

RESTAURANT MANAGEMENT

Laney College

Outcome	Institutional Outcomes	Assessment Method
1. Explain the rules and procedures of all the classic "Mother Sauces", including compound sauces.		1. Test and practical demonstration.
2. Describe food-borne illness symptoms and prevention methods.		2. Quiz and discussion.
3. Demonstrate methods of food beverage and labor cost controls, and supervision in a hands-on working kitchen.		3. Written exam.