



Program Outcomes: B A (Culinary Arts)

At the end of the three year's Bachelor of Arts (Culinary Arts) program, students should be able to-

PO1: Acquire, Apply knowledge and skills in Culinary arts in its Traditional and contemporary perspective.

PO2: Display requisite skills in preparation of products related to the Functional areas of culinary operations.

PO3: Demonstrate leadership and teamwork with a positive attitude to effectively manage human resources.

PO4: Communicate effectively with the use of industry specific communication.

PO5: Value Ethical practices in both personal and professional situations.

PO6: Identify and apply rigorous Food Safety and sanitation practices; in accordance with existing governing policies with an emphasis on environment and sustainability.

PO7: Demonstrate potential entrepreneurship skills with a view to create value, mobilize people and resources.

PO8: Apply a critical thinking process of identifying, analyzing and developing solutions as they relate to financial and fiscal accountability in the food service industry.

PO9: Integrate theory and practice to develop work habits and attitude necessary for job success through practice school and professional events.

PO10: Investigate and provide independent learning skills necessary for continuous learning.