MISSION STATEMENT AND STUDENT LEARNING OUTCOMES for
Culinary Arts and Food Management

Review Year:	Division:	Discipline/Program/Department:	Contact Person(s):
2024	Technical Education	Culinary Arts and Food Management	Brockman, Leisa

Mission Statement

The mission of the Culinary Arts and Food Management Program is to facilitate lifelong learning and to enhance culinary and food management knowledge and skills enabling graduates more rapid entry into the hospitality and food service career field.

Program/Discipline Curriculum Map

I = **Introduce:** Student is first exposed to the concept/idea and is requested to apply the concept in a limited scope.
E = **Emphasize:** Student applies concept(s) in varying/multiple situations of greater complexity than when initially introduced.
R = **Reinforce:** Student may be expected to understand the concept upon taking the course and utilizes the concept in conjunction with other concepts/ideas to solve problems.

Program/Discipline Outcomes	***Course Prefix and Number***																																			
Graduates of the program or discipline shall be able to:	CUL 101	CUL 105	CUL 110	CUL 111	CUL 112	CUL 113	CUL 114	CUL 115	CUL 116	CUL 123	CUL 127	CUL 128	CUL 129	CUL 130	CUL 200	CUL 206	CUL 209	CUL 212	CUL 228	CUL 230	CUL 231	CUL 131	CUL 132	CUL 133	CUL 232	CUL 233	CUL 234	CUL 235	CUL 135							
Demonstrate competency in completing standard tasks related to food service and hospitality management.	I	R	I	E	R	R	E	R	I	R	I	R	I	R	I	E	R	R	R	E	E	I	R	R	R	R	R	R	I							
Display professional behavior in all aspects of task completion.	I	R	I	E	R	R	R	R	I	R	I	R	I	R	R	R	R	R	R	E	E	R	R	R	R	R	R	R	R							
Practice effective and ethical behavior while serving customers.	I	R	E	E	R	R	R	R	I	I	R	R	I	R	R	R	R	E	R	E	E	R	R	R	R	R	R	R	R							
Demonstrate competency with fundamental business data.	I	E	I	E	R	R	R	R	I	R	I	R	I	R	R	E	R	R	E	E	E	R	R	R	R	R	R	R	R							
Recognize and apply necessary control measures including formulating key operational ratios, inventory and audit procedures, and personnel strategies.	I	R	I	R	R	R	E	R	I	R	I	R	I	R	R		I	E	E	E	E	R	R	R	R	R	R	R	I							

Map Comments:

CORE COMPETENCY MAP

Core Competencies	***Course Prefix and Number***																																			
	CUL 101	CUL 105	CUL 110	CUL 111	CUL 112	CUL 113	CUL 114	CUL 115	CUL 116	CUL 123	CUL 127	CUL 128	CUL 129	CUL 130	CUL 200	CUL 206	CUL 209	CUL 212	CUL 228	CUL 230	CUL 231	CUL 131	CUL 132	CUL 133	CUL 232	CUL 233	CUL 234	CUL 235	CUL 135							
Communication Skills																																				
1. Computer Literacy																X																				
2. Oral Communications																																				
3. Writing										X																										
Reasoning Skills																																				
4. Critical Thinking																																				
5. Quantitative Literacy		X																																		
Citizenship																																				
6. Personal Accountability									X																											
7. Civic And Social Accounta ...																																				