

SLO Presentation

CA

Date: 09-15-2022

ISLO

Civic Engagement

- Students will develop values and beliefs in their role as a member of local, national and global societies to promote truth, fairness and goodwill to others. They will use the democratic process to further their values and beliefs and recognize and accept differing perspectives based on cultural diversity. They will engage in actions which provide service to others and have a positive impact on their local community.

Communication and Expression

- Students will demonstrate the ability to effectively and appropriately communicate their thoughts and ideas both in written and oral forms. They will develop verbal and non-verbal delivery skills, in an appropriate manner, to communicate their ideas as well as evaluate the ideas of others in a wide variety of contexts.

Critical Thinking and Quantitative Reasoning

- Students will demonstrate the ability to recognize assumptions within an argument and actively and skillfully analyze underlying reasoning to develop a conclusion. They will apply qualitative and/or quantitative analysis to solve problems, predict outcomes, test hypotheses, and explore alternatives in an ethical manner.

Information Literacy

- Students will demonstrate the ability to determine when gathering additional information is necessary. They will use appropriate resources and technologies to locate, evaluate and incorporate the information when developing supporting arguments and drawing conclusions. Students will also develop the ability to understand any legal, ethical or social issues regarding the use of information.

Personal Knowledge and Responsibility

- Students will develop the necessary skills to define, maintain and complete their personal educational goals. They will learn to work independently to accomplish personal goals toward realizing their full potential academically, physically and emotionally whether for personal enrichment, further education or career advancement.

Health Occupations
CA
Hospitality Management. <ul style="list-style-type: none">• Demonstrate ability to perform basic and supervisory level job functions in hotel and restaurant careers.• Conduct him/herself in a professional and ethical manner, and practice industry-defined work ethics.• Perform essential cost control strategies.• Demonstrate knowledge of current events and future trends, including sustainability, in the hospitality industry and identify the global impact of each.
Professional Baking and Pastries--AS <ul style="list-style-type: none">• Student apply food safety as established by SERVSAFE program.• Students apply the proper baking and pastry techniques and procedures to produce quality products.• Students communicate professionally with peers, colleagues, and supervisors.• Students define basic baking and pastry terminology.• Students evaluate a variety of prepared products.• Students evaluate recipe costing, purchasing, and receiving.• Students modify standard recipes to create custom-made baked goods.• Students use industry standard baking and pastry equipment and tools.
Professional Baking and Pastries--Cert <ul style="list-style-type: none">• Student apply food safety as established by SERVSAFE program.• Students apply the proper baking and pastry techniques and procedures to produce quality products.• Students communicate professionally with peers, colleagues, and supervisors.• Students define basic baking and pastry terminology.

- Students evaluate a variety of prepared products.
- Students evaluate recipe costing, purchasing, and receiving.
- Students modify standard recipes to create custom-made baked goods.
- Students use industry standard baking and pastry equipment and tools.

Professional Cooking--AS

- Student apply food safety as established by SERVSAFE program.
- Students apply the proper culinary techniques and procedures to produce quality products.
- Students communicate professionally with peers, colleagues, and supervisors.
- Students define basic culinary terminology.
- Students evaluate a variety of prepared products.
- Students evaluate recipe costing, purchasing, and receiving.
- Students modify standard recipes to create custom-made entree's.
- Students use industry standard culinary arts equipment and tools.
- Students utilize cooking methods that maximizes the nutritional value of food.

Professional Cooking--Cert

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CSLO

CA43 - FS OCCUPATIONAL WORK EXP

- Students will demonstrate job entry level competencies as measured on their job evaluation.

CA55' - Fundamentals of Responsible Alcohol Service

- A. Describe signs of intoxication in guests
- B. Recall local, state, and federal liquor laws
- C. Demonstrate methods for handling difficult guests

CA65 - Food Costing

- Students operate a four (4)-function calculator.
- Student analyze the cost of a menu based on raw material cost.
- Students express U.S. measurements and do conversions.
- Students apply unit yield percentages to various products.

