



## MENDOCINO COLLEGE STUDENT LEARNING OUTCOMES: COURSE-LEVEL

### CULINARY ARTS MANAGEMENT

- [CAM 51A](#) Culinary Skills I
- [CAM 51B](#) Culinary Skills II
- [CAM 52](#) Food and Equipment Safety and Sanitation
- [CAM 54](#) Food and Beverage Cost Control
- [CAM 58](#) Chocolate Confections
- [CAM 59A](#) Baking I
- [CAM 59B](#) Baking II
- [CAM 59C](#) Pastry and Desserts
- [CAM 60](#) Survey of Food Systems and the Culinary Arts
- [CAM 61](#) Creating the Food-based Business
- [CAM 63](#) Dining Room Service
- [CAM 68](#) Food Preservation
- [CAM 70A](#) Seasonal Vegetarian Cuisine Late Summer/Early Fall
- [CAM 70B](#) Seasonal Vegetarian Cuisine Late Fall/Early Winter
- [CAM 70C](#) Seasonal Vegetarian Cuisine Late Winter/Early Spring
- [CAM 70D](#) Seasonal Vegetarian Cuisine Late Spring/Early Summer