Outcomes Mapping

BUSINESS DIVISION						
Program:	Hospitality & Restaurant Management	# Courses: (if applicable)	15	Updated:	05/312015	Submitted by:	Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	PLO Defined: Upon successful completion of this program, students will be able to:	1	2	3	4
1. Career Portfolio	Locate a current hospitality job, write a report on the prospective employer, write a cover letter and resume.	*P*	*P*	*P*	
2. Leadership	Identify a recognized hospitality leader and accurately describing type of leadership style adopted by this leader and the characteristics that made them successful.	*P*	*P*		*P*
3. Foodborne Illness Outbreak	Determine the presence of foodborne-illness outbreak.		*P*	*P*	
4. Microorganisms	Identify foodborne pathogen, their sources, and resulting illnesses, and symptoms.	*P*	*P*	*P*	*P*
5. Service Style Identification	Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).	*I*			
6. Food Safety & Sanitation	Identify food safety and sanitation practices within a food service establishment.	*I*	*P*		*P*
7. Mise en place	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.	*P*	*P*		*P*
8. Recipe Production	Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.	*P*	*P*	*P*	*P*
9. Leadership Styles	Identify leadership styles and recognize successful motivational techniques.	*I*	*I*		*I*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
10. Performance Evaluation	Conduct an employee: interview, performance evaluation, and apply effective discipline techniques.	*P*	*P*	*I*	*P*
11. Performance Analysis	Analyze the operational and cost control performance of a restaurant.	*P*	*P*	*P*	
12. Cost Volume Analysis	Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine number of customers required to attain desired profits.	*P*	*P*	*P*	
13. Recipe Costing	Calculate the recipe cost of an entire menu.	*P*	*P*	*P*	
14. Menu Engineering	Analyze the popularity and profitability of a menu.		*P*	*P*	
15. Business Plan	Develop a business plan for a catering business and understand the enormity of planning for and opening a small business.	*P*	*P*	*P*	
16. Event Order	Students will be able to meet with prospective clients and plan all elements of a special event.	*P*	*P*	*P*	*P*
17. Income Statement	Develop an Income Statement (P&L) for a hospitality operation.	*I*	*I*	*P*	
18. Balance Sheet	Develop a Balance Sheet for a hospitality operation.	*I*	*I*	*P*	
19. Sources of law	Identify and differentiate the four sources of law	*I*			*I*
20. Civil Case analysis	Analyze a hospitality civil case and determine the facts, elements of negligence, possible consequences and outcomes.	*P*	*P*	*P*	*P*
21. Front Desk Staff Scheduling	Identify staffing needs for a hotel Front Desk based on occupancy, level of activity, and budget constraints.	*I*	*P*	*P*	
22. Room Rates	Establish room rates based on desired profits using the Hubbart formula.	*I*		*P*	

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
23. Internship goals	Develop measurable skill-based learning objectives, which they will attain at the end of their work experience period.	*I*	*I*	*P*	
24. Skills Attainment	Demonstrate proficiency of skills specified in the measurable objectives.	*M*	*M*	*M*	*M*

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION						
Program:	Catering	# Courses: (if applicable)	4	Updated:	05/312015	Submitted by:	Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
1. **Business Plan**	Develop a business plan for a catering business and understand the enormity of planning for and opening a small business.	*P*	*P*	*P*	
2. **Mise en place**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.	*P*	*P*		*P*
3. **Menu Engineering**	Analyze the popularity and profitability of a menu.		*P*	*P*	
4. **Event Order**	Students will be able to meet with prospective clients and plan all elements of a special event.	*P*	*P*	*P*	*P*
5.					
6.					
7.					
8.					
9.					
10.					

