

Hawaii Community College											
AAS Degree PLO Alignment to GELOs											
Culinary Arts (9/20/17)											
General Education Learning Outcomes (GELOs)											
Program Learning Outcomes (PLOs)	Comm.	Critical Reading	Critical Thinking	Information Competency	Technological Literacy	Quantitative Reasoning	Areas of Knowledge	Self and Community	Cultural Diversity	Ethics	
1	Apply appropriate ethics for purchasing and receiving in the culinary industry.	X	X	X		X				X	
2	Demonstrate proper work attitudes and work habits.	X						X	X		
3	Demonstrate general knowledge of culinary departmental functions and their relationship.	X		X							
4	Demonstrate an understanding of the culinary industry business operations.		X			X		X			
5	Demonstrate entry-level proficiency in technical skills required in the culinary industry according to the American Culinary Federation.	X	X	X		X					
6	Choose an appropriate career path based on industry knowledge or requirements.			X	X						
7	Apply appropriate etiquette, appearance, and hygiene as required by industry standards.			X				X			
8	Demonstrate skills necessary for acquiring a job in the culinary field.	X	X	X		X		X			
9	Integrate their knowledge of Hawai'i's culture and food into cuisine.						X	X	X		
10	Apply nutritional concerns to the creation of menus.			X	X	X	X	X		X	
<b>Comments:</b>		Communication, Quantitative Reasoning, Areas of Knowledge, and other GELOs are generally covered by program support courses and not usually included in PLOs.									
<b>Proposed by: (All program faculty)</b>		Brian Hirata		Signature		Date		11/14/17			
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		Paul Heerlein		Signature		Date		11/15/17			
<b>Approved by: (Program DC)</b>		Robert Yamane		Signature		Date		11/16/17			
<b>Approved by: (CTE Dean)</b>		Print Name		Signature		Date					
				Signature		Date					

Approved by (IAC)

Reshela DuPuis

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