

Northwestern Michigan College Culinary Program
Map of Program Learning Outcomes by Course



	PLO1	PLO2	PLO3	PLO4	PLO5	GenEd Outcomes		
						Communication	Critical Thinking	Quantitative Reasoning
CUL 101	I		I		I	X		
CUL 110		D					X	
CUL 111	I	I			I			X
CUL 118	I	I			I			X
CUL 190	D,M	D,M	D	D	D,M	X		
CUL 210	D	D				X		X
CUL 211		D,M	D,M			X		X
CUL 213	D,M	D,M			D,M			X
CUL 215	M	M			M			X
CUL 217			D,M	D,M	D,M	X		
CUL 218	M	M			M			X
CUL 221	M	M			M	X		X
CUL 222	M	M			M			X
CUL 295	M	M	M	M	M	X		X

Key
 I = Introduce
 D = Develop
 M = Master

Program Learning Outcomes

1	Explain, examine and demonstrate principles and concepts of quality food procurement and identification, food and baking preparation and cost controls, service, and proper use of tools and equipment to produce and serve a variety of professional food items.
2	Identify and practice the basic principles of culinary service, organization and structure, nutrition, sanitation and safety in a foodservice operation to maintain the optimum health and satisfaction of the consumer.
3	Demonstrate skills in various areas of the culinary hierarchy: human relations, leadership and personnel management, ethical decision making.
4	Discuss the standards of restaurant regulations involving liquor protocol and health and safety regulations.
5	Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.