

**MORAINE PARK TECHNICAL COLLEGE
PORTFOLIO WORKSHEET/VERIFICATION CHECKLIST
2007-2008**

Program Name: Food Service Production
Program Number: 31-303-2
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.

Contact Course Instructor If No Artifact Is Listed In This Column	A	B	C	D
Suggested Work Sample from Performance Asmt	Reflection Statement	Work Sample Linked to Outcome	Transcript Used	Verified

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

Program Learning Outcomes				
Apply food safety and sanitation practices to food preparation and service. <i>316-147 Sanitation and Safety</i>	Final Exam			
Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces, and bakery. <i>316-160 Baking</i>	Practicum			
<i>316-187 Food Production for Cold Food - Salads</i>	Practicum			
<i>316-188 Food Production for Cold Food - Sandwiches, Desserts, Salads and Dressings</i>	Practicum			
<i>316-189 Food Production for Meat, Fish, and Poultry</i>	Practicum			
<i>316-190 Food Production for Hot Sandwiches, Deli, and Short Order Cookery</i>	Practicum			
<i>316-183 Food Production for Vegetables and Potatoes</i>	Practicum			
<i>316-184 Food Production for Pastas, Grains, and Breakfast Cookery</i>	Practicum			
<i>316-185 Food Production for Stocks and Soups</i>	Practicum			
<i>316-186 Food Production for Sauces and Speciality Soups</i>	Practicum			
Apply nutritional principles to the preparation of food. <i>303-321 Nutrition</i>	Practicum			
Make decisions related to the preparation of meat, fish, poultry, and other food products. <i>316-151 Fundamentals of Meat Analysis</i>	Project			
Apply customer sales and service techniques to food service <i>316-181 Customer sales and service</i>				
Continued				

	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
Core Abilities					
<i>890-125 Student Success</i> AND	Core Ability Inventory				
<i>890-130 Career Development</i>	Core Ability Inventory and Self-assessment Reflection				
	AND Reflection essay "How I've Changed: Then and Now"				

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.

VERIFIER:

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

Signature of Learner

Date

Signature of Verifier

Date