



## PROGRAM OUTCOMES

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### **BAKING (SHORT TERM CERTIFICATE)**

1. Demonstrate appropriate use of interpersonal communication skills, cooperation, teambuilding, and conflict management in daily foodservice operations.
2. Develop and apply principles of self and team awareness, time awareness, and personal responsibility.
3. Demonstrate proficient baking skills in quality production of breads, cakes, cookies, pies, sauces, custards, and ice cream while applying sanitation and safety principles, and correctly using appropriate equipment.
4. Demonstrate knowledge and principles of ingredients, inventory, organization, receiving, measuring, and recipe manipulation.