

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

Program Name: Food Service Production
Program Number: 31-303-2
Required Exit Assessment: Pre/Post Test

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

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> <i>316-187 Food Production for Cold Food - Salads</i> <i>316-188 Food Production for Cold Food - Sandwiches, Desserts, Salads and Dressings</i> <i>316-189 Food Production for Meat, Fish, and Poultry</i> <i>316-190 Food Production for Hot Sandwiches, Deli, and Short Order Cookery</i> <i>316-183 Food Production for Vegetables and Potatoes</i> <i>316-184 Food Production for Pastas, Grains, and Breakfast Cookery</i> <i>316-185 Food Production for Stocks and Soups</i> <i>316-186 Food Production for Sauces and Specialty 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>					
Core Abilities <i>890-125 Student Success AND</i> <i>890-130 Career Development</i>	Core Ability Inventory Core Ability Inventory and Self-assessment Reflection AND Reflection essay "How I've Changed: Then and Now"				