Lake Tahoe CC 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

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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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%

SLOs: Program PSLOs

Date: 04-29-2022

[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

Course: CUL120 - Introduction to Wine

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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 Und	lerstanding	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%

	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

Course: CUL163C - Restaurant-Style Desserts

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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

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

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL168A - Cake Decorating I

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
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 Und	lerstanding	Moderate Un	derstanding	Little to No U	Jnderstanding
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%

[Complete Understanding		Strong Und	lerstanding	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

Course: CUL172B - The Cuisine of India

	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No l	Jnderstanding
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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
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 Und	lerstanding	Moderate Un	derstanding	Little to No U	Jnderstanding
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%

	•	Inderstanding		nderstanding		Understanding	-	O 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: C	UL226 - Foo	d and Wine						
	Complete L	Inderstanding	Strong Ur	nderstanding	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%
	ng and consu			ate a variety o	-	ts for the purp		ring the foods
Fall 2020	-					-		
Fall 2020 Winter 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
-						0.00%		
Spring 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
	cooking and	consumption.		-	-	ucts for the pu		
	cooking and			icate a variety	-	ucts for the pu		Daring the
foods for atroduction to the Culinary Arts Profession	cooking and	consumption.		-	-			_
foods for atroduction to the Culinary Arts	cooking and Complete Ui	consumption.	Strong Und	derstanding	Moderate U	nderstanding	Little to No	Understanding
foods for htroduction to the Culinary Arts Profession Principles and ractices of Basic	cooking and Complete Ui 0	consumption.	Strong Und 0	derstanding 0.00%	Moderate U 0	0.00%	Little to No	0.00%
foods for atroduction to the Culinary Arts Profession Principles and ractices of Basic Tood Preparation Principles and actices of Baking	Cooking and Complete Un 0	0.00%	Strong Und 0 0	0.00%	Moderate U 0 0	0.00%	Little to No 0 0	Understanding 0.00% 0.00%
foods for culinary Arts Profession Principles and ractices of Basic Food Preparation Principles and actices of Baking and Pastry Arts Principles and Practices of termediate Food	Cooking and Complete Un 0 0 0	consumption. nderstanding 0.00% 0.00% 0.00%	Strong Und 0 0 0	0.00% 0.00% 0.00%	Moderate U 0 0	0.00%	Little to No 0 0 0 0	Understanding 0.00% 0.00% 0.00%
foods for troduction to the Culinary Arts Profession Principles and ractices of Basic Food Preparation Principles and Actices of Baking and Pastry Arts Principles and Practices of termediate Food Preparation Principles and Practices of Intermediate and Pastry	Cooking and Complete Un 0 0 0	consumption. nderstanding 0.00% 0.00% 0.00% 0.00%	Strong Und 0 0 0 0 0	derstanding 0.00% 0.00% 0.00%	Moderate U 0 0 0 0 0 0	nderstanding 0.00% 0.00% 0.00%	Little to No 0 0 0 0 0 0	Understanding 0.00% 0.00% 0.00% 0.00%
foods for culinary Arts Profession Principles and ractices of Basic Food Preparation Principles and Principles and Practices of termediate Food Preparation Principles and Practices of Intermediate aking and Pastry Arts Interduction to	Cooking and Complete Un 0 0 0 0 0	consumption. nderstanding 0.00% 0.00% 0.00% 0.00% 0.00%	Strong Und 0 0 0 0 0 0 0	Jerstanding 0.00% 0.00% 0.00% 0.00%	Moderate U 0 0 0 0 0 0 0 0 0	nderstanding 0.00% 0.00% 0.00% 0.00% 0.00%	Little to No 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Understanding 0.00% 0.00% 0.00% 0.00% 0.00%
foods for troduction to the Culinary Arts Profession Principles and ractices of Basic Food Preparation Principles and Actices of Baking and Pastry Arts Principles and Practices of termediate Food Preparation Principles and Practices of Intermediate aking and Pastry Arts Introduction to Wine	cooking and Complete Un 0 0 0 0 0 0	consumption. derstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	Strong Und 0 0 0 0 0 0 0 0	Jerstanding 0.00% 0.00% 0.00% 0.00% 0.00%	Moderate U 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nderstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	Little to No 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Understanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
foods for troduction to the Culinary Arts Profession Principles and ractices of Basic Food Preparation Principles and Principles and Practices of termediate Food Preparation Principles and Practices of Intermediate aking and Pastry Arts Introduction to Wine imply Appetizers poking of the Fall - Soups, Stews,	cooking and Complete Ui 0 0 0 0 0 0 0 0	consumption. derstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	Strong Und 0 0 0 0 0 0 0 0 0 0 0 0 0	Jerstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	Moderate U 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nderstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	Little to No 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Understanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%

