

**MORAINÉ PARK TECHNICAL COLLEGE  
PROGRAM OUTCOMES WORKSHEET  
2009-2010**

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

**Student Name:**  
**MPTC Student ID #:**  
**Semester of Program Acceptance:**

<b>Program Learning Outcomes</b>			
Analyze and apply food and beverage purchasing procedures.			
316-153 <i>Food Purchasing</i>	Final Exam		
Apply analysis and problem solving to food production.			
316-153 <i>Food Purchasing</i>	Final Exam		
316-151 <i>Fundamentals of Meat Analysis</i>	Project		
Design menus.			
316-116 <i>Menu Planning, Management, and Design</i>	NRA Education Foundation certificate		
Apply food safety and sanitation practices to food preparation and service.			
316-187 <i>Food Production Cold Food - Salads</i>	Practicum		
316-188 <i>Food Production Cold Food - Sandwiches, Desserts, Salads &amp; Dressings</i>	Practicum		
316-189 <i>Food Production - Meat, Fish, and Poultry</i>	Practicum		
316-190 <i>Food Production Hot Sandwiches, Deli and Short Order Cookery</i>	Practicum		
316-185 <i>Food Production - Stocks &amp; Soups</i>	Practicum		
316-186 <i>Food Production - Sauces &amp; Specialty Soups</i>	Practicum		
316-183 <i>Food Production - Vegetables and Potatoes</i>	Practicum		
316-184 <i>Food Production - Pastas, Grains &amp; Breakfast Cookery</i>	Practicum		
316-147 <i>Sanitation and Safety</i>	NRA Sanitation Certificate		
Apply management skills to restaurant operations.			
316-142 <i>Restaurant Operations</i>	Capstone Project/Manager's		
316-165 <i>Catering and Special Function Planning</i>	Catering Project		
316-175 <i>Specialty Foods and Ethnic Cookery</i>	Report		
Continued			
Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces and bakery.			
316-187 <i>Food Production Cold Food - Salads</i>	Practicum		
316-188 <i>Food Production Cold Food - Sandwiches, Desserts, Salads &amp; Dressings</i>	Practicum		
316-189 <i>Food Production - Meat, Fish, and Poultry</i>	Practicum		
316-190 <i>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		
<b>Apply nutritional principles to the preparation of food.</b>			
<i>316-121 Nutrition</i>	Practicum		
<b>Exhibit kitchen organizational skills (mise en place) and pre-preparation time management skills.</b>			
<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>316-160 Baking</i>	Practicum		
<b>Core Abilities</b>			
<i>890-125 Student Success</i> <b>AND</b>	Core Ability Inventory		
<i>890-130 Career Development</i>	Core Ability Inventory and Self-assessment Reflection		
	<b>AND</b> Reflection essay "How I've Changed: Then and Now"		