Program Learning Outcomes

Students completing this program will be able to:
1. Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
2. Demonstrate current food service sanitation procedures.
3. Serve food according to professional industry standards.
4. Create menus that incorporated menu planning principles that maximize sales and profits.
5. Define the goals of various hospitality elements and related products and services.

Careers in

• Employment in the Culinary Arts Industry
• Employment in the Hotel and Hospitality industry
• Restaurant management