

**MORAINÉ PARK TECHNICAL COLLEGE
PROGRAM OUTCOMES WORKSHEET
2008-2009**

Program Name: Culinary Arts
Program Number: 10-316-1
Required Exit Assessment: Pre/Post Test

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

Program Learning Outcomes					
Analyze and apply food and beverage purchasing procedures.					
316-153 Food Purchasing	Final Exam				
Apply analysis and problem solving to food production.					
316-153 Food Purchasing	Final Exam				
316-151 Fundamentals of Meat Analysis	Project				
Design menus.					
316-116 Menu Planning, Management, and Design	NRA Education Foundation certificate				
Apply food safety and sanitation practices to food preparation and service.					
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				
316-147 Sanitation and Safety	NRA Sanitation Certificate				
Apply management skills to restaurant operations.					
316-142 Restaurant Operations	Capstone Project/Manager's				
316-165 Catering and Special Function Planning	Catering Project				
316-175 Specialty Foods and Ethnic Cookery	Report				
Continued					
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				
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"				