

Umpqua Community College Capstone Project Assessment Standards.

	UCC Program Outcome	Oregon Skill Set
1	Properly perform basic math calculations necessary to a food service operation.	HTPA01.01
2	Successfully apply the necessary components of food costing including yield calculations, recipe conversions, unit conversions, and food cost percentage.	HTPA01.01
3	Explore the relationship between a menu and standardized recipes, acknowledging the importance of a menu to the overall food and beverage budget.	HTPA01.02 HTPA01.03 HTPA06.01 HTPA09.01
4	Demonstrate understanding of the ingredients commonly found in a food service operation.	HTPA03.01
5	Demonstrate understanding of the ingredients commonly found in a bake shop.	HTPA03.01
6	Explore the steps necessary to planning and executing a catered event.	HTPA06.01 HTPA05.01 HTPA01.03 HTPA07.01
7	Successfully write and market a menu that emphasizes design, truth in menu laws, pricing and nutritional awareness	HTPA01.03 HTPA04.01
8	Understand the importance of professionalism to a food service operation	HTPA05.01
9	Identify and fabricate the classical cuts for fruits and vegetables	HTPA03.01 HTPA09.01
10	Apply moist and dry heat cooking to vegetables, starches and proteins found in food service	HTPA03.01 HTPA09.01
11	Identify and properly prepare classical soups, stocks and sauces	HTPA03.01 HTPA09.01
12	Identify common pantry ingredients found in a food service operation	HTPA03.01 HTPA09.01
13	Apply proper safety and sanitation standards common to all food service operations	HTPA02.01