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

BUSINESS DIVISION						
Program:	Food Services	# Courses: (if applicable)	3	Updated:	05/312015	Submitted by: Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	PLO Defined: Upon successful completion of this program, students will be able to:	1	2	3	4
1. **Career Portfolio**	Utilize acquired classroom knowledge and skills to explore job opportunities in the hospitality industry and develop a career portfolio.	*P*	*P*	*P*	
2. **Foodborne Illness Outbreak**	Identify and Determine the presence of foodborne-illnesses causing outbreaks.	*I*	*P*		*P*
3. **Service Style Identification**	Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).	*I*			
4.					
5.					
6.					
7.					
8.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION						
Program:	Hospitality Management -Level I	# Courses: (if applicable)	4	Updated:	05/312015	Submitted by: Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	PLO Defined: Upon successful completion of this program, students will be able to:	1	2	3	4
1. **Career Portfolio**	Utilize acquired classroom knowledge and skills to explore job opportunities in the hospitality industry and develop a career portfolio.	*P*	*P*	*P*	
2. **Service Style Identification**	Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).	*I*			
3. **Front Desk Staffing and Scheduling**	Identify staffing needs for a hotel Front Desk based on occupancy, level of activity, and budget constraints.	*I*	*P*	*P*	
4. **Room Rates**	Establish room rates based on desired profits using the Hubbart formula.	*I*		*P*	
5.					
6.					
7.					
8.					
9.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: *http://www.mtsac.edu/instruction/outcomes/ilos.html*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION						
Program:	Hospitality Management -Level II	# Courses: (if applicable)	7	Updated:	05/312015	Submitted by:	Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
1. **Performance Evaluation and Discipline**	Conduct an employee: interview, performance evaluation, and apply effective discipline techniques.	*P*	*P*	*I*	P
2. **Income Statement**	Develop an Income (P&L) Statement for a hospitality operation.	*I*	*I*	*P*	
3. **Civil Case Analysis**	Analyze a civil case related to the hospitality industry and determine the facts, elements of negligence, possible consequences and outcomes	*P*	*P*	*P*	*P*
4.					
5.					
6.					
7.					
8.					
9.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION							
Program:	Restaurant Management – Level I	# Courses: (if applicable)	4	Updated:	05/312015	Submitted by:	Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
1. **Career Portfolio**	Utilize acquired classroom knowledge and skills to explore job opportunities in the hospitality industry and develop a career portfolio.	*P*	*P*	*P*	
2. **Foodborne Illness Outbreak**	Identify and Determine the presence of foodborne-illnesses causing outbreaks.	*I*	*P*		*P*
3. **Service Style Identification**	Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).	*I*			
4. **Internship Goals**	Develop measurable skill-based learning objectives, which student will attain at the end of their work experience period.	*I*	*I*	*P*	
5.					
6.					
7.					
8.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION							
Program:	Restaurant Management – Level II	# Courses: (if applicable)	7	Updated:	05/312015	Submitted by:	Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	PLO Defined: Upon successful completion of this program, students will be able to:	1	2	3	4
1. **Mise en plan**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.	*P*	*P*		*P*
2. **Menu Engineering**	Analyze the popularity and profitability of a menu.		*P*	*P*	
3. **Cost Volume Analysis**	Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine number of customers required to attain desired profits.	*P*	*P*	*P*	
4.					
5.					
6.					
7.					
8.					
9.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

BUSINESS DIVISION						
Program:	Culinary Arts	# Courses: (if applicable)	6	Updated:	05/312015	Submitted by: Dr. Fawaz Al-Malood

Institutional Level Outcomes (ILOs): *As a result of an educational experience with any aspect of the college, students will develop the following knowledge, skills, abilities, and attitudes:*			
1. Communication	2. Critical Thinking	3. Information and Technology Literacy	4: Personal, Social, Civic, and Environmental Responsibility

Connect PLOs with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated following the completion of the program or educational experience.		PLO to ILO Alignment			
PLO Name	*PLO Defined: Upon successful completion of this program, students will be able to:*	1	2	3	4
1. **Mise en plan**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.	*P*	*P*		*P*
2. **Recipe Production**	Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.	*P*	*P*	*P*	*P*
3. **Foodborne Illness Outbreak**	Determine the presence of foodborne-illness outbreak.	*I*	*P*		*P*
4.					
5.					
6.					
7.					
8.					
9.					
10.					

