

Culinary Arts and Food Management Program Map

COURSE Prefix & Number

THE CULINARY ARTS STUDENT SHALL BE ABLE TO:	CUL 101	CUL 105	CUL 110	CUL 111	CUL 112	CUL 113	CUL 114	CUL 115	CUL 116	CUL 118	CUL 123	CUL 126	CUL 127	CUL 200	CUL 128	CUL 206	CUL 209	CUL 212	CUL 228	CUL 230	CUL 231
1. Demonstrate competency in competing tasks directly related to the hospitality and foodservice industry while under the direction of a supervisor.	I	R	I	R	R	R	R	R	R	R	R	R	I	R	R	R	R	R	R	R	R
2. Display professional behavior.	I	R	I	R	R	R	R	R	I	R	R	I	I	R	R	R	R	R	R	R	R
3. Practice effective and ethical customer service techniques.	I	E	E	R	R	E	R	R	I	I	R	R	E	R	R	I	R	E	I	R	R
4. Demonstrate competency in understanding fundamental business data.	I	R	I	E	E	E	E	I	I	I	E	I	I	I	R	R	I	R	I	R	R
5. Recognize and apply necessary control measures including formulating key operational ratios, inventory and audit procedures, and personnel strategies.	I	R	I	R	R	E	R	E	E	R	E	E	E	R	R	R	I	E	I	R	R

I= Introduce

E= Emphasize

R = Reinforce

submitted by: Leisa Brockman

Division: Business

Date Reviewed: 02/22/2011

Status: Accepted