



Program: Hospitality/Culinary Apprenticeship

Assessment period: 2020-2021

Program or Department Mission:

The Culinary Nutrition & Hospitality Institute is committed to offering high-quality programs and services that support the mission of the college. We strive to promote professionalism and leadership through quality educational learning experiences and hands-on experience that produces graduates that can grow into the hospitality profession successfully. **We advocate sustainability in food preparation practices and strive to educate our students both personally and professionally on an understanding of how healthy food choices and food preparations affect both themselves and society.** Students leave the program equipped with the skills, knowledge, and appreciation of service to others that allow them to become future leaders in the culinary and hospitality community.

Course Student Learning Outcomes & Assessment Plan

1. Demonstrate an understanding of the hospitality industry and career opportunities in the field and articulate the duties of hospitality management.
2. Describe the traditional components of hospitality management (planning, organizing, coordination, staffing, directing, controlling, and evaluating).
3. Articulate the skills needed for customer service, styles of service, and dining room procedures
4. Demonstrate skills in knife, tool, and equipment handling and apply principles of food preparation to produce a variety of food products
5. Apply the fundamentals of baking and pastry science to the preparation of a variety of products.
6. Articulate the characteristics functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
7. Articulate the overall concept of purchasing and receiving practices in quality foodservice operations.
8. Demonstrate an understanding of the basic principle of sanitation and safety and be able to apply them in food service operations.
9. Demonstrate familiarity with varieties of beverages and different types of beverage services.

Intended Outcomes	Means of Assessment	Criteria for Success	Summary & Analysis of Assessment Evidence	Use of Results
<p>SLO 1 Demonstrate an understanding of the hospitality industry and career opportunities in the field and articulate the duties of hospitality management</p>	<p>CUA 101 Resume Project</p>	<p>80% of students will complete the project scoring 80% or better on a scale of 1-100</p>	<p>Fall 2020— 89% of students, 25 out of 28, scored 90% or better on the resume portfolio project. 3 out of the 28 did not turn in the project.</p> <p>Spring 2021— 71% of students, 5 out of 7, scored 81% or better on the resume portfolio project. 2 out of the 7 did not turn in the project.</p>	<p><u>Observations/Changes</u> The assessment tools used work well when students submit them on time. To encourage class completion, a course guide will be added to simplify the class with homework, assignments, and due dates. Also, going forward, the instructor will send out reminders in the Blackboard component of the class.</p>
<p>SLO 2 Describe the traditional components of hospitality management (planning, organizing, coordination, staffing, directing, controlling, and evaluating).</p>	<p>HMM 105s Management Interview/Employee handbook project</p>	<p>75% of students will complete the project scoring 70% or better on a scale of 1-100</p>	<p>Spring 2021 89% (8 of 9) completed the project, scoring 86% or better on a scale of 1-100</p> <p>Summer 2021 75% (9 of 12) completed the project, scoring 75% or better on a scale of 1-100</p>	<p><u>Observations/Changes</u></p> <p>Spring 2021 Covid -19 class finished online, with some students in a stressful situation. Continue to stress through email and course lectures the importance of project completion and the following required directions.</p> <p>Summer2021 Change was made to the course this year to implement a week 6 requirement for the first part of the project. Overall students were able to complete the project once they did the required viewing of a video explaining project.</p>

				Students were able to complete the project once they did the required reading of the syllabus that laid out the requirements. Enhanced the online course with collaborative meetings with students through video to enable more one-on-one between students and instructor.
SLO 3 Articulate the skills needed for customer service, styles of service, and dining room procedures.	CUA 180 Student Critique	80% of students will score 70% or better on the project	Summer 2021 Section 1 100% of students 9 out of 9 scored 70% or better on student critique Section 2 83% of students 5 out of 6 scored 70% or better on student critique.	<u>Observations/Changes</u> The assessment tool was changed again, back to the former tool, since the class was back on campus. This project has been a very useful tool for this class in measuring individual student progress. These students have responded well to customer/instructor remarks and adapted to them as needed, showing improvement in progressive scores.
SLO 4 Demonstrate skills in knife, tools, and	CUA 110	85% of students will score 70% or better on a scale of 1-100	Fall 2020	<u>Observations/Changes</u> The assessment project works well for the outcome. Some students struggle to submit

