



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

BAKER COLLEGE

STUDENT LEARNING OUTCOMES

CUL2010 Culinary Arts Work Experience
3 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. The graduate will be prepared for an entry-level position in the culinary arts industry.
 2. The graduate will be able to utilize knowledge of kitchen tools, equipment, and safety procedures while preparing different types of foods.
 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 culinary environment.
 5. The graduate will be able to communicate with various stakeholders in a culinary operation, as part of a work team.
 6. The graduate will be able to utilize knowledge of planning, organizing, preparation and service in a culinary environment.
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These SLOs are not approved for experiential credit.

Effective: Fall 2022