



PROGRAM LEARNING OUTCOME

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**