

Culinary Arts

Program Student Learning Outcomes		Describes and demonstrates the classical and contemporary cooking techniques for both savory and sweet foods.	Demonstrate a comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.	Demonstrates and understands the use of culinary industry-specific equipment.	Identifies and applies food safety and sanitation practices.	Demonstrates basic measuring, conversion, food costing, and yield management practices.	Performs mathematical computations related to foodservice operations.	Demonstrates an understanding of food management, leadership, and interpersonal skills.	Demonstrates familiarity with the organizational structures and basic functions of the kitchen.	Applies the principles of menu planning and layout to the development of menus for restaurants and catering operations	Understands the basic components of the Income statement and how they affect the profitability of an operation
Course Abbreviation	Course Level Learning Competencies										
CLN101	Explain the key historical figures, development and organization of the Culinary Profession							I	I		
	Describe the impact of the Culinary Profession throughout history							I	I		
	Classify the cuisine from regional, historical and societal perspective								I		
	Map the various career paths for a chef in the foodservice industry							I	I		
	Describe the importance of the chef's understanding of the local community							I/R			
	Summarize the Chef's role as a steward of our environment							I/R	I/R		
	Explain the organization and terminology of the professional kitchen	I									
	Identify the various tools and equipment used in the foodservice industry			i	i						
	Explain the various uses for the term "Mise en Place" and its importance in organization	i							I		
	Describe the components of plate presentation and the artistic theories	I/R								i	
	Identify the various styles and themes used in Buffet Presentations	I/R								I	
Explain the use of a menu as a sales tool			I			I			I/R	I	
CLN102	Defines, understands and uses culinary terminology		I		I			I		I	
	Identifies and uses the proper equipment for specific cooking production			I	R				I		
	Produces knife cuts with regular consistency and minimum waste	I			I	I					
	Identifies, selects and stores ingredients appropriately.				I			I	I		
	Reads recipe and collects ingredients and equipment needed			R	R	I					
	Follows recipes accurately identifying and controlling important steps and their correct sequence	R	R	R	R	R	I			I	
	Applies the basic cooking techniques to make poultry stocks, white and brown meat stocks, vegetable stocks, fish stock and demi-glace.	R	R	R	R	R	R				
	Applies the basic cooking techniques to make broth, consommé, thickened soups, and pureed soups	R	R	R	R	R	R				
	Applies basic cooking techniques to prepare mother sauces, emulsified sauces, reduction sauce and starch thickened sauces	R	R	R	R	R	R				
	Demonstrates the ability to use proper cooking techniques when frying, pan-frying, grilling, roasting, sautéing, poaching, steaming and braising	R	R	R	R	R	R				
	Demonstrates ability to apply basic cooking techniques for vegetable cookery	R	R	R	R	R	R				
	Demonstrates ability to apply basic cooking techniques for starch cookery	R	R	R	R	R	R				
	Demonstrates ability to season meat, seafood, poultry, vegetables, and starch.	R	R	R	R	R	R				
	Demonstrates breakfast and egg cookery skills	R	R	R	R	R	R				
	Demonstrates the knowledge of Baking Fundamentals	R	R	R	R	R	R				
Produces a mise en place list and prioritizes tasks according to the production needs					R	R	R	R	R		
	Understanding foodborne illnesses, challenges to food safety, contaminants and high risk populations	I		I	R/E				I		
	Understanding conditions that affect the growth of bacteria, and foodborne pathogens and ways of preventing contamination	R			R/E				R		

Information Literacy	
Quantitative Reasoning	
Public Presentation	
Global Awareness	
Written Communication	

