



## Culinary Certificate

Program Learning Outcomes

Students will be able to:

1. Demonstrate appropriate cooking methods to prepare hot and cold foods on a variety of commercial kitchen equipment while utilizing pertinent food safety and sanitation measures.
2. Design menus employing appropriate nutritional applications.
3. Calculate needed culinary math for recipe manipulation and common costing factors.
4. Demonstrate front-of-the-house proficiency by designing and setting up dining rooms and performing proper serving techniques.
5. Analyze career options, hierarchy, and practices within the food service industry.

## Culinary AAS

Program Learning Outcomes

Students will be able to:

1. Demonstrate appropriate cooking methods to prepare hot and cold food on a variety of commercial kitchen equipment while utilizing pertinent food safety and sanitation measures.
2. Design menus employing appropriate nutritional applications.
3. Calculate needed culinary math for recipe manipulation and common costing factors.
4. Demonstrate front-of-the-house proficiency by designing and setting up dining rooms and performing proper serving techniques.
5. Analyze career options, hierarchy, and practices within the food service industry.
6. Apply business theory to practices within the food service industry.
7. Demonstrate the ability to speak publicly, listen actively, and respond effectively..