



Outcomes Assessment Timeline

Contact Person: Leisa Brockman		Date Submitted: 8/11/2017	
Division: Business		Discipline/Program/Department: Culinary Arts and Food Management	
Program Review Year: 2017			

Program Review Year of 2017

<i>Goal</i>	YEAR 1			YEAR 2			YEAR 3			YEAR 4			YEAR 5		
	Fall 2011	Spring 2012	Summer 2012	Fall 2012	Spring 2013	Summer 2013	Fall 2013	Spring 2014	Summer 2014	Fall 2014	Spring 2015	Summer 2015	Fall 2015	Spring 2016	Summer 2016
Goal 1 1. Demonstrate competency in completing tasks directly related to the hospitality and food service industry while under the direction of a supervisor.													☑ 1		

Comments:

CUL 110-Grilling Methods-Where's The Beef

Students will be introduced to proper grilling methods that meet industry standards. Students will understand and be able to demonstrate hatch marks (properly). Students will be understand and demonstrate proper handling, cooking,(including doneness standards) and serving (plate presentation) of grilling protein/non-protein items that will meet the commerical industry standards.

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