



PROGRAM LEARNING OUTCOME

AAS Pastry Arts

- PLO. 1** Demonstrate the production of classic and modern baking and pastry techniques as they apply to formulas
- PLO. 2** Employ proper food safety and sanitation procedures and personal hygiene
- PLO. 3** Calculate basic measuring conversions, food costing, and yield management
- PLO. 4** Demonstrate the use of the metric system and bakers percentage
- PLO. 5** Operate commercial bakery equipment including: set up, safe operating, and cleaning
- PLO. 6** Distinguish and compare baking and pastry techniques relating to allergies, healthy lifestyles and dietary guidelines