

FDSV B55B – Foodservice Production Theory II

Student Learning Outcomes or AUO	Measure	PLO	ILO	GE
1. Demonstrate knowledge of proper cooking procedures in the areas of poultry, fish and shellfish, sandwiches, hors d'oeuvres, vegetarian cooking techniques, short order cooking, breakfast preparation, sausage and pates.	tests	1	1	
2. Demonstrate knowledge of nutritional standards and the proper cooking techniques to achieve those standards	competency	4	3	
3. Demonstrate knowledge of nutritional standards and the proper cooking techniques to achieve those standards	competency	4	3	

PLOs:

1. Student will be able to practice proper basic principles of food safety in their application to food service operations and procedures.
2. Student will be able to practice the principles and methods of food preparation emphasizing use of standardized recipes, industry production and development of work skills
3. Student will be able to perform dining room service functions using a variety of types of service and demonstrate an understanding of quality customer service.
4. Student will be able to maximize nutrient retention in food preparation, storage and applications of nutritional principles in menu planning.
5. Students will have an understanding of a supervisors role and responsibilities in managing a food service operation.

ILOs:

- I. Think critically and evaluate sources and information for validity and usefulness.**
- II. Communicate effectively in both written and oral forms.**
- III. Demonstrate competency in a field of knowledge or with job-related skills.**
- IV. Engage productively in all levels of society – interpersonal, community, the state and nation, and the world.**

GELOs:

Use the GE categories from the catalog if this is a GE course. N/A