Mendocino College

COURSE LEVEL STUDENT LEARNING OUTCOMES

	Term Effective:	Fall	2008
		Semester	Year

Title: Basic Commercial Food Preparation
(limit to 50 characters including spaces)

Course Number: CAM 51

Initiator: Jim Stuart

Date Submitted: 8/27/2008

Units Min: 3.00
Units Max: 3.00

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

Lecture Hours: 1.00 to 1.00

Lab Hours: 6.00 to 6.00

Activity Hours: 0.00 to 0.00

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. Demonstrate proper use of kitchen equipment, including: proper knife handling, using mixers, slicers, commercial stoves, deep fryers, salamanders, steam tables, and cold tables.
2. Utilize good work habits with culinary skills and develop a team approach to working in a commercial kitchen.
3. Apply culinary techniques and terms, including braising, sautéing, poaching, grilling and roasting and recognize components of classic cooking, including mother sauces, soup styles, and vegetable, meat, fish and poultry preparations.

SIGNATURES / APPROVALS:

Instructor(s) _____ Signature _____ Date

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