<p>equipment handling and apply principles of food preparation to produce a variety of food products.</p>	<p>Escoffier, History Project</p>		<p>85% of students, 11 out of 13, scored 91% or better on a research project.</p> <p>Spring 2021</p> <p>62% of students, 8 out of 13, scored 56% or better on a research project.</p> <p>Summer 2021</p> <p>100% of students, 4 out of 4, scored 95% or better on a research project.</p>	<p>the project. Going forward, provide a course guide to simplify when the due dates are for homework, projects, and any other items for the class. Also, will send out more reminders on the Blackboard.</p>
<p>Demonstrate skills in knife, tools, and equipment handling and apply principles of food preparation to produce a variety of food products.</p>	<p>CUA 120 Final Practical Exam</p>	<p>80% of students completing the final will score 70% or better</p>	<p>Fall 2020</p> <p>Section 1-- 100% of students, 9 out of 9, scored 91% or better on the practical exam.</p> <p>Section 2—100% of students who took the practical, 3 of 3, received 88% or better</p> <p>Spring 2021-Shelby campus 75% of students, 6 out of 8,</p>	<p><u>Observations/Changes</u></p> <p>The practical exam works well for the outcome since students must demonstrate what they have learned throughout the class. Some students still do not complete the practical exam. Going forward, a course guide will be added with all the assignments, lab work, and due dates on it.</p>

			<p>scored 83% or better on the practical exam.</p> <p>Spring 2021-Jefferson campus 67% of students, 4 out of 6, scored 83% or better on the practical exam.</p> <p>Summer 2021 -- 100% of students, 4 out of 4, scored 83% or better on the practical exam.</p>	
<p>SLO 5</p> <p>Apply the fundamentals of baking and pastry science to the preparation of a variety of products.</p>	<p>CUA 204 Baking Practical</p>	<p>75% of students will score 70% or better on a scale of 1-100</p>	<p>In Fall 2020 100% of students who took the practical (7 of 10) scored 85% or better on the final practical exam. *(See Notes in comments about the 3 students not taking the practical exam)</p> <p>Spring 2021 100% of students, 9 of 9, scored 85% or better on baking practical</p>	<p><u>Observations/Changes</u></p> <p>Students continue to demonstrate quality gained skills as assessed with the practical exam. Covid-19 was an aspect of this past year with some students *(3 out of 10) during the Fall semester requiring them to complete the practical exam in the Spring semester. To accommodate the need for social distance during class, individual work was emphasized over group</p>

				work, which resulted advantageously in students' better understanding of product requirements.
<p>SLO 6</p> <p>Articulate the characteristics functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.</p>	<p>CUA 111 Diet Report Healthy Recipe modification</p>	<p>75%students will score 80% or better on diet reports using a scale of 1-100 75% of students will score 80% or higher on modified healthy recipe</p>	<p>Fall 2020 100% (14/14) of students completed the Diet Report presentation. 64% (9/14) scored 80% or higher on the final exam Spring 2021 86% (13/15) of students completed the Diet Report presentation. Added new assessment Spring 2021, Healthy Recipe Project 78% (11/14) completed the healthy modification recipe project successfully</p>	<p><u>Observations/Changes</u> Students' percentages demonstrate success in meeting the benchmark for diet presentations. Part of the assessment tool changed from Fall (final test) to Spring (modified recipe). 78% success rate fell short of the threshold of 80%; this shortfall was due to 3 students not turning in projects. Sent additional reminders and will increase the number of reminders in the Fall 2021 course through Blackboard classroom and emails.</p>
<p>SLO 7</p> <p>Articulate the overall concept of purchasing and receiving practices in quality foodservice operations.</p>	<p>CUA 213 Presentation of the Cost Control Exercise requiring students to cost out and formulate a menu for a banquet event.</p>	<p>70% of students will complete this assessment scoring 80% or better on a scale of 1-100</p>	<p>In Fall 2020 40% of students, 6 of 15, were able to demonstrate a basic understanding of cost control measures through the assessment. Spring 2021 70% of students, 9 of 13, scored 85% or better on the final project costing</p>	<p><u>Observations/Changes</u> Getting students to work to completion proved challenging, although continual lines of communication and assistance were offered as demonstrated in announcements and live seminars set up for students to participate in. Changes for the future include returning students to on-ground format with built-</p>

