

AAS Culinary Arts PROGRAM LEARNING OUTCOMES

Program Required Courses	Anticipate and manage labor and food costs in order to operate an economically sustainable establishment.	Apply and use the understanding of basic techniques and culinary skills needed in order to create professional food	Demonstrate industry-standard knowledge and skills regarding sanitation, food safety, nutrition and supervision in the hospitality industry	Act in a professional manner in order to support the needs of your employer.	Seek opportunities for continual learning in pursuit of mastery in the culinary field.
CHEF 1305			I		
HAMG 1321				I	
HAMG 1340			I	R	
IFWA 1310	I		I		
RSTO 1325	I				
CHEF 1301	I	I	R	R	
HAMG 1319				I	
HAMG 1324	R		I	R	
CHEF 1302	R	R	R	R	
CHEF 2302	R	R	R	R	R
CHEF 2331	R	R	R	R	I
HAMG 2301	M			R	
PSTR 1301	R	R	R	R	R
RSTO 1304	M		M	M	M
CHEF 1345	R	M	R	R	R
CHEF 1310	R	R	R	R	R
CHEF 1314	M	M	M	M	M
CHEF 1164	M	M	M	M	M

I = Introduced

R = Reinforced

M=Mastered

 Introduced, Reinforced or Mastered. Core courses outside of the discipline should not be included unless it is tied to the PLO's for the program.

All courses listed should be mapped for I, R, & M if it is part of the program.

The course that the PLO is mastered in will be the course that the program assessment occurs in for that PLO

