



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

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 1520 Culinary Skills II
4 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of team.
 - a. Demonstrate proper cleanup procedures.
 - i. Washing dishes
 - ii. Garbage removal
 - iii. Sweeping
 - iv. Sanitation
 - b. Demonstrate kitchen organization.
 - i. Getting product prepared
 - ii. Getting tools and equipment prepared
 - c. Demonstrate effective storage practices.
 - i. Proper storage
 - ii. Effective storage techniques.
 - d. Demonstrate sustainable practices
 - i. Recycling
 - ii. Conservation
3. Demonstrate a variety of cooking methods and preparation including:
 - a. Demonstrate roasting techniques.
 - b. Demonstrate baking techniques.
 - c. Demonstrate broiling techniques.
 - d. Demonstrate grilling techniques.
 - e. Demonstrate sautéing techniques.
 - f. Demonstrate frying techniques.
 - g. Demonstrate shallow poaching techniques.
 - h. Demonstrate poaching techniques.
 - i. Demonstrate steaming techniques.

- j. Demonstrate braising techniques.
 - k. Demonstrate stewing techniques.
 - l. Demonstrate proper knife skills.
4. Prepare a standard recipe.
- a. Follow a standard recipe.
 - b. Prepare fruits, vegetables, starches and pastas.
 - c. Prepare stocks, soups, mother sauces.
 - d. Prepare meats, fish, shellfish and poultry.
 - e. Prepare salads and salad dressings.
 - f. Prepare hot and cold sandwiches.
 - g. Prepare breakfast meats, eggs, cereal, and battered products.
 - h. Demonstrate efficient and correct use of food products and ingredient compatibility.
 - i. Utilize standard weights and measures to demonstrate proper scaling and accurate measurement techniques.
5. Use the appropriate pots, pans, and kitchen smallwares.
- a. Determine the appropriate vessel for the cooking task.
 - b. Use the pots, pans, and kitchen smallwares properly.

These SLOs are/are not approved for experiential credit.

Effective: Fall 2017