

**Program Name:** Culinary Arts  
**Program Number:** 10-316-1  
**Required DML:** Demonstrations, Capstone Projects

**Student Name:**  
**MPTC Six-Digit Student ID #:**  
**Semester of Program Acceptance:**

**\*\*\* At Least One Artifact Is Required For Each Learner Outcome Listed Below \*\*\***

**Directions:** In columns A and B, enter dates when items are completed. Check Column C if transcript is used. Electronic format is recommended for portfolio development. Note: Keep original portfolio.

**Submit copy only.**

Your Student Portfolio will be evaluated by educators and advisory committee members and becomes the property of Moraine Park Technical College.

	Contact Course Instructor If No Artifact Is Listed In This Column	ARTIFACT		
		A Work Sample Linked to Outcome	B Self Assessment/ Reflection Statement	C Transcript Used
<b>EXIT LEARNING OUTCOMES</b>				
<b>Program Learner Outcomes</b>				
Analyze and apply food and beverage purchasing procedures				
<i>316-153 Food Purchasing</i>	Final Exam			
Apply analysis and problem solving to food production.				
<i>316-153 Food Purchasing</i>	Final Exam			
<i>316-151 Fundamentals of Meat Analysis</i>	Project			
Design menus.	NRA Education Foundation			
<i>316-116 Menu Planning, Management, and Design</i>	Certificate			
Apply food safety and sanitation practices to food preparation and service.				
<i>316-187 Food Production Cold Food - Salads</i>	Practicum			
<i>316-188 Food Production Cold Food - Sandwiches, Desserts, Salads &amp; Dressings</i>	Practicum			
<i>316-189 Food Production - Meat, Fish, and Poultry</i>	Practicum			
<i>316-190 Food Production Hot Sandwiches, Deli and Short Order Cookery</i>	Practicum			
<i>316-185 Food Production - Stocks &amp; Soups</i>	Practicum			
<i>316-186 Food Production - Sauces &amp; Specialty Soups</i>	Practicum			
<i>316-183 Food Production - Vegetables and Potatoes</i>	Practicum			
<i>316-184 Food Production - Pastas, Grains &amp; Breakfast Cookery</i>	Practicum			
<i>316-147 Sanitation and Safety</i>	NRA Sanitation Certificate			
Apply management skills to restaurant operations.				
<i>316-142 Restaurant Operations</i>	Capstone Project/Manger's			
<i>316-165 Catering and Special Function Planning</i>	Catering Project			
<i>316-175 Specialty Foods and Ethnic Cookery</i>	Report			
Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces and bakery.				
<i>316-187 Food Production Cold Food - Salads</i>	Practicum			
<i>316-188 Food Production Cold Food - Sandwiches, Desserts, Salads &amp; Dressings</i>	Practicum			
<i>316-189 Food Production - Meat, Fish, and Poultry</i>	Practicum			
<i>316-190 Food Production Hot Sandwiches, Deli and Short Order Cookery</i>	Practicum			
<i>316-185 Food Production - Stocks &amp; Soups</i>	Practicum			
<i>316-186 Food Production - Sauces &amp; Specialty Soups</i>	Practicum			
<i>316-183 Food Production - Vegetables and Potatoes</i>	Practicum			
<i>316-184 Food Production - Pastas, Grains &amp; Breakfast Cookery</i>	Practicum			

		ARTIFACT		
		A	B	C
		Work Sample Linked to Outcome	Self Assessment/ Reflection	Transcript Used
Program Learner Outcomes (continued)		Suggested Work Sample from Performance Asmt		
Apply nutritional principles to the preparation of food.				
316-121 Nutrition		Practicum		
Exhibit kitchen organizational skills (mise en place) and pre-preparation time management skills.				
316-187 Food Production Cold Food - Salads		Practicum		
316-188 Food Production Cold Food - Sandwiches, Desserts, Salads & Dressings		Practicum		
316-189 Food Production - Meat, Fish, and Poultry		Practicum		
316-190 Food Production Hot Sandwiches, Deli and Short Order Cookery				
316-185 Food Production - Stocks & Soups		Practicum		
316-186 Food Production - Sauces & Specialty Soups		Practicum		
316-183 Food Production - Vegetables and Potatoes		Practicum		
316-184 Food Production - Pastas, Grains & Breakfast Cookery		Practicum		
316-121 Baking		Practicum		
<b>General Education Learner Outcomes</b>				
Apply organizational and stylistic strategies to fit subject, audience, and purpose in communication				
801-195 Written Communication AND				
801-196 Oral / Interpersonal Communication OR 801-197 Technical Reporting				
OR 801-198 Speech				
Evaluate content, organization, supporting materials, credibility, and style of communication for decision-making.				
801-196 Oral / Interpersonal Communication OR 801-197 Technical Reporting				
OR 801-198 Speech				
Perform mathematical calculations.				
804-174 Survey of Mathematics				
Determine mathematical concepts needed to solve an application.				
804-174 Survey of Mathematics				
Apply the foundational elements of economic reasoning to personal and business decision-making				
809-195 Economics				
Evaluate political, social, and scientific views on scientific topics.				
806-194 Contemporary Issues in Science				
Examine the complexities of society from a sociological perspective.				
809-196 Introduction to Sociology				
Apply psychological principles to personal and professional relationships				
809-199 Psychology of Human Relations				
OR				
Determine the impact of psychological and social factors have in shaping human behavior.				
809-198 Introduction to Psychology				
<b>Core Abilities</b>				
Complete a Core Abilities self-assessment reflection.				
890-125 Student Success				
Complete reflection essays on Core Abilities and Occupational Skills development.				
890-130 Career Development				

		ARTIFACT		
		A	B	C
		Work Sample Linked to Outcome	Self Assessment/ Reflection	Transcript Used
Core Abilities (continued)		Suggested Work Sample from Performance Asmt		
Work Cooperatively				
<i>Complete assigned tasks for team/group work.</i>				
<i>Use collaborative strategies to complete tasks.</i>				
<i>Exchange information, ideas, and opinions in a team/group setting.</i>				
<i>Show evidence of respect for diversity.</i>				
Act Responsibly				
<i>Complete assigned tasks according to prescribed deadlines.</i>				
<i>Complete assigned tasks according to prescribed criteria.</i>				
<i>Adhere to established attendance criteria.</i>				
Value Self Positively				
<i>Adapt hygiene and appearance to requirements of work and educational environment</i>				
<i>Identify personal strengths and areas for improvement.</i>				
<i>Exchange information, ideas, and opinions in a team/group setting.</i>				
<i>Show evidence of respect for diversity.</i>				
Think Critically and Creatively				
<i>Distinguish between fact and opinion.</i>				
<i>Synthesize information from a variety of sources.</i>				
<i>Use problem-solving and decision-making strategies.</i>				
<i>Apply global perspective to decisions and actions.</i>				
Communicate Clearly				
<i>Use bias-free language.</i>				
<i>Use language that is free of obscenities.</i>				
<i>Apply listening skills.</i>				
<i>Apply standard rules of language structure including grammar, spelling, and punctuation</i>				
Work Productively				
<i>Complete assigned tasks according to established conditions.</i>				
<i>Evaluate work using established criteria.</i>				
Learn Effectively				
<i>Use resources to meet learning needs.</i>				
<i>Organize information.</i>				
<i>Produce evidence of learning.</i>				