				in supplemental online resources to guide the skills needed. Additionally, the instructor will incorporate a mandatory, guided breakdown of the project with due dates interwoven with progress to encourage completion and success.
SLO 8 Demonstrate an understanding of the basic principle of sanitation and safety and be able to apply them in food service operations.	CUA 112s My Lab Chapter assignment	80% of students will score 80% on the My Lab chapter assignment	Fall 2020 75% (21 of 28) scored 85% or better on the final project Spring 2021 80% of students, 12 of 15, completed with a score of 80% or better	<u>Observations/Changes</u> The change was made to the assessment tool, formerly the ServSafe exam to the Mylab Link exercises. This is challenging in that it requires more participation from students, but as it is the stepping stone for the ServSafe exam pass rate, it should yield better results. The instructor has had difficulty motivating students to do the required work for the course remotely. The class is geared for online assessment evaluation. The transition back to on-ground classes will enable the instructor to continue to share through in-class reminders the importance of these exercises to improve the passing rate on ServSafe.
SLO 9	CUA 210	75% of students completing the project will score 80% or better	Summer 2021 100% 9 /11 completed projects scoring 80% or better.	<u>Observations/Changes</u>

<p>Demonstrate familiarity with varieties of beverages and different types of beverage service.</p>	<p>Beverage Expo PowerPoint presentation</p> <p>ServSafe Alcohol Test</p>	<p>evaluated in four areas on a total scale of 1-100</p> <p>Area 1-Completeness of topic covered Area 2-Presentation Area 3-Creativity Area 4-Degree of effort</p> <p>ServeSafe industry certification</p>	<p>2 /11 received “I” for incomplete due to COVID</p> <p>Current 66% 2/3 that took the test passed industry certification test with 80% or better, the test does not count towards final grade but for industry certification and is not mandatory but optional due to cost of test. 2 students had received “I” for incomplete due to COVID and will have an opportunity to take the test at later date.</p>	<p>Students could present live in-person or online depending on what their circumstances allowed. Use of technology in the development of PowerPoint was required of all students and presentations showed a strong success rate of achieving the benchmark of success.</p>
<p>Plan submission date: July 29th, 2022</p>			<p>Submitted by: Todd Jackson</p>	

SLO 1

Jefferson State Community College Hospitality / Culinary Management

Portfolio Project Evaluation Sheet

Project Portfolio Project

Student: _____ Date: _____

Demonstrate an understanding of the hospitality industry and career opportunities in the field and articulate the duties of hospitality management.

The resume project is something you will use and update to maintain a record of your career. Use the links to view and understand how to format and write your portfolio/resume. The project has three parts the resume, presented in a binder, and tabs for pictures and other info.

1. Completeness of Materials:

Comments:

Binder -20 pts

Resume-60 pts

Content and cover letter (divider tabs, typed)-20 pts

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Week	Date	Chapter	Class Outline	Projects Etc	Homework
Week 1	8/24/2020		Intro to CUA 101		
Week 2	8/31/2020		Resume Lecture	Black Board Ultra Meeting 10 am.	
	9/17/2020		College Closed Labor Day		Chapter Questions
Week 3	9/14/2020		Chapter 1 And 2		Chapter Questions
Week 4	9/21/2020		Chapter 3 and 4	Portfolio Due	Chapter Questions
Week 5	9/28/2020		Chapter 5 and 6		Chapter Questions
Week 6	10/5/2020		Chapter 7 and 8		Chapter Questions
Week 7	10/12/2020		Chapter 9 and 10		Chapter Questions
Week 8	10/19/2020		Chapter 11 and 12		Chapter Questions
Week 9	10/26/2020		Chapter 13 and 14	Marketing Project Due	Chapter Questions

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en Hospitality Profession 20542.202120 Course Messages Folder: Sent View Message

View Message
 Course messages are private and secure text-based communication that occurs within your course among course members. Everyone can use messages for reminders, quick questions, and social interactions. Messages activity remains inside the system. [More Help](#)

Reply Forward Delete Print

From Todd Jackson
To Yaminah Cain; Havanna Lambert; Max Kearley; Zachary Tribble; Jazmyn Williams
Cc
Bcc
Sent: Friday, February 26, 2021 1:05 PM
Subject: Check in 2/26/2021

If you are reading this email that means you r are behind in your work. You should be working on Chapter 7 and 8. I need you to go back and look at homework, quiz, and resume project to see what you are missing.

