



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.)*

1. Recognize classic baking techniques such as thickening, leavening, flavor development, temperature, plating, relationship to health, modification, and texture.
2. Apply culinary techniques and terms such as consistency, mixing, measuring, rolling, portioning, proofing, cutting, patterning, sugaring, tempering, caramelizing, squeezing, folding, whipping and crimping.
3. Demonstrate proper handling and maintenance of equipment.

SIGNATURES / APPROVALS:

Instructor(s) _____
 Signature _____ Date _____

Instructor(s) _____
 Signature _____ Date _____