



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

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
FBM1110 Food Culture and Introduction to Wine
3 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 in a safe environment.
2. Demonstrate the ability to work as a professional as part of a 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. Examine the impact of cultures in the development of food and beverages around the globe.
 - a. Explain the process of discovery used by early civilizations to explore and adopt flora and fauna into ancient diets.
 - b. Trace the impact of grains, teas, coffee and alcoholic beverages on the political strength and financial wealth of developing nations.
 - c. Demonstrate with examples, how foods and beverages were used to support and signify social status throughout developing cultures.
 - d. Identify examples of how food and beverage traditions and practices of Greece, Italy and Asia impacted on the eating and drinking habits of the cultures of the developing nations of Europe.
 - e. Identify major events that led to the shift of leadership in influencing the culture of eating and drinking from Spain and Italy to France. f. Identify the presence and importance of European and Asian cooking and beverage creation techniques and practices in today's

regional food and beverage cultures in the United States, and in today's Food and Beverage Industry.

4. Explore the process of wine production and its role in world culture.
 - a. Identify major events through which fermented grains and fruits resulting in the production of alcoholic beverages (ex: beer, wine, mead) were discovered and added to early civilizations' diets.
 - b. Identify major grape varieties in the following ways:
 - i. origin – geographic area
 - ii. characteristics – sugar, acid, tannins
 - c. Explain the impact of terroir on the development characteristics of grapes including growth zones / soil composition, growing seasons, influence of continental and maritime features on the production of wine.
 - d. Identify the major characteristics that differentiate wines and determine their quality; including color, clarity, aroma, flavor, texture, and finish.
 - e. Identify the necessary ingredients that are used in wine production; along with the historical evolution of the techniques and procedures used in wine production.

These SLOs are not approved for experiential credit.

Effective: Summer 2018