



Program Learning Outcomes

<i>College/School</i>	Arkansas Tech Career Center (ATCC)
<i>Department</i>	Culinary Arts
<i>Program</i>	Culinary Arts
<i>Link to Program Home</i>	https://www.atu.edu/careercenter/culinary.php

Graduates of the Culinary Arts program will be able to:

- PLO 1. Demonstrate food and workplace safety procedures and practices.
 - Obtain Food Manager Certification (5-year national certification through the National Restaurant Association)
- PLO 2. Employ the appropriate use of food service tools, equipment, and technology.
- PLO 3. Demonstrate proficiency of math and nutrition as they apply to the food service industry.
- PLO 4. Describe food groups, their nutritional properties, and various methods of use.
- PLO 5. Demonstrate proficiency in food preparation of all food groups.
- PLO 6. Evaluate food service operations including
 - Management principles
 - Customer service
 - Menu Management
 - Cost Control & Purchasing
 - Marketing
 - Sustainability
- PLO 7. Display career readiness for foodservice professionals including
 - demonstration of workplace professionalism.
 - use of appropriate communication skills and interviewing abilities.
 - development of professional resume, cover letter, and job application.