See the Outcomes Assessment website for definitions and examples of Mt. SAC's ILOs: http://www.mtsac.edu/instruction/outcomes/ilos.html

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

10

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM51	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Locate a current hospitality job, write a report on the prospective employer, write a cover letter and resume.	*P*										*P*	*P*	*P*	
Identify a recognized hospitality leader and accurately describing type of leadership style adopted by this leader and the characteristics that made them successful.		*P*									*P*	*P*		*P*

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM52	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Determine the presence of foodborne-illness outbreak.			*P*									*P*	*P*	
Identify foodborne pathogen, their sources, and resulting illnesses, and symptoms.				*P*							*P*	*P*	*P*	*P*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM53	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).					*P*						*I*			
Identify food safety and sanitation practices within a food service establishment.					*P*						*I*	*P*		*P*

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM54	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.								*P*			*P*	*P*		*P*
Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.									*P*		*P*	*P*	*P*	*P*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM56	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Identify leadership styles and recognize successful motivational techniques.									*I*		*I*	*I*		*I*
Conduct an employee: interview, performance evaluation, and apply effective discipline techniques.										*P*	*P*	*P*	*I*	*P*

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM57	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO20	ILO 1	ILO 2	ILO 3	ILO 4
Analyze the operational and cost control performance of a restaurant.	*P*										*P*	*P*	*P*	
Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine number of customers required to attain desired profits.		*P*									*P*	*P*	*P*	

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM61	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO20	ILO 1	ILO 2	ILO 3	ILO 4
Calculate the recipe cost of an entire menu.			*P*								*P*	*P*	*P*	*P*
Analyze the popularity and profitability of a menu.				*P*								*P*	*P*	

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)

Course: HRM62	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO20	ILO 1	ILO 2	ILO 3	ILO 4
Develop a business plan for a catering business and understand the enormity of planning for and opening a small business.					*P*						*P*	*P*	*P*	
Students will be able to meet with prospective clients and plan all elements of a special event.						*P*					*P*	*P*	*P*	*P*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

14

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM64	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO20	ILO 1	ILO 2	ILO 3	ILO 4
Develop an Income Statement (P&L) for a hospitality operation.							*P*				*I*	*I*	*P*	
Develop a Balance Sheet for a hospitality operation.								*P*			*I*	*I*	*P*	

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM66	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 11	PLO 12	PLO 13	PLO 14	PLO 15	PLO 16	PLO 17	PLO 18	PLO 19	PLO20	ILO 1	ILO 2	ILO 3	ILO 4
Identify and differentiate the four sources of law								*I*			*I*			*I*
Analyze a hospitality civil case and determine the facts, elements of negligence, possible consequences and outcomes.									*P*		*P*	*P*	*P*	*P*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM70	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO20	PLO 21	PLO 22	PLO 23	PLO 24	PLO 25	PLO 26	PLO 27	PLO 28	PLO 29	ILO 1	ILO 2	ILO 3	ILO 4
Identify staffing needs for a hotel Front Desk based on occupancy, level of activity, and budget constraints.		*P*									*I*	*P*	*P*	
Establish room rates based on desired profits using the Hubbart formula.			*P*								*I*		*P*	

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM81	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.								*P*			*P*	*P*		*P*
Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.									*P*		*P*	*P*	*P*	*P*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM82	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.								P			P	P		P
Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.									P		P	P	P	P

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM83	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	ILO 1	ILO 2	ILO 3	ILO 4
Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.								P			P	P		P
Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.									P		P	P	P	P

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered

Outcomes Mapping

Student Learning Outcomes (SLOs), Measureable Objectives (MOs), Administrative Unit Objectives (AUOs)														
Course: HRM90	Connect Outcomes with an **I, P, or M** (see Key in Footer) identifying the level to which knowledge or a skill can be demonstrated in that portion of the course or service.													
SLOs, MOs, AUOs	PLO20	PLO 21	PLO 22	PLO 23	PLO 24	PLO 25	PLO 26	PLO 27	PLO 28	PLO 29	ILO 1	ILO 2	ILO 3	ILO 4
Develop measurable skill-based learning objectives, which they will attain at the end of their work experience period.				*P*							*I*	*I*	*P*	
Demonstrate proficiency of skills specified in the measurable objectives.					*M*						*M*	*M*	*M*	*M*

Key for Level of Learning
(Use for Mapping SLOs/MOs to PLOs to ILOs)
I = Knowledge/Skill Introduced
P = Knowledge/Skill Practiced/Applied
M = Knowledge/Skill Mastered