Thanks
 Chef Todd

OK

SLO 2

Project Requirements

Project Requirements:

Project Requirements: The project for HMM105S will require that the student develop a minimum of 10 questions, that can be used in a interview situation with a middle level supervisor of a hospitality organization. Your goal is to learn the philosophy and strategies of a supervisor of a hospitality industry work place. You are not interviewing this person for a job. You are asking them to share with you from their wealth of experience. Some of the questions could center on the following topics: You will use the format provided Human resources Interview Questions and Response sheet Template in our book on page 330

- Skills utilized for supervision ie: technical, human relations, conceptual
- Responsibilities of the position of supervisor
- Communication skills and techniques, what is effective and what is not.
- How is recruitment handled
- Process of interviewing within the organization.
- Process or orientation and training.

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bb9jeffersonstate.edu/ultra/courses/_43527_1/cl/outline

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Calendar

Mail

Learning Modules

Assignments

Discussions

Web Links

My Grades

Course Management

Control Panel

Content Collection

Course Tools

Evaluation

Grade Center

Users and Groups

Customization

Packages and Utilities

Help

Posted on: Monday, April 26, 2021 6:00:07 PM CDT

Management 21274.202120

Hi all
The college asked me to ask you if you wouldn't mind taking a moment to fill out the instructor evaluation that they sent you, or that's on our site.

Projects due this week

Posted on: Monday, April 19, 2021 6:43:56 AM CDT

Just a reminder, projects are due by Saturday of this week. Check week 14 weekly content for submission area.
Have a great week

Posted by: Glenn Rinsky
Posted to: Prin of Hospitality Management 21274.202120

Our meeting blackboard ultra is ready

Posted on: Wednesday, April 14, 2021 8:52:48 AM CDT

Please click the 'class check in' which is the first item on our course content section.

Posted by: Glenn Rinsky
Posted to: Prin of Hospitality Management 21274.202120

Let's meet online on Wednesday

Posted on: Sunday, April 11, 2021 8:36:57 PM CDT

Let's do a check in on Wednesday on our Blackboard Ultra. I'll set up a meeting for 11am.
If you can't make it shoot me an email and update me regarding your progress on your project.
See you Wednesday morning.
Chef R

Posted by: Glenn Rinsky
Posted to: Prin of Hospitality Management 21274.202120

Just checking in

Posted on: Wednesday, April 7, 2021 9:03:41 AM CDT

Hi all,
Just checking in with you to make sure you are on task. I am always available to answer questions and offer guidance.
Please do not wait until the last minute to complete the work in this class. We are officially entering the "last minute" we have less than 4 weeks left of this semester.
Have a great day and week, and Ill talk to you soon,
Chef R

Posted by: Glenn Rinsky
Posted to: Prin of Hospitality Management 21274.202120

2020 Tax Return D...pdf | 1098-eTaxStateme...pdf | servsafe.pdf | Show all

Type here to search | 80°F | 9:12 AM 8/27/2021

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SLO 3

							Total Count	Possible Points	Actual Points	Average
14-Jun	21-Jun	28-Jun	12-Jul	19-Jul	26-Jul			25		
	25	25	25,25,21				5	125	121	97
23	25	25,25	25,25,25,25,25,20,23	24,25,25,25			16	400	390	98
25		25,25		25,25			5	125	125	100
			25	25,25	25		4	100	100	100
25		25	25,25				4	100	100	100
	25,25,25	25,25,25	25,25,25,25				10	250	250	100
25,25			25,25				4	100	100	100
	25,25	23,25		25,25			6	150	148	99
	25	25,25	25,25,15		25,25,18		9	225	208	92

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SLO 4

Jefferson State Community College Hospitality / Culinary Management

Individual Project Evaluation Sheet

Project

Student: _____ Date: _____

Demonstrate an understanding of Escoffier, History of French Classical Cuisine.

The following topics will be required to be researched and a 2 page typed grammatically correct paper to be written on the subject. The paper must be turned in hard copy in a thin research binder, typed single space. Sources must be cited and at least one classic Culinary book, such as La Russe, Escoffier, and Gastronomique etc. must be used. The paper is worth 100 points.

3. Classic French Cuisine:

-Research the history of classic French cuisine and report on its origins the components of or influential people/places who are attributed to it.

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Personal Goal Project and Research Papers: Check the assignments area for due dates on each paper.

Project requirements-

1. Personal Goals Project: Due Lesson 5- Use chapter 1 from the textbook as a guide (page 3-16). In your own words answer the following questions on your career plans and professionalism. This should be typed and all questions should be fully answered to the best of your ability. This is worth 50 points.

