

Standing Requirements

Outcomes Library

BA/BS Food Service Management Outcome Set

1. Integrate scientific information & research into practice

Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting.

Crosslink - AHS 428

Outcome	Mapping
1. Food science research project Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.	No Mapping
2. Collect data for their research project Students are able to correctly collect data for their research project.	No Mapping
3. Interpret data from their research project Students are able to correctly interpret data from their research project.	Foundational Studies: IIIa. Quantitative Literacy
4. Communicate the results of their research project Students are able to communicate the results of their research project.	Foundational Studies: 10. Express themselves effectively, professionally, and persuasively both orally and in writing.

2. Apply food sanitation & safety principles & regulations

Apply food sanitation and safety principles and regulations.

Crosslink - AHS 434

Outcome	Mapping
1. Plan an employee in-service on sanitation/safety Students are able to plan an employee in-service on sanitation/safety.	No Mapping
2. Perform an in-service on sanitation/safety Students are able to perform an in-service on sanitation/safety.	No Mapping
3. Conduct a sanitation/safety inspection Students are able to conduct a sanitation/safety inspection.	No Mapping

3. Perform basic human resource management activities

Perform basic human resource management activities.

Crosslink - AHS 430

Outcome	Mapping
1. Students are able to perform a mock employee interview	No Mapping
2. Students are able to prepare a mock employee performance evaluation	Foundational Studies: 10. Express themselves effectively, professionally, and persuasively both orally and in writing.
3. Students are able to write an employee schedule	No Mapping

4. Perform operational management functions

Outcome	Mapping
1. Students are able to perform procurement activities	No Mapping
2. Students are able to write a policy and procedure	Foundational Studies: 10. Express themselves effectively, professionally, and persuasively both orally and in writing.
3. Perform recipe conversion calculations Students are able to perform recipe conversion calculations.	No Mapping
4. Students are able to write a ten day cycle menu	No Mapping
5. Perform daily cash transactions and related paperwork Students are able to perform daily cash transactions and related paperwork.	No Mapping

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