Standing Requirements
Student Learning Outcomes

Culinary Arts: Restaurant Management AS Outcome Set

Student Learning Outcome

Student Learning Outcome	Mapping
Identify preparation methodologies Identify key characteristics, ingredients, and preparation methodologies for hot and cold cooking	No Mapping
Adapt recipes Adapt recipes from available ingredients, specific nutritional needs and cultural preferences.	No Mapping
Demonstrate appropriate techniques Demonstrate appropriate techniques in preparation and presentation of specific Bistro items.	No Mapping
Demonstrate safe food handling Compare and contrast the food bourne illnesses, their causes and prevention.	No Mapping

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