



Program Educational Objectives: B A (Culinary Arts)

- To train and produce culinary graduates who are recognized for their knowledge and skills required to be Industry professionals.
- To enable the students with the expanding frontiers and ever-increasing demands of culinary arts, understand the basis of menu planning, food production, kitchen management and managing a team in a hospitality setting.
- To evaluate food safety and sanitation to maintain a safe and sanitary work environment. Create an attractive and well-designed menu with consideration given to effective costing and pricing principles.
- The course will enable a graduate to practice professional ethics, develop and follow standardized processes and procedures and demonstrate cost control measures as applied to kitchen operations.
- To practice appropriate communication skills in operational situations, relate management responsibilities for the achievement of financial goals apply classical and modern cooking (baking) techniques to a variety of cuisines (products) and practice appropriate customer service techniques and practices