

## Culinary Technology - Program Learning Outcomes

|    | <b>Program Learning Outcomes</b>  | <b>Student Learning Outcomes</b>   | <b>Measure of Assessment and Criteria for Success</b>   |
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| 1. | Students will demonstrate the ability to understand and apply recipe formulation.   | <ul style="list-style-type: none"> <li>• Students will exhibit the basic cooking skills used in the food service industry.</li> <li>• Students will become knowledgeable in the use of ingredients in preparing, cooking and service of various foods.</li> <li>• Students will be able to demonstrate proper use and care of knives</li> <li>• Students will be able to understand the processes of food preparation in a commercial operation</li> </ul> | <ul style="list-style-type: none"> <li>• 100% of students will complete an international menu project with a grade of “B” or higher.</li> <li>• 90% of employers will be satisfied with the food preparation skills of graduates of the culinary program.</li> </ul>  |
| 2. | Students will demonstrate the ability to understand and apply all standards of sanitation and safety in a commercial kitchen. | <ul style="list-style-type: none"> <li>• Students will be able to demonstrate the flow of food throughout a commercial foodservice operation.</li> <li>• Students will be able to understand the requirements to pass an inspection administered by the local Health Department.</li> <li>• Students will be able to successfully pass a certification exam administered by the National Restaurant Association</li> </ul>                                 | <ul style="list-style-type: none"> <li>• 90% of first-time test takers will pass the ServSafe Licensing Exam for sanitation and safety.</li> <li>• 90% of employers will be satisfied with the sanitation practices of culinary graduates.</li> </ul>   |
| 3. | Students will demonstrate the ability to understand and apply the concepts of menu design.                                    | <ul style="list-style-type: none"> <li>• Students will demonstrate the ability to create an appropriate menu document for a specific food and beverage operation.</li> <li>• Students will be able to cost menu items based on food cost, preparation time, cooking methods and time, labor and availability of foods in the commercial operation</li> </ul>   | <ul style="list-style-type: none"> <li>• 80% of students will score “B” or higher in a Menu Design course.</li> <li>• 90% of employers will be satisfied with the menu planning skills of culinary graduates.</li> <li>• 90% of employers will be satisfied with culinary graduates’ abilities to control food and supply costs.</li> </ul> |

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| 4. | Students will demonstrate a basic understanding of facility design and kitchen layout that is necessary for implementing a variety of menus.                                     | <ul style="list-style-type: none"> <li>• Students will have basic understanding of facility design as related to commercial lodging and food and beverage service operation.</li> <li>• Students will have basic understanding of the importance of planning and designing a facility based on the menu, demographic data, and location</li> </ul> | <ul style="list-style-type: none"> <li>• 80% of students will have a final grade of “B” or higher in a Facility Management course.</li> <li>• 90% of students will score 80% or higher on a facilities management certificate exam administered by the American Hotel and Lodging Association.</li> </ul> |
| 5. | Students will demonstrate and apply effective written and oral communication skill that is essential for professional service and successful front and back-of-house operations. | <ul style="list-style-type: none"> <li>• Students will be able to communicate effectively in both front and back of the house operations.</li> <li>• Students will be able to communicate effectively with guests and employees in a commercial operation.</li> </ul>  | <ul style="list-style-type: none"> <li>• 80% of students will score “B” or higher in the Food and Beverage Service course.</li> <li>• 90% of employers will be satisfied with the professional behavior exhibited by graduates of the culinary program.</li> </ul>  |