

## Culinary Arts - Restaurant Management

### Program Outcomes

Research, design, and prepare dishes and menus using cooking and baking techniques used in a professional kitchen.	Apply knowledge of safety and sanitation laws and regulations	Evaluate operational procedures of a small to medium size restaurant.	Understand the legal environment and regulations of the food service industry.	Analyze the financial performance of a small to medium sized restaurant	Research and prepare dishes and menus for specific dietary needs and concerns
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### Required Courses

ACC 208				I	E, A	
BCA 120			I		I	
BUS 110			R			
BUS 150			E	I	I	
BUS 270			E, A	R, A		
CUA 100	I	I				
CUA 105	I	I				
CUA 110	I	I				
CUA 115	I	I				
CUA 121		R, A		I		
CUA 150	E	E				
CUA 152	R, A	E				E
CUA 155	E	E				
CUA 160	E	E				
CUA 171	I					R, A
CUA 297	R	R	R			

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

I – Outcome Introduced R = Outcome Reinforced E = Outcome Emphasized A = Outcome Assessed

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