

**MORAINE PARK TECHNICAL COLLEGE
PORTFOLIO WORKSHEET/VERIFICATION CHECKLIST
2005-2006**

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 learning outcome * * *

Directions: In columns A and B, student enters dates when items are completed or checks Column C if transcript is used for advanced standing credits. Verifier initials column D when portfolio is verified for graduation requirement. Submit a signed copy (see last page) of this form with a copy of your portfolio for verification. Note: Keep original portfolio; submit a copy.

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	A	B	C	D
Suggested Work Sample from Performance Asmt	Work Sample Linked to Outcome	Reflection Statement	Transcript Used	Verified

Program Learning Outcomes				
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.				
<i>316-116 Menu Planning, Management, and Design.</i>	NRA Education Foundation 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 & 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 & Soups</i>	Practicum			
<i>316-186 Food Production - Sauces & Specialty Soups</i>	Practicum			
<i>316-183 Food Production - Vegetables and Potatoes</i>	Practicum			
<i>316-184 Food Production - Pastas, Grains & Breakfast Cookery</i>	Practicum			
<i>316-147 Sanitation and Safety</i>	NRA SanitationCertificate			
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			

		ARTIFACT			
		A	B	C	D
		Work Sample Linked to Outcome	Reflection Statement	Transcript Used	Verified
Program Learning Outcomes (continued)		Suggested Work Sample from Performance Asmt			
Contact Course Instructor If No Artifact Is Listed In This Column					
Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces and bakery.					
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		Practicum			
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			
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			

Continued

		ARTIFACT			
		A	B	C	D
		Work Sample Linked to Outcome	Reflection Statement	Transcript Used	Verified
		Suggested Work Sample from Performance Asmt			
		Contact Course Instructor If No Artifact Is Listed In This Column			
General Education Learning Outcomes					
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.					
804-106 Introduction to College Mathematics					
Determine mathematical concepts needed to solve an application.					
804-106 Introduction to College Mathematics					
Apply the foundational elements of economic reasoning to personal and business decision-making.					
809-195 Economics					
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					
Core Abilities					
890-125 Student Success AND		Core Ability Inventory			
890-130 Career Development		Core Ability Inventory and Self-assessment Reflection			
		AND Reflection essay "How I've Changed: Then and Now"			

Continued

LEARNER:

I understand that this portfolio will be evaluated by educators and advisory committees and becomes the property of Moraine Park Technical College.

The contents of this portfolio
_____ **MAY** **MAY NOT** _____
be displayed to other students and the general public.

Signature of Learner

Date

VERIFIER:

After verification is complete, forward portfolio to the
Outcome Assessment Office.

Signature of Verifier

Date