

CULIN CP Restaurant Management (Cooking)

PLO (program outcome to which this SLO maps)	PLO Reflection (What were the strong points and weak points students demonstrated in the courses? What areas need more attention? What do your results show about student learning?)	PLO Action Plan (include timeline for implementation, key/responsible personnel, priority high/medium/low, status report/reflection on results of action plan)
1. Explain the rules and procedures of all the classic "Mother Sauces," including compound sauces.	Assessment of courses shows that CULIN 223 and 227 need to be in better alignment to support student success. Key concepts need to be repeated/reinforced in the two courses.	Timeline for PLO Action Plan TBD (following progress at course-level). Key personnel: Chantal Martin and Lorriann Raji. Priority: medium.
1. Explain the rules and procedures of all the classic "Mother Sauces," including compound sauces.		
2. Describe food-borne illness symptoms and prevention methods.	Overall, this course meets expected goals: it successfully introduces students to the concepts of hygiene and food safety, as well as the vital role of the food handler in assuring each.	There is no current action plan for this course.