CLN103	Explain physical and chemical contaminants, deliberate contamination risks and common food allergens		I	R	R/E			I	R		
	Explain how food handlers can contaminate food, proper handwashing, the use of antiseptics, covering infected wounds, the use of single-use gloves			R	R/E			R	R		
	Understand ways of preventing cross-contamination, time-temperature abuse and the proper use of thermometers			R	R/E			R	R		
	Understand the guidelines and criteria for receiving deliveries from approved vendors				R/E			R	R		
	Understanding the guidelines on how to properly label and date foods, FIFO, temperature abuse and cross-contamination in storage.			R	R/E		I	R	R		
	Understanding safe methods of thawing foods, proper cooking temperatures and handling TCS foods			R	R/E			R	R		
	Understand time and temperature requirements for holding and serving hot and cold foods when displaying and serving			R	R/E			R	R		
	Understand the role of the FDA, the principles of HACCP, responding to foodborne illness outbreak and imminent health hazards			R	R/E		R	R	R		
	Understand the requirements for the types of safe foodservice equipment				R/E	R/E			R	R	
	Understand How to clean and sanitize all foodservice equipment, surfaces and the chemicals used for this purpose.				R/E	R/E			R		
Understand the methods for dealing with pest infestations and selecting a pest control operator.					R/E			R/E	R	I	
Understand food operation agencies, inspections and corrective actions					R/E			R/E	R		
Understand the specific food safety training needs for staff, methods of administering and record keeping.					R/E		R	R/E	R	I	
CLN104	Identifies and understands principles of menu and recipe development		I	I		I/R	I/R	I	I	I/R	I/R
	Matches menu and recipes to style of restaurant or a specific function			R				R	R	R/E	R
	Matches menu to the abilities of the kitchen staff							R/E	R/E	R/E	
	Follows the creative process from initial concept to implementation		R				R	R	R	R/E	R
	Supports menu with accurate recipes		R/E	R		R/E	R	R	R	R/E	R
	Successfully costs recipes used for a menu					R/E	R/E	R/E		R	R
	Describes cooking activities in a clear and sequential order when writing recipes	R		R	R			R	R	R	
	Understands the layout and flow of equipment and food through the operation			R/E	R			R	R/E	R	
	Understands the various components of the foodservice income statement					R/E	R/E	R		R/E	R/E
	Understands labor costs and scheduling of staff					R/E	R/E	R/E	R/E	R/E	R/E
Understands Industry Averages for the various components of the income statement					R/E	R/E	R/E		R/E	R/E	
CLN201	Demonstrates the knowledge and ability to prepare a variety of laminated doughs	I/R	I/R	I/R	I/R	I/R	I/R				
	Applies knowledge of various types of artisanal yeast breads from fermentation to production	I/R	I/R	I/R	I/R	I/R	I/R				
	Demonstrates the ability to produce various types of cakes and filling	I/R	I/R	I/R	I/R	I/R	I/R				
	Understands how to produce several types custards and meringues	I/R	I/R	I/R	I/R	I/R	I/R				
	Demonstrates the ability to produce basic candy and chocolate confections	I/R	I/R	I/R	I/R	I/R	I/R				
	Understands ways to produce doughs for both sweet and savory applications	R/E	R/E	R/E	R/E	R/E	R/E				
	Demonstrates the ability to prepare intricate desserts using a variety of classic dessert techniques and plate presentations	R/E	R/E	R/E	R/E	R/E	R/E				
	Demonstrates the ability to decorate a cake using a variety of icings and techniques	R/E	R/E	R/E	R/E	R/E	R/E				
	Understands how to use garnishes for plated and trayed desserts	R/E	R/E	R/E	R/E	R/E	R/E				
	Able to craft a variety of handcrafted chocolate decorations	R/E	R/E	R/E	R/E	R/E	R/E				
	Demonstrates knowledge of primal cuts of meat typically used in food service operations	I/R	I/R	I/R	I/R	I/R					
	Demonstrates basic butchering procedures	I/R	I/R	I/R	I/R	I/R					
	Able to prepare meats using a variety of cooking techniques.	R/E	R/E	R/E	R/E	R/E					
	Identify an assortment of fish and shellfish and explains proper storage, fabrication and preparation	R/E	R/E	R/E	R/E	R/E		I/R			

CLN202	Identify different classes of poultry and proper butchering techniques	R/E	R/E	R/E	R/E	R/E					
	Demonstrates the ability to prepare starches using a variety of cooking methods	R/E	R/E	R/E	R/E	R/E					
	Demonstrates the ability to prepare vegetable using a variety of cooking methods	R/E	R/E	R/E	R/E	R/E					
	Demonstrate ability to prepare cold hors d'oeuvre and appetizers	R/E	R/E	R/E	R/E	R/E					
	Demonstrate ability to prepare hot hors d'oeuvre and appetizers	R/E	R/E	R/E	R/E	R/E					
	Demonstrate basic charcuterie procedures (preparation of sausage, preparation of pâtés, terrine, curing methods-brining, salt curing, hot and cold smoking, forcemeats)	R/E	R/E	R/E	R/E	R/E					
	Demonstrate ability to prepare fruit and vegetables trays and accompaniments	R/E	R/E	R/E	R/E	R/E					
	Demonstrates the ability to prepare desserts using a variety of classic dessert techniques and plated presentations	R/E	R/E	R/E	R/E	R/E					
	Demonstrate an understanding of aesthetics by producing attractive edible platters (Savory and Sweet)	R/E	R/E	R/E	R/E	R/E					
Design and execute a buffet menu incorporating planning documents, theme, costing, menu and presentation	R/E	R/E	R/E	R/E	R/E	R/E	R		I/R	I/R	
CLN250	Demonstrate the ability to work with various types of specialized ingredients, tools, equipment, and procedures.										
	Demonstrate and maintain food safety procedures and laws and interactions with in the business operation.					I		I	I		
	Critically analyzes the roles and responsibilities of all personal within the work based learning environment.							I/R	I/R		
	Develops a presentation to give an analysis of the student's progression and achievements while engaged in the internship.						R/E	R/E	R/E	R/E	
	Engage in discussions to develop and share understanding of management and leadership strategies.							R/E	R/E		
	Demonstrates an ability to apply culinary skills learned in the lab	R/E	R/E	R/E	R/E	R/E	R/E	R/E	R/E	R/E	R/E
Ability to work as part of a team in an existing foodservice operation							R/E	R/E			