



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

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
FBM1210A Culinary Fundamentals
1 Semester Hour

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 using proper tools and techniques in a variety of culinary applications in professional kitchen.
 - a. Identify the parts and components of a standardized recipe.
 - b. Prepare a variety of foods using an assortment of techniques; including sautéing, pan-frying, deep-frying, roasting, baking, grilling, broiling, simmering, braising, stewing, steaming.

- c. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- d. Identify stocks, sauces, dressings, and marinades along with their major ingredients and uses.
- e. Prepare different categories of soups, salads, and sandwiches.
- f. Prepare, and evaluate breakfast items; including various meats, eggs, and potatoes.

These SLOs are not approved for experiential credit.

Effective: Spring 2022