Lake Tahoe CC PSLO Performance Report 2021-22 Overall

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

Academic Division 2 » Culinary Arts

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

	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	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%

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

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

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

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	Complete Ur	nderstanding	Strong Und	lerstanding	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%

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

	Complete Ur	nderstanding	Strong Und	Strong Understanding		Moderate Understanding		Inderstanding
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%

Date: 01-16-2023

	Complete Ur	nderstanding	Strong Und	lerstanding	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%

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

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

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

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

	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Un	derstanding	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%

PSLO: Understand and practice human resource management principles.

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

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

	Complete Ur	nderstanding	Strong Und	lerstanding	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%

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 Ur	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	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%

	Complete U	nderstanding	Strong Ur	nderstanding	Moderate U	nderstanding	Little to No	OUnderstanding
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%
LO: Identify the f	food-service	industry's sty	les of servic	e and the fund	tions of servi	ce personnel.		
	Complete U	nderstanding	Strong Ur	nderstanding	Moderate U	nderstanding	Little to No	OUnderstanding
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%
LO: Understand	Complete U	nderstanding	Strong Ur	derstanding	Moderate U	nderstanding	Little to No	O 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%
	Complete U	nderstanding	Strong Ur	derstanding	Moderate U	nderstanding	Little to No	Understanding
Fall 2021	•		-			1		
Fall 2021 Winter 2022	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%
	0	0.00%	0	0.00%	0	0.00%	0	
Winter 2022 Spring 2022 Overall	0 0 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00%	0 0 0	0.00%
Winter 2022 Spring 2022 Overall	0 0 0 0	0.00% 0.00% 0.00% 0.00% cademic Divis	0 0 0 0 ion 2 » Culin	0.00% 0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0	0.00%
Winter 2022 Spring 2022 Overall	0 0 0 0	0.00% 0.00% 0.00% 0.00% cademic Divis	0 0 0 0 ion 2 » Culin	0.00% 0.00% 0.00% 0.00% ary Arts	0 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00% 0.00%
Winter 2022 Spring 2022 Overall	0 0 0 • Program: A Complete Un	0.00% 0.00% 0.00% 0.00% cademic Divis	0 0 0 0 ion 2 » Culin Strong Und	0.00% 0.00% 0.00% 0.00% ary Arts	0 0 0 0 Moderate Ur	0.00% 0.00% 0.00% 0.00%	0 0 0 0 Little to No	0.00% 0.00% 0.00% 0.00%
Winter 2022 Spring 2022 Overall erall by Term for Fall 2021	0 0 0 • Program: A Complete Unit	0.00% 0.00% 0.00% cademic Divis derstanding 0.00%	0 0 0 0 ion 2 » Culin Strong Und 0	0.00% 0.00% 0.00% 0.00% ary Arts lerstanding 0.00%	0 0 0 0 0 0 Moderate Ur 0	0.00% 0.00% 0.00% 0.00%	0 0 0 0 Little to No 0	0.00% 0.00% 0.00% 0.00%
Winter 2022 Spring 2022 Overall erall by Term for Fall 2021 Winter 2022	0 0 0 0 0 Program: A Complete Un 0 0 0	0.00% 0.00% 0.00% 0.00% cademic Divis derstanding 0.00% 0.00% 0.00%	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% ary Arts Jerstanding 0.00% 0.00% 0.00%	0 0 0 0 0 Moderate Ur 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00%
Winter 2022 Spring 2022 Overall erall by Term for Fall 2021 Winter 2022 Spring 2022	0 0 0 0 • Program: A Complete Unit 0 0 0 0	0.00% 0.00% 0.00% 0.00% cademic Divis derstanding 0.00% 0.00% 0.00%	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% ary Arts derstanding 0.00% 0.00% 0.00% 0.00%	0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00%	0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%

PSI O: Understand domestic and international food cultures traditions norms authenticity ingredients preparations and

	Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	Little to No l	Understanding
Utilize a knife to fabricate a variety of food products for the purpose of preparing the foods for cooking and consumption.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
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%
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%

[Complete Ur	nderstanding	Strong Und	lerstanding	Moderate Ur	derstanding	Little to No l	Inderstanding
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.

	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%

umption.								
	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%

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

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%

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%

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

	Complete Understanding		Strong Understanding		Moderate Un	derstanding	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%	

