

Culinary Arts Program Learning Outcomes:

Upon successful completion of this program, graduates will be able to:

- Create dishes using the classical cooking and baking techniques that form the foundation of the professional kitchen.
- Identify the techniques, science and artistry behind the preparation of dishes in a professional kitchen.
- Describe and recognize the cultural and historical influences on different world cuisines.
- Research, design and prepare dishes and menus for a diversity of cultural preferences and needs.
- Research, design and prepare dishes and menus for a diversity of contemporary issues and concerns including specific health and dietary needs.
- Describe and apply techniques to ensure the safe handling and storage of food and kitchen equipment.
- Plan and create recipes and menus that match the scale and finances of various commercial/professional institutions.
- Analyze contemporary business and financial issues of a professional kitchen.
- Recognize the value of diversity in opinions, values, abilities and cultures in a professional kitchen environment.
- Operate both independently and as a team member in a professional kitchen environment.
- Develop and communicate policies designed to achieve the financial goals of a professional kitchen.

Approval Date: November, 2010