

# Mendocino College

## Program SLO Report

**Program Title:** Culinary Arts Management

**Originator:** Sue Goff

### **Student Learning Outcomes**

1. **Outcome:**  
Demonstrate professionalism in appearance, time management, interpersonal skills, teamwork, decision making, and initiative.
2. **Outcome:**  
Describe the role of food service operations in the food system.
3. **Outcome:**  
Identify suitable career options in food service for their skills and interests
4. **Outcome:**  
Understand and communicate with all functions in the food service operation
5. **Outcome:**  
Prepare a wide variety of foods that meet quality standards
6. **Outcome:**  
Use safe food handling procedures for receiving, storing, and preparing foods
7. **Outcome:**  
Identify problems in food preparation and presentation and solve these problems
8. **Outcome:**  
Define culinary terms and describe culinary techniques
9. **Outcome:**  
Identify, select, use and maintain commercial kitchen equipment, smallwares and utensils
10. **Outcome:**  
Judge finished product quality against a standard