



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

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 1530 Culinary Skills III
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 techniques and cooking methods that are representative of a variety of cultures and countries.
 - a. Demonstrate efficient and correct use of food products and ingredient compatibility.
 - b. Demonstrate techniques of the use of hot water dough, cooking methods, use of global spices and herbs.
3. Demonstrate proper fabrication of select proteins such as rabbit, duck, lobster and other shellfish.
 - a. Demonstrate proper knife skills in fabrication of selected proteins.
 - b. Demonstrate the ability to create specific cuts.
4. Demonstrate buffet presentation techniques to include platters, trays, bowls, and other containers.
 - a. Demonstrate the various banquet service options.
 - b. Explain various off site catering service options.
5. 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

These SLOs are/are not approved for experiential credit.

Effective: Fall 2017