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

[Complete U	nderstanding	Strong Und	derstanding	Moderate Ur	nderstanding	Little to No l	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%
√egetarian 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	
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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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%

	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

Course: CUL162A - Simply Appetizers

	Complete Ur	derstanding	Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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

Course: CUL163D - The Art of Baking Bread

	Complete Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	nderstanding	Strong Und	lerstanding	Moderate Ur	Moderate Understanding		Inderstanding
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 Ur	derstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

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	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

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

	Complete Ur	derstanding	Strong Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	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

Course: CUL169A - The Fine Art of Sushi Making I

	Complete Ur	derstanding	Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL172C - Mexican Regional Cuisine

	Complete Ur	derstanding	Strong Und	lerstanding	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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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: Cl	JL226 - Foc	od and Wine							
	Complete	Understanding	Strong Ur	derstanding	Moderate U	Inderstanding	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 P	SLO: Prepare s	oups, salads,	, meats, grains	s, vegetables,	and potatoes.			
	Complete U	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	Little to No L	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	e soups, salad	ls, meats, gra	ns, vegetable	s, and potatoe	s.		
	Complete Understanding		Strong Und	lerstanding	Moderate Ur	derstanding	Little to No L	Inderstanding	
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%	

	Complete U	Inderstanding	Strong Un	derstanding	Moderate U	nderstanding	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 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%

			•					
	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%

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

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 Und	lerstanding	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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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%

	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

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

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Jnderstanding
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 Und	Strong Understanding		Moderate Understanding		Jnderstanding
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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Ur	derstanding	Strong Und	lerstanding	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 Und	lerstanding	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%

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Jnderstanding
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

Course: CUL163E - Making a Gingerbread House

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL163L - Pies, Tarts, and Galettes

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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%

	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

Course: CUL169B - The Fine Art of Sushi Making II

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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 Und	lerstanding	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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL172D - French Regional Cuisine

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Und	Strong Understanding		Moderate Understanding		Inderstanding
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 Und	lerstanding	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%

illness.								
	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
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%

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

[Complete U	nderstanding	Strong Und	lerstanding	Moderate U	nderstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

		•		•				
	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

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

	Complete Understanding		Strong Und	lerstanding	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 Und	lerstanding	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 Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

-		-	-					
	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

Course: CUL162C - Soups for All Seasons

	Complete Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	derstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Ur	derstanding	Strong Und	lerstanding	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

Course: CUL163F - Cookie Mastery

	Complete Understanding		Strong Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	nderstanding	Strong Und	lerstanding	Moderate Un	Moderate Understanding		Inderstanding
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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL164A - Vegetarian Cuisine

	Complete Ur	nderstanding	Strong Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Understandir		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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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

Course: CUL169C - Exploring the World of Pizza

	Complete Understanding		Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Und	lerstanding	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 Ur	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	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 Ur	nderstanding	Strong Und	lerstanding	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%

	Complete Understanding		Strong Und	lerstanding	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

Course: CUL172E - Italian Regional Cuisine

	Complete Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	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 Ur	nderstanding	Strong Und	lerstanding	Moderate Un	Moderate Understanding		Jnderstanding
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 Und	lerstanding	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%

Γ	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	Little to No	Jnderstanding
Principles and Practices of Basic			Ū					_
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 l	Inderstanding	Strong Und	Strong Understanding		derstanding	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 Un	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	Little to No l	Inderstanding
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	0.00%