

PSLO Performance Report 2021-22 By 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: Fall 2021, Winter 2022, Spring 2022

SLOs: Program PSLOs
Date: 01-16-2023

Academic Division 2 » Culinary Arts

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

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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 and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	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 and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and Foodservice	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 Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Manage and make informed business decisions to control costs and promote profitability.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Manage and make informed business decisions to control costs and promote profitability.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Manage and make informed business decisions to control costs and promote profitability.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	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 and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	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 and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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 and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand and practice human resource management principles.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand and practice human resource management principles.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand and practice human resource management principles.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Identify the food-service industry's styles of service and the functions of service personnel.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 the food-service industry's styles of service and the functions of service personnel.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Identify the food-service industry's styles of service and the functions of service personnel.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand the functions of beverage management and basic principles of food and beverage pairings.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	Count	Percentage	Count	Percentage	Count	Percentage	Count	Percentage
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand the functions of beverage management and basic principles of food and beverage pairings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand the functions of beverage management and basic principles of food and beverage pairings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Work as a team member and leader to achieve common goals and objectives.

Course: CUL101 - Introduction to the Culinary Arts and Foodservice

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 Food Preparation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL103A - Food Safety and Sanitation

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL107 - Culinary Nutrition

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL108 - Advanced Culinary Methods and Concepts

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Course: CUL109 - American and International Cuisines

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Work as a team member and leader to achieve common goals and objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Work as a team member and leader to achieve common goals and objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Introduction to the Culinary Arts and Foodservice	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Principles and Practices of Food Preparation	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Food Safety and Sanitation	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%
Culinary Nutrition	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Advanced Culinary Methods and Concepts	0	0.00%	0	0.00%	0	0.00%	0	0.00%
American and International Cuisines	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
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%
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%
Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.	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%
Manage and make informed business decisions to control costs and promote profitability.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify and apply the various stages of bread-baking.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Understand and practice human resource management principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the food-service industry's styles of service and the functions of service personnel.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand the functions of beverage management and basic principles of food and beverage pairings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member and leader to achieve common goals and objectives.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Academic Division 2 » Hospitality Management								
PSLO: Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.								
Course: HSP140 - Hospitality Management Operations								
	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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.								
Hospitality Management Operations	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	0	0.00%	0	0.00%	0	0.00%	0	0.00%
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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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.								
Hospitality Management Operations	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Manage and make informed business decisions to control costs and promote profitability.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Manage and make informed business decisions to control costs and promote profitability.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Manage and make informed business decisions to control costs and promote profitability.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	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.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

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

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	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	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand and practice human resource management principles.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand and practice human resource management principles.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand and practice human resource management principles.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Identify the food-service industry's styles of service and the functions of service personnel.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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 the food-service industry's styles of service and the functions of service personnel.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Identify the food-service industry's styles of service and the functions of service personnel.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Understand the functions of beverage management and basic principles of food and beverage pairings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Understand the functions of beverage management and basic principles of food and beverage pairings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Understand the functions of beverage management and basic principles of food and beverage pairings.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

PSLO: Work as a team member and leader to achieve common goals and objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	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: Work as a team member and leader to achieve common goals and objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Course for PSLO: Work as a team member and leader to achieve common goals and objectives.

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Hospitality Management Operations	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by Term for Program: Academic Division 2 » Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Fall 2021	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Winter 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00%	0	0.00%	0	0.00%	0	0.00%

Overall by PSLO for Program: Academic Division 2 » Hospitality Management

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
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%
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%
Practice and understand culinary fundamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, sensory evaluation, and recipe literacy.	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%
Manage and make informed business decisions to control costs and promote profitability.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Practice the principles of sanitation and food safety to prevent the spread of food-borne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify and apply the various stages of bread-baking.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand and practice human resource management principles.	0	0.00%	0	0.00%	0	0.00%	0	0.00%

	Complete Understanding		Strong Understanding		Moderate Understanding		Little to No Understanding	
Understand how to communicate, prepare, plan, and execute food and service that is nutritionally mindful.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand advanced cooking methods that include sous vide, molecular gastronomy, charcuterie, restaurant-style cooking and their applications in various food service establishments and settings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand domestic and international food cultures, traditions, norms, authenticity, ingredients, preparations, and techniques.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Identify the food-service industry's styles of service and the functions of service personnel.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Understand the functions of beverage management and basic principles of food and beverage pairings.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Work as a team member and leader to achieve common goals and objectives.	0	0.00%	0	0.00%	0	0.00%	0	0.00%