



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. Prepare recipes with a demonstrated understanding of the guidelines to flavor, texture and color combinations.
2. Utilize garnishes in hot and cold food presentation, including herb and flower identification and carving of vegetables and fruits.
3. Produce effective presentations of hot and cold food, buffet displays and dishes, and deli case items.
4. Reproduce napkin folding techniques.

SIGNATURES / APPROVALS:

Instructor(s) _____
 Signature Date

Instructor(s) _____
 Signature Date