AAS Culinary Arts

PLO. 1  Demonstrate proficiency in knife handling and classic knife cuts

PLO. 2  Demonstrate and explain proficiency in classic and modern cooking techniques

PLO. 3  Employ proper food safety and sanitation procedures and personal hygiene

PLO. 4  Calculate basic measuring conversions, food costing, and yield management

PLO. 5  Operate commercial kitchen equipment including: set up, safe operating, and cleaning.

PLO. 6  Classify and relate food allergens and special dietary needs