



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 1110 Food Service Career Skills
1 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Examine the professional opportunities available in the hospitality industry.
 - a. Classify the various segments of the hospitality industry, and explain how they are organized.
 - b. Interpret the various management styles and explain when each may be appropriate.
 - c. Analyze the hospitality industry and the philosophy of the hospitality industry.
 - d. Compare industry trends as they relate to career opportunities and the overall future of the industry.
 - e. Outline the organizational structure and functional areas of various hospitality industry segments and the career opportunities associated with each.
 - f. Demonstrate the physical skills, knowledge and social skills needed to meet the professional standards of culinary arts.
 - g. Evaluate careers in the Restaurant and Food/Beverage Services programs of study, including educational, certification, and work experience needed for success.
 - h. Investigate the professional organizations, journals, resources, and seminar opportunities in the hospitality industry.
 - i. Construct a basic electronic portfolio to begin housing artifacts of learning throughout the program.
 - i. Resume/cover letter
 - ii. Investigate potential careers
 - iii. Investigate potential employers
 - iv. Examples of work produced in program courses
2. Investigate the historical development of the hospitality industry and professional opportunities.
 - a. Compare the contributions of various leading culinarians in the hospitality industry.
 - b. Investigate the history of the food service industry.
 - c. Demonstrate an understanding of the classical brigade system and its use in modern kitchens and dining rooms.

These SLOs are/are not approved for experiential credit.

Effective: Fall 2017