CA101 - Introduction to Food Service, Safety, and Sanitation

- Discuss how contamination of food can occur in food service establishment.
- Describe the effects and consequences of food borne illness.
- Identify measures/procedures that will reduce or eliminate accidents in food preparation and service areas.
- Illustrate the link between personal hygiene and food safety.

CA120 - Introduction to the Hospitality Industry

- Define hospitality and the philosophy of the hospitality industry.
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- Describe the growth and development of the hospitality and tourism industry.
- describe various types of managed operations within industry
- Discuss professional ethics practiced in the hospitality industry
- Evaluate career opportunities within the hospitality industry.
- Explain the role of front of the house and back of the house operations.
- explain tourism and factors affecting its trends and growth
- Give examples of the various cuisines and contributions of leading experts in hospitality
- Identify professional organizations within the field of hospitality and explain purpose and benefits.

CA180 - Introduction to Baking Skills

- Students will be able to define and apply basic cake mixing methods utilized in the preparation of various cakes
- Students will be able to demonstrate proper scaling and measurement techniques.
- Students will be able to apply basic pastry techniques for the preparation of various pastries.
- Students will be able to demonstrate proper use of bakery equipment, ovens and mixers.
- Students will be able to describe and apply basic baking techniques for the preparation of breads.
- Students will be able to describe and use standardized recipes.
- Students will be able to describe properties and list functions of various ingredients.
- Students demonstrate proper use of bakery equipment, ovens and mixers.
- Students describe and use standardized recipes.
- Students demonstrate proper scaling and measurement techniques.
- Students describe properties and list functions of various ingredients.
- Students apply basic pastry techniques for the preparation of various pastries.
- Students define and apply basic cake mixing methods utilized in the preparation of various cakes.
- Students describe and apply basic baking techniques for the preparation of breads.

CA181 - Professional Baking and Pastry Production I

- Students will be able to apply the fundamentals of basic pastry techniques for the preparation of European Style Cakes
- Students will be able to define and describe basic cooking methods for the preparation of fruit desserts
- Students apply the fundamentals of basic pastry techniques for the preparation of European Style Cakes.
- Students will define and prepare pate choux variations using proper methods of preparation.
- Students define and describe the variety of cookie types and the mixing methods utilized to produce them.
- Students will be able to formulate the cost of recipes and determine a selling price for dessert items.
- Students describe and demonstrate proper techniques for the preparation of creams, custards and mousses.
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- Students define and prepare pate choux variations using proper methods of preparation.
- Students will be able to define and describe ice creams, sorbet and sherbets.
- Students define and describe basic cooking methods for the preparation of fruit desserts.
- Students will be able to define and describe the variety of cookie types and the mixing methods utilized to produce them.
- Students prepare and evaluate the quality of a variety of quick breads.
- Students will be able to prepare and evaluate the quality of a variety of quick breads.
- Students define and describe ice creams, sorbet and sherbets.
- Students formulate the cost of recipes and determine a selling price for dessert items.

CA182 - Professional Baking and Pastry Production II

- Students will be able to construct and create a themed petit four display and menu.
- Students will be able to evaluate, judge and appraise various baking and pastry products.
- Students prepare advanced baking products.
- Students will be able to design and prepare a balanced plate up desserts.
- Students demonstrate the necessary skills and attitudes to adapt to the dynamic nature of a pastry work environment.
- Students will be able to design and construct a display wedding cake using various techniques.
- Students design and prepare a balanced plate up desserts.
- Students will be able to demonstrate the necessary skills and attitudes to adapt to the dynamic nature of a pastry work environment.
- Students construct and create a themed petit four display and menu.
- Students will be able to design and construct an artistic presentation showpiece (sugar or chocolate).
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- Students will be able to prepare advanced baking products
- Students design and construct a display wedding cake using various techniques.
- Students evaluate, judge and appraise various baking and pastry products.
- Students describe and demonstrate proper techniques for the preparation of creams, custards and mousses.
- Students define and prepare pate choux variations using proper methods of preparation.
- Students define and describe basic cooking methods for the preparation of fruit desserts.
- Students prepare and evaluate the quality of a variety of quick breads.
- Students define and describe ice creams, sorbet and sherbets.
- Students formulate the cost of recipes and determine a selling price for dessert items.

