



PROGRAM OUTCOMES

HOSPITALITY MANAGEMENT (CULINARY ART)

1. Successfully complete ServSafe Certification Exam.
2. Identify and apply basic culinary terminology, knife skills, and cooking techniques while multitasking, problem solving, and managing stress levels within a diverse hospitality environment.
3. Communicate appropriately to colleagues, staff, and management.
4. Convert and/or modify basic recipes using culinary math and measurements.
5. Apply and demonstrate culinary knowledge and skills with consistency using established standards within the industry and facility.
6. Use a computer to prepare correspondence, menus, daily logs, order sheets, and prep lists.
7. Develop schedules and manage time, inventory, and costs.
8. Apply management principles and practices and group dynamics while delegating, cross training, and motivating employees.
9. Use advanced knowledge and skills in product receiving, utilization, fabrication, and presentation while maintaining quality control.
10. Demonstrate creativity, flexibility, physical stamina, and passion for lifelong learning.