

PSLO Performance 2019-20_Course

by Program with SLO

The purpose of this report is to present the number and percent of assessment scores at each mastery level for each program or institution learning outcome for a given term(s) or assessment cycle(s) for a given department, program, or course group. You can also choose to show this information by course.

Department: Culinary Arts
Program: Culinary Arts AA
Courses: All Courses for Selected Programs
Terms: Spring 2020, Winter 2020, Fall 2019

SLOs: Program PSLOs
Date: 03-17-2021

Academic Division 2 » Culinary Arts

PSLO: Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.

Course: CUL101 - Introduction to the Culinary Arts Profession

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL102 - Principles and Practices of Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL104 - Principles and Practices of Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL106 - Principles and Practices of Intermediate Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL114 - Principles and Practices of Intermediate Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL120 - Introduction to Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162A - Simply Appetizers

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162B - Cooking of the Fall - Soups, Stews, and Chilies

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162C - Soups for All Seasons

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162D - The Art of Slow Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163A - Home Comfort Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163C - Restaurant-Style Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163D - The Art of Baking Bread

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163E - Making a Gingerbread House

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163F - Cookie Mastery

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163G - Breakfast Breads and Pastries

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163H - International Breads, Pastries, Candies, and Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163J - Cakes, Tortes, Fillings, and Icings

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163K - The Essential Flatbreads - Naan, Injera, Tortillas, and More

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163L - Pies, Tarts, and Galettes

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL164A - Vegetarian Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL165 - A Passion for Chocolate

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL166 - Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL168A - Cake Decorating I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169A - The Fine Art of Sushi Making I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169B - The Fine Art of Sushi Making II

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169C - Exploring the World of Pizza

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL171 - The Art and Science of Sauces and Saucemaking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172A - Middle Eastern Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172B - The Cuisine of India

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172C - Mexican Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172D - French Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172E - Italian Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172F - The Food and Cooking of China

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172G - Contrasts in Flavor - Vietnamese and Thai Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL226 - Food and Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for PSLO: Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts Profession	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Simply Appetizers	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cooking of the Fall - Soups, Stews, and Chilies	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Soups for All Seasons	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Slow Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Home Comfort Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Restaurant-Style Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Baking Bread	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Making a Gingerbread House	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cookie Mastery	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Breakfast Breads and Pastries	0	0.00%	0	0.00%	0	0.00%	0	0.00%
International Breads, Pastries, Candies, and Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cakes, Tortes, Fillings, and Icings	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Essential Flatbreads - Naan, Injera, Tortillas, and More	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Pies, Tarts, and Galettes	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Vegetarian Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
A Passion for Chocolate	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cake Decorating I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making II	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Exploring the World of Pizza	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art and Science of Sauces and Saucemaking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Middle Eastern Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Cuisine of India	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Mexican Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
French Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Italian Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Food and Cooking of China	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Contrasts in Flavor - Vietnamese and Thai Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food and Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Prepare soups, salads, meats, grains, vegetables, and potatoes.

Course: CUL101 - Introduction to the Culinary Arts Profession

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL102 - Principles and Practices of Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL104 - Principles and Practices of Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL106 - Principles and Practices of Intermediate Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL114 - Principles and Practices of Intermediate Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL120 - Introduction to Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162A - Simply Appetizers

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162B - Cooking of the Fall - Soups, Stews, and Chilies

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162C - Soups for All Seasons

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162D - The Art of Slow Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163A - Home Comfort Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163C - Restaurant-Style Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163D - The Art of Baking Bread

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163E - Making a Gingerbread House

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163F - Cookie Mastery

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163G - Breakfast Breads and Pastries

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163H - International Breads, Pastries, Candies, and Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163J - Cakes, Tortes, Fillings, and Icings

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163K - The Essential Flatbreads - Naan, Injera, Tortillas, and More

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163L - Pies, Tarts, and Galettes

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL164A - Vegetarian Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL165 - A Passion for Chocolate

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL166 - Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL168A - Cake Decorating I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169A - The Fine Art of Sushi Making I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169B - The Fine Art of Sushi Making II

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169C - Exploring the World of Pizza

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL171 - The Art and Science of Sauces and Saucemaking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172A - Middle Eastern Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172B - The Cuisine of India

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172C - Mexican Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172D - French Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172E - Italian Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172F - The Food and Cooking of China

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172G - Contrasts in Flavor - Vietnamese and Thai Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL226 - Food and Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for PSLO: Prepare soups, salads, meats, grains, vegetables, and potatoes.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Prepare soups, salads, meats, grains, vegetables, and potatoes.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Introduction to the Culinary Arts Profession	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Simply Appetizers	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cooking of the Fall - Soups, Stews, and Chilies	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Soups for All Seasons	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Slow Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Home Comfort Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Restaurant-Style Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Baking Bread	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Making a Gingerbread House	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cookie Mastery	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Breakfast Breads and Pastries	0	0.00%	0	0.00%	0	0.00%	0	0.00%
International Breads, Pastries, Candies, and Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cakes, Tortes, Fillings, and Icings	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Essential Flatbreads - Naan, Injera, Tortillas, and More	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Pies, Tarts, and Galettes	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Vegetarian Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
A Passion for Chocolate	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cake Decorating I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making II	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Exploring the World of Pizza	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art and Science of Sauces and Saucemaking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Middle Eastern Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Cuisine of India	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Mexican Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
French Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Italian Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Food and Cooking of China	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Contrasts in Flavor - Vietnamese and Thai Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food and Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.

