

Student Outcomes

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- Demonstrates knowledge of safety and sanitation requirements, including food handling procedures, and equipment and kitchen workplace safety procedures.
- Demonstrates knowledge of quantity measurements and procedures for commercial institutional and industrial food service application.
- Demonstrate food preparation skills, including baking, cooking techniques, seasoning, and ingredients from scratch and pre-cooked foods.
- Demonstrate knowledge in identifying various spices, herbs, oils, and vinegars and prepare various proteins, vegetables, and fruits.