CA230 - Professional Healthy Cooking

- Explain why nutrition is important to the food service industry
- Suggest healthful substitutes for high-fat, sugar, salt, and other food items
- Suggest ways to make menus and recipes more healthful
- Identify current USDA My Plate principles
- Apply principles of nutrition to menu development
- List and describe the techniques for food preparation that preserve nutrients
- Develop menu layout for a foodservice operation
- Identify American regional cuisine by geographical areas

CA240 - Human Relations in Hospitality

- A. Describe the process of management through effective communication skills
- B. Describe leadership styles and analyze when each is most important
- C. Discuss time management and other organizational management techniques
- D. Create, compare, and contrast training methods
- E. Evaluate methods of conflict resolution and grievance procedures
- F. Discuss legal issues related to managerial decisions
- G. Analyze types and methods of employee evaluation
- H. Explain the importance of individual development to your restaurant or foodservice center

CA250 - Professional Cooking I

- Discuss and describe five milestones in culinary history
- Discuss various menus used in food service operations
- Identify and recognize products used in a commercial kitchen

- Discuss professionalism within the industry
- Discuss and describe various stocks and sauces
- Discuss professionalism within the industry
- Identify safety issues in a work environment

CA251 - Professional Cooking II

- Discuss and describe five milestones in culinary history
- Examine and analyze various menus used in foodservice operations
- Analyze the proper product use in various applications
- Demonstrate and practice industry knife cuts
- Demonstrate and practice methods of making stocks and sauces
- Examine the effects of professionalism
- Examine and analyze various menus used in foodservice operations

CA252 - Professional Cooking III

- Assess and evaluate the effects of five historical events
- Compose and create a working menu
- Devise and create entrees using various products identified by cuisine type
- Compose and measure industry standard cuts
- Create and select the proper sauces for various entrees
- Judge and measure the professionalism of industry professionals and workers
- Assess and create a safe working environment

CA260 - Foods Purchase and Control

- Students analyze the different costs pertinent to food and beverage operations.
- Students identify and explain the principles of effective purchasing.
- Students identify financial controls in the hospitality industry.
- Students identify various criteria as they relate to the quality of products.
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- Students identify and explain the principles of effective purchasing.
- Students identify various criteria as they relate to the quality of products.
- Students identify financial controls in the Hospitality Industry.

CA265 - Food,Beverage,and Labor Cost Control

- Define as purchased, edible portion, as served, and yield percentage.
- Students analyze the cost of a menu based on raw material cost.
- Students express U.S. measurements and do conversions.
- Students operate a four function calculator.
- Students will calculate yield percentage.
- Students will compute menu prices using food cost percentage method.
- Students will estimate purchasing quantities using edible portion, as purchased, and yield percentages.

CA270 - Hospitality Law

- A. Demonstrate a theoretical understanding of the principles of hospitality law and practically apply the basic legal theory and prevention techniques through critical analysis and thinking processes
- B. Recognize, analyze, and evaluate legal issues for the purpose of making and articulating appropriate decisions as executives performing managerial responsibilities
- C. Differentiate between the law and ethics by illustrating when to use each in making decisions

- D. Formulate operational policies to conform to the requirement of the various state, local and federal agency guidelines
- E. Demonstrate the ability to read and analyze a legal case and formulate solutions to cases and practical examples using analytical and critical thinking skills
- F. Apply ethical reasoning and professional judgement to real world managerial situations