



# 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. Demonstrate proper storage techniques, temperatures, and regulation for dry goods; refrigerated ingredients and rotation; produce, meats, poultry and fish.
2. Demonstrate proper use of commercial kitchen equipment, including: mixers, stoves, ovens, fans, etc.
3. Identify safety procedures for working with others in a commercial food service operation and safely using gas flames, knives and other commercial food service equipment.
4. Using the HACCP system analyze appropriate sanitation procedures in a commercial kitchen, including; personal habits of cleanliness; cleanliness in order to eliminate or control pests; describe proper procedures for washing and sanitizing dishes, equipment, furniture, and surface areas.
5. Identify ways disease may be spread through careless handling of food and equipment, and recognize unsafe foods.

**SIGNATURES / APPROVALS:**

Instructor(s)

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Signature

\_\_\_\_\_

Date

Instructor(s)

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Signature

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Date