

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
BAK2010 Baking and Pastry Work Experience
3 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. The graduate will be prepared for an entry-level position in the baking and pastry arts industry.
 2. The graduate will be able to utilize knowledge of kitchen tools, equipment, and safety procedures while preparing different types of pastry and baked goods.
 3. The graduate will demonstrate basic understanding of acceptable industry best practice standards of green initiatives, sustainability, and energy conservation.
 4. The graduate will be able to use appropriate technology in a baking and pastry environment.
 5. The graduate will be able to communicate with various stakeholders in a baking and pastry operation, as part of a work team.
 6. The graduate will be able to utilize knowledge of planning, organizing, preparation and service in a baking and pastry environment.
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These SLOs are not approved for experiential credit.

Effective: Fall 2022