

# SLO Presentation

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CA

Date: 09/11/2019

HEALTH OCCUPATIONS
CA
<p><b>Professional Baking and Pastries--AS</b></p> <ul style="list-style-type: none"><li>• Student apply food safety as established by SERVSAFE program.</li><li>• Students apply the proper baking and pastry techniques and procedures to produce quality products.</li><li>• Students communicate professionally with peers, colleagues, and supervisors.</li><li>• Students define basic baking and pastry terminology.</li><li>• Students evaluate a variety of prepared products.</li><li>• Students evaluate recipe costing, purchasing, and receiving.</li><li>• Students modify standard recipes to create custom-made baked goods.</li><li>• Students use industry standard baking and pastry equipment and tools.</li></ul> <p><b>Professional Baking and Pastries--Cert</b></p> <ul style="list-style-type: none"><li>• Student apply food safety as established by SERVSAFE program.</li><li>• Students apply the proper baking and pastry techniques and procedures to produce quality products.</li><li>• Students communicate professionally with peers, colleagues, and supervisors.</li><li>• Students define basic baking and pastry terminology.</li><li>• Students evaluate a variety of prepared products.</li><li>• Students evaluate recipe costing, purchasing, and receiving.</li><li>• Students modify standard recipes to create custom-made baked goods.</li><li>• Students use industry standard baking and pastry equipment and tools.</li></ul> <p><b>Professional Cooking--AS</b></p> <ul style="list-style-type: none"><li>• Student apply food safety as established by SERVSAFE program.</li><li>• Students apply the proper culinary techniques and procedures to produce quality products.</li><li>• Students communicate professionally with peers, colleagues, and supervisors.</li><li>• Students define basic culinary terminology.</li><li>• Students evaluate a variety of prepared products.</li><li>• Students evaluate recipe costing, purchasing, and receiving.</li><li>• Students modify standard recipes to create custom-made entree's.</li><li>• Students use industry standard culinary arts equipment and tools.</li><li>• Students utilize cooking methods that maximizes the nutritional value of food.</li></ul> <p><b>Professional Cooking--Cert</b></p> <ul style="list-style-type: none"><li>• Student apply food safety as established by SERVSAFE program.</li><li>• Students apply the proper culinary techniques and procedures to produce quality products.</li><li>• Students communicate professionally with peers, colleagues, and supervisors.</li><li>• Students define basic culinary terminology.</li><li>• Students evaluate a variety of prepared products.</li><li>• Students evaluate recipe costing, purchasing, and receiving.</li><li>• Students modify standard recipes to create custom-made entree's.</li></ul>

- Students use industry standard culinary arts equipment and tools.
- Students utilize cooking methods that maximizes the nutritional value of food.

## **CSLO**

### **CA43 - FS OCCUPATIONAL WORK EXP**

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

### **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**

- Student will discuss how contamination of food can occur in food service establishment.
- Student will describe the effects and consequences of food borne illness.
- Student will identify measures/procedures that will reduce or eliminate accidents in food preparation and service areas.
- Student will 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 apply basic pastry techniques for the preparation of various pastries.
- 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 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.
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- 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 describe and apply basic baking techniques for the preparation of breads.
- Students define and apply basic cake mixing methods utilized in the preparation of various cakes.

### **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 will be able to define and describe ice creams, sorbet and sherbets.
- Students will be able to define and describe the variety of cookie types and the mixing methods utilized to produce them.
- Students will be able to describe and demonstrate proper techniques for the preparation of creams, custards and mousses.
- Students will be able to formulate the cost of recipes and determine a selling price for dessert items.
- Students will be able to prepare and evaluate the quality of a variety of quick breads.
- Students will define and prepare pate choux variations using proper methods of preparation.
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- Students define and describe basic cooking methods for the preparation of fruit desserts.
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### CA182 - Professional Baking and Pastry Production II

- Students will be able to design and prepare a balanced plate up desserts.
- Students will be able to construct and create a themed petit four display and menu.
- Students will be able to 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 will be able to design and construct an artistic presentation showpiece (sugar or chocolate).
- Students will be able to evaluate, judge and appraise various baking and pastry products.
- Students will be able to prepare advanced baking products
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### CA230 - Professional Healthy Cooking

- Apply principles of nutrition to menu development
- Determine energy needs based upon basal metabolic rate and exercise expenditure
- Develop menu layout for a foodservice operation
- Explain why nutrition is important to the food service industry
- Identify current USDA My Plate principles

- List and describe the techniques for food preparation that preserve nutrients
- Suggest healthful substitutes for high-fat, sugar, salt, and other food items
- Suggest ways to make menus and recipes more healthful

#### 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 and describe various stocks and sauces
- Discuss professionalism within the industry
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- Discuss various menus used in food service operations
- Identify and recognize products used in a commercial kitchen
- Identify safety issues in a work environment

#### CA251 - Professional Cooking II

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

#### CA252 - Professional Cooking III

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

#### 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.
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#### 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.