

**Culinary Arts Certificate**

	Demonstrate kitchen safety including proper use of hand tools and large kitchen equipment.	Demonstrate the appropriate methods of keeping a kitchen clean and sanitary while providing an environment safe for food.	Demonstrate best practices from planning menu to execution to cleanup.	Explain and present a finished product and display or explain correct information behind a dish.	Describe the possible opportunities for professional development and advancement through specific organizations.	Demonstrate a general understanding of concepts covered through research, writing and oral presentation.	Describe the proper channels of purchasing and what makes for a reputable supplier, including when it is ok to refuse a shipment.	Discuss nutritional values associated with menu development to satisfy customer needs or preference.
CUA 100	I	I	I	I	I, A	I		
CUA 105	I	I	I					
CUA 110	I	I	I	I		I	I	
CUA 115	I	I	I			I		
CUA 121		R, A					R, A	
CUA 150	E	E	E	E		E		
CUA 152	R, A	E	R, A	R, A		E		I
CUA 155	E	E				R, A		
CUA 160	E	E	R	R		E		
CUA 171								R, A

I-Outcome introduced; R-Outcome Reinforced; E-Outcome Emphasized; A-Outcome Assessed