



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

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**CUL 2510 Restaurant Techniques**  
**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
      - 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. Execute the menu using previous theories, skills, and techniques.
    - a. Demonstrate time management skills during restaurant operations.
    - b. Demonstrate proper execution in all aspects of restaurant operations.
    - c. Demonstrate proper leadership functions in various situations of restaurant operations.
    - d. Demonstrate advanced cooking and plating techniques
- 

These SLOs are/are not approved for experiential credit.

**Effective: Fall 2017**