



# Mendocino College

COURSE LEVEL STUDENT LEARNING OUTCOMES

<b>Term Effective:</b>	Fall	2008
	Semester	Year

Title:   
*(limit to 50 characters including spaces)*

Course Number:

Initiator:

Date Submitted:

Units Min:  *If this is a variable unit course, then the relationship between units and any difference in expected SLO's should be explained.*  
 Units Max:

Lecture Hours:

Lab Hours:

Activity Hours:

**Student Learning Outcomes:** *(Enter the SLO's in an outline format. Use the Ctrl + Tab keys to indent for subtopics.)*

Upon completion of the course, the students will be able to:

1. Describe the cuisine or technique that was the topic for the class.
2. Apply the culinary techniques that were demonstrated.
3. Integrate the lesson into their own culinary strategies.

**SIGNATURES / APPROVALS:**

Instructor(s) \_\_\_\_\_  
 Signature Date

Instructor(s) \_\_\_\_\_  
 Signature Date