

CUL COURSE STUDENT LEARNING OUTCOMES

CUL 100 - Sanitation/HACCP

CSLOs are under review.

CUL 101 - Sanitation/HACCP (CFPM)

CSLOs are under review.

CUL 105 - Basic Skills Development

Students will be able to develop basic skills through a series of stated course competencies.

Students will be able to synthesize functions of basic skills including terminology and industry etiquettes.

Students will be able to utilize professional skills and safe work habits in the commercial kitchen.

CUL 106 - Understanding Culinary Techniques I

Students will be able to identify the major stations in the classical kitchen.

Students will be able to fabricate meat and poultry.

Students will be able to practice different cooking methods, making soups and stocks.

CUL 108 - Understanding Culinary Techniques II

Students will be able to demonstrate proficiency of professional skills and safe work habits in the commercial kitchen.

Students will be able to develop culinary skills through a series of stated course competencies.

Students will be able to synthesize functions of culinary skills including terminology and industry etiquettes.

CUL 114 - Buffet Catering

Students will be able to demonstrate proficiency of professional skills and safe work habits in the production of preparing catered foods.

Students will be able to develop catering skills through a series of stated course competencies.

Students will be able to synthesize functions of the catering kitchen including terminology and the relationships between kitchens.

CUL 125 - Principles of Baking

Students will be able to synthesize functions of the bakery including terminology and bakery fundamentals.

Students will be able to demonstrate proficiency of professional skills and safe work habits in bakery production.

Students will be able to develop basic baking skills through a series of stated course competencies.

CUL 130 - Garde Manger

Students will be able to demonstrate proficiency of professional skills and safe work habits in Garde Manger production.

Students will be able to develop Garde Manger skills through a series of stated course competencies.

Students will be able to synthesize functions of the Garde Manger kitchen including terminology and the relationships between kitchens.

CUL 170 - Retail Deli and Bakery

Students will be able to develop professional deli and bakery skills through a series of learned competencies.

Students will be able to synthesize functions of the deli kitchen including terminology and the relationships between kitchens.

Students will be able to utilize professional skills and safe work habits in the commercial kitchen.

CUL 195 - Selected Topics in Culinary Arts

CSLOs are under review.

CUL 198 - Special Topics in Culinary Arts

CSLOs are under review.

CUL 200 - Aromatics/Restaurant Experience

Students will be able to work as a dining room attendant.

Students will be able to work utilizing professional skills and safe work habits in food production.

Students will be able to write and cost out a menu.

CUL 210 - American Regional Cuisine

Students will be able to define and describe regional influences of food.

Students will be able to make authentic dishes from the major American gastronomic regions.

Students will be able to utilize professional skills and safe work habits in the commercial kitchen.

CUL 220 - International Cuisine

Students will be able to define influences of International cuisine.

Students will be able to make authentic International dishes.

Students will be able to utilize professional skills and safe work habits in the commercial kitchen.

CUL 225 - Advanced Baking

Students will be able to demonstrate proficiency of professional skills and safe work habits in bakery production.

Students will be able to develop advanced baking skills through a series of stated course competencies.

Students will be able to synthesize functions of the bakery including terminology and baking/pastry fundamentals.

CUL 230 - Pastry Arts

Students will be able to make restaurant quality desserts.

Students will be able to utilize professional skills and safe work habits in the commercial kitchen.

Students will be able to work with chocolate in candy and desserts.

CUL 245 - The Business Chef

Students will be able to apply cost controls, business mathematics, terminologies and fundamentals to business models.

Students will be able to apply staffing and labor costs in a series of stated course case studies.

Students will be able to develop a restaurant operations marketing plan.

CUL 250 - Saucier

Students will be able to make dessert sauces.

Students will be able to make mother sauces and their derivatives.

Students will be able to make stocks.

CUL 295 - Work Experience in Culinary Arts

Students will be able to practice effective work and employment skills.

Students will be able to synthesize existing knowledge, skills, and abilities with new practical skills gained in the work site.

Students will be able to work and do assigned duties written by the employer, student, and faculty member.