1. What are your career goals and plans?
2. How do you plan on completing them?
3. Why are you in enrolled at JSCC?
4. Describe your passion for food?
5. How did you develop a passion for food?
6. Where or what fuels your passion?
7. Give three things or ideas on how you will sustain your passion? IE books, magazines etc...
8. What does professionalism mean to you?

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SLO 4

CUA 120 Basic Food Prep Final Exam Lab Practical

Name:

Grade:

Remember your sanitation rules.

Clean as you go.

- Produce 2 knife cuts (1-10)
- Clarify ½ lb. of butter (1-5)
- Make a small amount of Vinaigrette(1-5) _____
- Breading 4 pieces of Squash (1-5)
- Produce 1 grilled item(1-5)
- Roast 1 pepper(1-5) _____
- Blanch and peel, seed 1 tomato(1-5)
- Cook a small amount of Rice Pilaf(1-5)
 - Doneness(1-5) _____
 - Taste(1-5)

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CUA 120 Chef Todd Jackson Instructor

Week	Date	Lecture	Lab Assignment	Video/Demo	Due Dates
Week 1	8/24/2021	Intro to CUA 120, Set up class and sanitation	See Syllabus	My Lab or BB	Purchase knife for lab
Week 2	8/31/2021	Tools and Equipment and Knife Skills	See Syllabus	My Lab or BB	Bring Knife Kit and Uniform
Week 3	9/7/2021	Mise en Place and Stocks	See Syllabus	My Lab or BB	
Week 4	9/14/2021	Menu, recipes, and Clear Soup	See Syllabus	My Lab or BB	
Week 5	9/21/2021	Thickening Agents and Thick Soup	See Syllabus	My Lab or BB	
Week 6	9/28/2021	Sauces	See Syllabus	My Lab or BB	
Week 7	10/5/2021	Sauces	See Syllabus	My Lab or BB	
Week 8	10/12/2021	Cooking Methods and Vegetables	See Syllabus	My Lab or BB	
Week 9	10/19/2021	Breakfast	See Syllabus	My Lab or BB	
Week 10	10/26/2021	Mid Term Practical Exam	Handout		
Week 11	11/2/2021	Salad and fruits	See Syllabus	My Lab or BB	
Week 12	11/9/2021	Sandwich and Cheese	See Syllabus	My Lab or BB	
Week 13	11/16/2021	Starch Day 1	See Syllabus	My Lab or BB	
Week 14	11/30/2021	Starch Day 2	See Syllabus	My Lab or BB	
Week 15	12/7/2021	Practical Exam	Chef Handout	See Chef	Recipe project due
Week 16	12/14/2021	Lab Cleaning			

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SLO 5

CUA204 Baking Practical

Students Name:

Dacquoise

Preparation Technique: 1 2 3 4 5 Comments_____

Appearance: 1 2 3 4 5 _____

Taste 1 2 3 4 5 _____

Students choice mini pastry or cookie

Preparation Technique: 1 2 3 4 5 Comments_____

Appearance: 1 2 3 4 5 _____

Taste 1 2 3 4 5 _____

Chocolate Mousse

Preparation Technique: 1 2 3 4 5 Comments_____

Appearance: 1 2 3 4 5 _____

Taste 1 2 3 4 5 _____

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SLO 6

DATE	CONTENT	ITEM	DESCRIPTION	SOURCE	PAGES	QUESTIONS
Lesson 10 3/14/2019	Lesson	Title	Healthy Recipe Project	Internet		
	Lecture	Discussion	Healthy Recipe Project			
	Quiz					
	Lab		Students teach from reports Healthy Recipe Due			
		Reading Review	Ch 10 Current Event Article 9	Textbook	297-336	

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- Weight Loss Diet Report**
1. The student will use the computer, and surf the internet for information on a weight loss diet.
 2. Find out what foods are eaten on this diet.
 3. Find out if the diet is successful.
 4. Find out if the diet is easy to follow.
 5. Find out if the diet is safe.
 6. Decide if you would recommend this diet to a friend, and explain why, or why not.
 7. Present to class.
- Due on Lesson 14**
- Current Event Articles**
- Current Event Homework can be from a newspaper, magazine, or internet. It must relate back to nutrition. It can not be a recipe. Be prepared to discuss in class.

SLO 7

Costing Project / Individual Project Due 4/20/22

For the individual project you will be given a menu with recipes, a list of food stuffs, in commercial quantities, along with their price.