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%

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%

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SLO: Understand								
	Complete U	nderstanding	Strong Un	derstanding	Moderate U	nderstanding	Little to No U	Jnderstanding
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%
LO: Understand	how to com	municate, prep	are, plan, an	d execute foo	d and service	that is nutritio	nally mindful.	
	Complete U	nderstanding	Strong Un	derstanding	Moderate U	nderstanding	Little to No U	Jnderstanding
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%
LO: Understand oking and their a	applications i		service esta		nd settings.	ronomy, charc		rant-style Jnderstanding
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 Overall	0	0.00%	0	0.00%	0	0.00%	0	0.00%
LO: Understand hniques.				· · ·				
Fall 2021		nderstanding 0.00%	0	derstanding 0.00%		nderstanding	Little to No l	understanding
F	0				0	0 000/		
Winter 2022	0				0	0.00%	0	0.00%
	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Spring 2022	0	0.00% 0.00%	0	0.00%	0	0.00%	0	0.00% 0.00% 0.00%
Overall	0	0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00%	0	0.00%
Overall	0 0 food-service	0.00% 0.00% 0.00% industry's sty	0 0 0 les of servic	0.00% 0.00% 0.00%	0 0 0 tions of servio	0.00% 0.00% 0.00%	0 0 0	0.00% 0.00% 0.00% 0.00%
Overall	0 0 food-service Complete U	0.00% 0.00% 0.00% industry's sty	0 0 0 les of service Strong Un	0.00% 0.00% 0.00% e and the func derstanding	0 0 tions of servic	0.00% 0.00% 0.00%	0 0 0 Little to No I	0.00% 0.00% 0.00% 0.00%
Overall	0 0 food-service Complete Un 0	0.00% 0.00% industry's sty nderstanding 0.00%	0 0 0 les of servico Strong Un 0	0.00% 0.00% 0.00% e and the func derstanding 0.00%	0 0 tions of servic Moderate U 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00%	0 0 0 Little to No U 0	0.00% 0.00% 0.00% 0.00%
Overall LO: Identify the Fall 2021 Winter 2022	0 0 food-service Complete Ur 0 0	0.00% 0.00% industry's sty nderstanding 0.00% 0.00%	0 0 0 les of servico Strong Un 0 0	0.00% 0.00% 0.00% e and the func derstanding 0.00% 0.00%	0 0 0 tions of servic Moderate U 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00%	0 0 0 Little to No I 0 0	0.00% 0.00% 0.00% 0.00%
Overall LO: Identify the Fall 2021 Winter 2022 Spring 2022	0 0 food-service Complete U 0 0 0	0.00% 0.00% industry's sty nderstanding 0.00% 0.00% 0.00%	0 0 0 les of servico Strong Un 0 0 0	0.00% 0.00% 0.00% e and the func derstanding 0.00% 0.00%	0 0 0 tions of servic Moderate U 0 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00%	0 0 0 Little to No I 0 0 0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
Overall LO: Identify the Fall 2021 Winter 2022 Spring 2022 Overall	0 0 food-service Complete Ut 0 0 0 0	0.00% 0.00% industry's sty nderstanding 0.00% 0.00% 0.00% 0.00%	0 0 0 les of servico Strong Un 0 0 0 0	0.00% 0.00% 0.00% 0.00% and the func derstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	0 0 0 tions of servic Moderate U 0 0 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00% 0.00%	0 0 0 0 Little to No U 0 0 0	0.00% 0.00% 0.00% 0.00%
Overall Fall 2021 Winter 2022 Spring 2022 Overall	0 0 food-service Complete Ui 0 0 0 0 0 the function	0.00% 0.00% industry's sty nderstanding 0.00% 0.00% 0.00% 0.00%	0 0 0 les of servico Strong Un 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% and the func derstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%	0 0 0 tions of servic Moderate U 0 0 0 0 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00% 0.00%	0 0 0 Little to No I 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
Overall SLO: Identify the Fall 2021 Winter 2022 Spring 2022 Overall	0 0 food-service Complete Ui 0 0 0 0 0 the function	0.00% 0.00% industry's sty nderstanding 0.00% 0.00% 0.00% 0.00% s of beverage	0 0 0 les of servico Strong Un 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% and the func derstanding 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% and basic pri	0 0 0 tions of servic Moderate U 0 0 0 0 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00% 0.00% 0.00% d and beverag	0 0 0 Little to No I 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%
Overall 5LO: Identify the Fall 2021 Winter 2022 Spring 2022 Overall 5LO: Understand	0 0 food-service Complete U 0 0 0 0 the function Complete U	0.00% 0.00% industry's sty nderstanding 0.00% 0.00% 0.00% 0.00% s of beverage	0 0 0 les of service Strong Un 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% e and the func derstanding 0.00% 0.00% 0.00% 0.00% and basic pri	0 0 0 tions of servic Moderate U 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% ce personnel. nderstanding 0.00% 0.00% 0.00% 0.00% d and beverag	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00% 0.00%

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January 16, 2023 8:01 PM

Spring 2022

Overall

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	Complete U	nderstanding	Strong Un	derstanding	Moderate U	nderstanding	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%
		ł	•	-!		-	4	
verall by Term fo	or Program: A	cademic Divis	sion 2 » Hospi	itality Manage	ment			
	Complete Un	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Jnderstanding
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%
verall by PSLO fo	or Program: A	Academic Divi			ement			
	Complete Un	derstanding	Strong Und	lerstanding	Moderate Un	derstanding	Little to No U	Inderstanding
Practice the principles of anitation and food safety to prevent he spread of food- borne illness.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Utilize a knife to fabricate a variety food products for the purpose of eparing the foods for cooking and consumption.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Practice and understand culinary undamentals that include cooking methods, food quality discernment, preparation techniques, flavor development, ensory evaluation, nd recipe literacy.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
Prepare soups, salads, meats, rains, vegetables, and potatoes.	0	0.00%	0	0.00%	0	0.00%	0	0.00%
lanage and make nformed business ecisions to control osts and promote profitability.	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 U	nderstanding	Strong Und	derstanding	Moderate Ur	nderstanding	Little to No	Inderstanding
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%
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%