**DIPLOMA IN CULINARY ARTS**

**GOALS**

This programme is designed to provide students with basic education and training in culinary arts. It is designed for students that would like to enter the work force directly after the graduation. Course offerings emphasize practical applications and follow the curriculum of the American Culinary Federation (ACF).

**LEARNING OUTCOMES**

1. **Culinary Skills**
2. Master knife skills.
3. Demonstrate different cooking methods.
4. Identify required ingredients.
5. Demonstrate use of small and large equipment.
6. **Sanitation skills**
7. Identify the dangers of food borne illness.
8. Identify how food becomes unsafe.
9. Describe food borne illness.
10. List key practices for ensuring food safety.
11. Identify ways that food handlers can contaminate food.
12. Describe components of good personal hygiene.
13. Demonstrate and apply the importance of purchasing and receiving food safely.
14. Understanding and demonstrate the importance of keeping food safe in storage.
15. **Safety Skills**
16. Apply correct knife skills; selection, utilization, cleaning, sanitizing and storage.
17. Demonstrate and understand the ability to reduce and eliminate cuts and burns.
18. Demonstrate the ability to use, clean and store small and large equipment.
19. List ways to eliminate slips and falls.
20. Receive and practice fire safety training.
21. Recognize and list reasons to abstain from drug and alcohol use in the kitchen and work place
22. Receive and practice CPR and fire training.
23. **Internship Programme**
24. Students complete a 12-week internship at a local hotel or cruise ship.  There they rotate through different areas of the kitchen, developing new skills while honing others. What are the learning outcomes?
25. **Service skills**
26. Demonstrate knowledge of the food service profession.
27. Demonstrate the use of equipment and materials, characteristic of restaurant service.
28. Demonstrate knowledge of the bar and bar service.
29. Apply knowledge of the types of menus.
30. Identify and apply service rules, techniques and service styles.
31. **Professional Expertise**
32. Discuss and practice professionalism in the work place.
33. **Mathematical Competency**
34. Solve mathematical problems as it relates to the food industry.
35. Demonstrate the use of basic mathematical principles.
36. Complete correctly food-industry-related documents.