

# Student Outcomes

[Introduction/Overview](#) | [Curriculum Requirements](#) | **Student Learning Outcomes** | [Instructor](#) | [Occupational Outlook](#)

- 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.