effective techniques for the selection and procurement of food and non-food items used common

to the foodservice industry

**SLO 8** Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation

**SLO 9** Demonstrate basic knowledge of cooking techniques and procedures

**Certificate of Achievement School Foodservice Specialist  
Advanced Student Learning Outcomes\***

**SLO 1** Demonstrate the ability to use professional written and oral communication skills necessary to communicate to a variety of audiences.

**SLO 2** Demonstrate awareness, understanding, and skills necessary to live and work in a diverse world.

**SLO 3** Demonstrate basic mathematical principles for foodservice record keeping, baking procedures, and recipe conversions.

**SLO 4** Understand and practice proper sanitation and safety procedures critical to the foodservice industry.

**SLO 5** Demonstrate the ability to develop, examine, question, and explore perspectives or alternatives to problems within the foodservice industry.

**SLO 6** Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.

**SLO 7** Demonstrate basic knowledge of cooking techniques and procedures.