

Course ID	Course Name	Course Outcome
HRM 52	Food Safety and Sanitation	Determine the presence of foodborne-illness outbreak. Identify foodborne pathogen, their sources, and resulting illnesses, and symptoms.
HRM 54	Basic Cooking Techniques	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 81	Garde Manager	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 82	Baking and Pastry	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 83	International Cuisines	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.