

KCC Culinary Arts Program Learning Outcomes
Summary

Course	Title	# Sections Reported	PLO #1 Assessed	PLO #1 Passed	PLO #1 %	# Sections Reported	PLO #2 Assessed	PLO #2 Passed	PLO #2 %
CULN 111	Introduction to the Culinary Industry	4	87	72	83%	8	194	172	89%
CULN 112	Sanitation and Safety	5	139	80	58%	5	143	111	78%
CULN 115	Menu Merchandising	6	160	136	85%	6	167	151	90%
CULN 120	Fundamentals of Cookery	8	112	109	97%	4	47	45	96%
CULN 130	Intermediate Cookery	6	91	84	92%	3	48	48	100%
CULN 150	Fundamentals of Baking	2	35	35	100%	2	35	35	100%
CULN 155	Intermediate Baking	2	40	40	100%	2	40	40	100%
CULN 160	Dining Room Service	7	110	103	94%	5	71	71	100%
CULN 207	Principles of Culinary Competition I	0	0	0		0	0	0	
CULN 208	Principles of Culinary Competition II	0	0	0		0	0	0	
CULN 221	Continental Cuisines	2	30	30	100%	2	30	29	97%
CULN 222	Asian/Pacific Cuisines	4	44	44	100%	3	29	29	100%
CULN 240	Garde Manger	1	18	18	100%	1	20	18	90%
CULN 252	Patisserie	0	0	0		0	0	0	
CULN 253	Confiserie	1	16	16	100%	1	16	16	100%
CULN 271	Purchasing and Cost Control	8	140	116	83%	4	77	75	97%
FSHE 185	Science of Human Nutrition	0	0	0		0	0	0	

PLO #1: Integrate the knowledge, skills and attitudes in all areas of basic food preparation, advanced culinary arts, menu planning, basic baking, nutrition, guest services, and operational controls and management required to meet the requirements for a Certified Culinarian by the American Culinary Federation Foundation.

PLO #2: Incorporate within their work ethic the standards in attendance, behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.