



Mendocino College

COURSE LEVEL STUDENT LEARNING OUTCOMES

Term Effective:	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. Recognize the standards expected within the food service industry including professionalism; components of a successful food service operation; spectrum of service styles. (1,2,3)
2. Apply legal and industry standards with regard to food service, customer service, and employee relations, tipping regulations. (6, 7)
3. Use computerized systems to manage inventory, purchasing and cost; reservations and bookkeeping. (4, 11)
4. Demonstrate effective food service management skills including recruitment and staffing; inventory, purchasing and cost systems; develop, organize, produce, and plan menu items with a demonstrated understanding of food and wine compatibilities and service styles. (5, 8, 11, 13)

SIGNATURES / APPROVALS:

Instructor(s) _____
 Signature _____ Date _____

Instructor(s) _____
 Signature _____ Date _____