Course: CUL101 - Introduction to the Culinary Arts Profession

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL102 - Principles and Practices of Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL104 - Principles and Practices of Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL106 - Principles and Practices of Intermediate Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL114 - Principles and Practices of Intermediate Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL120 - Introduction to Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162A - Simply Appetizers

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162B - Cooking of the Fall - Soups, Stews, and Chilies

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162C - Soups for All Seasons

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162D - The Art of Slow Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163A - Home Comfort Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163C - Restaurant-Style Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163D - The Art of Baking Bread

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163E - Making a Gingerbread House

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163F - Cookie Mastery

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163G - Breakfast Breads and Pastries

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163H - International Breads, Pastries, Candies, and Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163J - Cakes, Tortes, Fillings, and Icings

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163K - The Essential Flatbreads - Naan, Injera, Tortillas, and More

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163L - Pies, Tarts, and Galettes

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL164A - Vegetarian Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL165 - A Passion for Chocolate

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL166 - Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL168A - Cake Decorating I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169A - The Fine Art of Sushi Making I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169B - The Fine Art of Sushi Making II

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169C - Exploring the World of Pizza

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL171 - The Art and Science of Sauces and Saucemaking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172A - Middle Eastern Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172B - The Cuisine of India

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172C - Mexican Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172D - French Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172E - Italian Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172F - The Food and Cooking of China

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172G - Contrasts in Flavor - Vietnamese and Thai Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL226 - Food and Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for PSLO: Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts Profession	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Principles and Practices of Intermediate Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Simply Appetizers	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cooking of the Fall - Soups, Stews, and Chilies	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Soups for All Seasons	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Slow Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Home Comfort Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Restaurant-Style Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Baking Bread	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Making a Gingerbread House	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cookie Mastery	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Breakfast Breads and Pastries	0	0.00%	0	0.00%	0	0.00%	0	0.00%
International Breads, Pastries, Candies, and Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cakes, Tortes, Fillings, and Icings	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Essential Flatbreads - Naan, Injera, Tortillas, and More	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Pies, Tarts, and Galettes	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Vegetarian Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
A Passion for Chocolate	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cake Decorating I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making II	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Exploring the World of Pizza	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art and Science of Sauces and Saucemaking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Middle Eastern Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
The Cuisine of India	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Mexican Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
French Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Italian Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Food and Cooking of China	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Contrasts in Flavor - Vietnamese and Thai Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food and Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Identify and apply the various stages of bread-baking.

Course: CUL101 - Introduction to the Culinary Arts Profession

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL102 - Principles and Practices of Basic Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL104 - Principles and Practices of Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL106 - Principles and Practices of Intermediate Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL114 - Principles and Practices of Intermediate Baking and Pastry Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL120 - Introduction to Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162A - Simply Appetizers

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162B - Cooking of the Fall - Soups, Stews, and Chilies

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162C - Soups for All Seasons

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL162D - The Art of Slow Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163A - Home Comfort Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163C - Restaurant-Style Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163D - The Art of Baking Bread

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163E - Making a Gingerbread House

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163F - Cookie Mastery

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163G - Breakfast Breads and Pastries

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163H - International Breads, Pastries, Candies, and Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163J - Cakes, Tortes, Fillings, and Icings

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163K - The Essential Flatbreads - Naan, Injera, Tortillas, and More

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL163L - Pies, Tarts, and Galettes

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL164A - Vegetarian Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL165 - A Passion for Chocolate

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL166 - Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL168A - Cake Decorating I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169A - The Fine Art of Sushi Making I

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169B - The Fine Art of Sushi Making II

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL169C - Exploring the World of Pizza

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL171 - The Art and Science of Sauces and Saucemaking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172A - Middle Eastern Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172B - The Cuisine of India

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172C - Mexican Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172D - French Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172E - Italian Regional Cuisine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172F - The Food and Cooking of China

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL172G - Contrasts in Flavor - Vietnamese and Thai Cooking

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL226 - Food and Wine

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for PSLO: Identify and apply the various stages of bread-baking.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Identify and apply the various stages of bread-baking.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts Profession	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Basic Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Intermediate Baking and Pastry Arts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Introduction to Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Simply Appetizers	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cooking of the Fall - Soups, Stews, and Chilies	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Soups for All Seasons	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art of Slow Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Home Comfort Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Restaurant-Style Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
The Art of Baking Bread	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Making a Gingerbread House	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cookie Mastery	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Breakfast Breads and Pastries	0	0.00%	0	0.00%	0	0.00%	0	0.00%
International Breads, Pastries, Candies, and Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cakes, Tortes, Fillings, and Icings	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Essential Flatbreads - Naan, Injera, Tortillas, and More	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Pies, Tarts, and Galettes	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Vegetarian Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
A Passion for Chocolate	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Cake Decorating I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making I	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Fine Art of Sushi Making II	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Exploring the World of Pizza	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Art and Science of Sauces and Saucemaking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Middle Eastern Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Cuisine of India	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Mexican Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
French Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Italian Regional Cuisine	0	0.00%	0	0.00%	0	0.00%	0	0.00%
The Food and Cooking of China	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Contrasts in Flavor - Vietnamese and Thai Cooking	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food and Wine	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for Program: Academic Division 2 » Culinary Arts

Complete Understanding	Strong Understanding	Moderate Understanding	Little to No Understanding
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	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2019	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by PSLO for Program: Academic Division 2 » Culinary Arts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Prepare soups, salads, meats, grains, vegetables, and potatoes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify and apply the various stages of bread-baking.	0	0.00%	0	0.00%	0	0.00%	0	0.00%