

FDSV B55I – Food & Nutrition Internship

| Student Learning Outcomes or AUO | Measure | PLO | ILO | GE |
|---|-------------------|-----|-----|----|
| 1. Apply cooking methods: grilling, sautéing, braising and roasting | Skills competency | 1 | 3 | |
| 2. Apply cold food preparation skills in a commercial kitchen | Skills Competency | 1 | 3 | |
| 3. Compare, contrast and evaluate the organizational aspects of the work situation and the effectiveness of preparation methods | Evaluation | 2 | 2 | |
| 4. Develop professional work ethics in the work place | Essay | 5 | 5 | |
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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 supervisor's 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