Program Student Learning Outcomes

Graduates are able to:

• Apply theories and concepts of baking and demonstrate required techniques in a commercial bakery.
• Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen.
• Demonstrate proficiency in sanitation and safety codes and apply procedures necessary to maintain a safe food service facility.
• Analyze food costs and implement necessary controls to maintain costs and ensure profitability.
• Demonstrate the ability to use human resource management and facility operation management to ensure customer service and profitability.