Palm Beach State College
Career Pathway Agreement Course Award
Assessment Overview

CULINARY OPERATIONS

In addition to applying to Palm Beach State College, declaring the appropriate Palm Beach State award program code:

**College Credit Certificate:**

| Food Service Management (CCC 6115) |

**Associate Degree in:**

| Hospitality Management (AS 2060) |

and completing specific high school CTE courses with a grade of B or higher, the following assessment will be made for the awarded courses below:

**FOS1201 Food Service Sanitation** (2 credits)

Course Description: Proof of Serve Safe certification

Course Learning Outcomes (Challenge exam may include all these objectives):

- Identify historical figures and their contributions to modern cuisine.
- Differentiate between the many positions within a classical and modern kitchen.
- Demonstrate the use of basic hand tools and kitchen equipment.
- Compare basic cooking methods to recipe structure.
- Review of weights and measures and proper scaling techniques.
- Recognize basic sanitation practices and standards.
- Identify principles in food preparation to build a foundation for the cooking principles and techniques that will be taught.
- Interpret the basic culinary terminology used in recipes and kitchen conversations.
- Discuss the basic cooking methods used throughout time, explaining their beginnings and their modern uses.
- Compare the structure of different food products and how they are affected by cooking

Assessment - Challenge exam with 80% proficiency and Portfolio with sample student recipes and photos

**FSS1220 Professional Cooking** (2 credits)

Course Description: Basic terms, tools, and techniques are to be taught with the professional kitchen in mind.

Course Learning Outcomes (Challenge exam may include all these objectives):

- Identify historical figures and their contributions to modern cuisine.
- Differentiate between the many positions within a classical and modern kitchen.
- Demonstrate the use of basic hand tools and kitchen equipment.
- Utilize basic cooking methods for recipe preparation.
- Practice of weights and measures and proper scaling techniques.
- Employ basic sanitation practices and standards.
- Distinguish between the cooking principles and techniques that will be taught.
- Demonstrate the basic culinary terminology used in recipes and kitchen conversations.
- Use the basic cooking methods used throughout time, comparing their beginnings and their modern uses.
- Examine the structure of different food products and how they are affected by cooking.
- Prepare food product by following standard recipes.
- Evaluate cooked products with respect to cooking method and recipe followed.

Assessment - Challenge exam with 80% proficiency and Portfolio with sample student recipes and photos

When student completes the assessment process they should return to the contact person for the Career Pathway Agreement being followed to finish the credit award process.
Assessment - Challenge exam with 80% proficiency and Portfolio with sample student recipes and photos

Challenge exam/Portfolio review conducted and evaluated by:

<table>
<thead>
<tr>
<th>Title</th>
<th>Name</th>
<th>Phone</th>
<th>Campus</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Department Chair/Hospitality Management</td>
<td>Fontenot, Danny</td>
<td>868-3353</td>
<td>LW</td>
<td>SCA-117</td>
</tr>
</tbody>
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