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