You will be required to change the serving amount of 2 menu items to fit the required servings needed outlined in the project.

All recipes will have to be calculated to reflect accurate amounts that will produce the quantities required. The menu items will have to be costed out individually and a final menu cost will be determined based on a 31% food cost percentage.

Costing and recipe conversion templates will be provided and all work must be shown on these. You will be required to use the formulas that we'll explore in this class when making your calculations. The project will be submitted in hardcopy. This project is worth 200 points. The instructor will further explain the project as the course develops through the semester.

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Chapter 2 Powerpoint with Video ▾

Enabled: Statistics Tracking

Attached Files: Chapter 2 Personnel and Systems with Video.pptx ▾ (684.373 MB)



Chapter 3 PowerPoint w/ Video ▾

Availability: Item is hidden from students.

Enabled: Statistics Tracking

Attached Files: Video Power Point Chapter 3 The Distributor.ppt ▾ (5.749 MB)



Chapter 4 Powerpoints w/ Video ▾

Enabled: Statistics Tracking



Chapter 5 Powerpoint w/ Video ▾

Enabled: Statistics Tracking

Attached Files: Chapter 5 Operation Budgeting w- Video 1.pptx ▾ (668.289 MB)



Ch. 9 Powerpoint w/ Audio ▾

Availability: Item is hidden from students.

Enabled: Statistics Tracking



Chapter 9 PowerPoint w/ Audio ▾

Availability: Item is hidden from students. It was last available on May 4, 2022 11:59 PM.

Enabled: Statistics Tracking

Attached Files: Chapter 9 Powerpoint with Audio.mp4 ▾ (41.447 MB)



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SLO 8

CUA 112s:

My Lab Participation (80% required participation) You Are Responsible for acquiring the Access code at the beginning of the semester and working through the assignments in a timely manner. If you need help it is your responsibility to ask for assistance.

Students will acquire a code from their SERV safe book for My Lab SERV safe and will enroll into the My Lab learning module. Then throughout the semester students will be responsible for participation in the MYLAB SERV safe assignments and quiz requirements. The student will be required to complete the work in a timely manner adhering to the established deadlines as found next to the assigned assignments. Students must demonstrate active participation by at least 80% in order to be eligible to take the SERV safe exam at the end of the course. Failure to comply and complete 80% of the work assigned in the MYLAB SERV safe will result in being excluded from taking the SERV safe exam.

CUA 112s Chapter Outline Assignment

Students will be required to outline each chapter and turn in to our assignment area. I have uploaded a tutorial on how to outline a textbook chapter. Please utilize this resource as you outline your chapters. Also, there are many YouTube videos on outlining that I encourage you to visit. Please remember that throughout the semester students will be responsible for completing assignments and quiz requirements. The student will be required to complete the work in a timely manner adhering to the established deadlines as found next to the assigned assignments. Students must demonstrate active participation by at least 80% to be eligible to take the SERV safe exam at the end of the course. Failure to comply and complete 80% of the work assigned will result in being excluded from taking the SERV safe exam.

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SLO 9

CUA-210-Beverage-Presentation-(PowerPoint)-project-Value-100-points¶

Name-_____¶

Project-Topic-_____¶

Presentation-Date-_____¶

¶

Grading-Criteria-¶

_____1-25-points--Completeness-of-topic,i.e. all-the-relevant-points-are-covered-in-detail-(min-10mins,Max-20-mins)¶

_____1-25-points--Presentation-Clean,professional-with-meaningful-information--¶

¶

_____1-25-points-Creativity-think-outside-the-box-make-your-project-exciting-¶

¶

_____1-25-points--Degree-of-effort--how-much-work-put-forth-¶

¶

_____Total-Score¶

¶

General-Comments-¶



ORIGINS OF SPIRITS



Types of Distilled Spirits

- | | |
|--------------------------|-------------|
| Non-Aged or Lightly Aged | Barrel Aged |
| • Vodka | • Brandy |
| • Gin | • Whiskey |
| • Tequila | |
| • Rum | |

VODKA

- Poland and Russia
- America's Most Popular Distilled Spirit
- Common Sources:
 - Corn, Wheat, Rye, Barley, Potatoes
- Clear and Flavored



GIN



- Gin means "Juniper"
- Holland - *Franciscus Jystruis*
- Popular Cocktails:
 - "Gin" Martini, Tom Collins



Distilled Spirits

AND THE DISTILLATION PROCESS

