

PSLO Performance Report CUL AA 2020-2021_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 2021, Winter 2021, Fall 2020

SLOs: Program PSLOs
Date: 04-29-2022

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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%
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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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	
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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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 Sauce-making	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	
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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%
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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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: 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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%
Summer Foods: Salads, Cold Soups, Grilling, and Fruit Desserts	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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	
Fall 2020	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2021	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Identify and apply the various stages of bread-baking.	0	0.00%	0	0.00%	0	0.00%	0