

ISLO Matrix Defined



ISLO represents **Institutional Student Learning Outcomes** - the broad skills that students are expected to learn at Detroit Institute of Gastronomy, defined by their program (Culinarian or Culinary Arts). They are based on skills employers say they are looking for in employees.

ISLO Matrix		
Technical	T1	Foundational Knowledge
	T2	Application
	T3	Integration
Engagement	E1	Integration
	E2	Human Dimension
	E3	Caring
Academic	A1	Foundational Knowledge
	A2	Integration
	A3	Learning how to learn

The following tabs combine the defined ISLO Matrix above with the determined program skills and knowledge outcomes to identify their category (Technical - Engagement - Academic) and pinpoint where and at what level the student engages them.

Culinarian - Program Outcomes: The Culinarian and Sous Chef Culinary Programs are delivered through a hybrid apprenticeship model of education. The on-the-job learning, technical portion of the program aligns with the U.S. Department of Labor Occupation code 35-2014.00 and includes, but is not limited to technical concepts including sanitation, product and equipment identification, food production, preparation, and execution. Additional academic courses in the Sous Chef Culinary Program are designed to build a graduate with skills in critical thinking, social responsibility, and ethical reasoning. This related training instruction will enhance the students oral and written communications while developing quantitative principles and enhancing their appreciation for the humanities and fine arts.....The Culinarian Program comprises of the first year (48 credits) of the Sous Chef Culinary program and prepares the student for a career in the culinary arts and the ability to continue their education.

The Culinarian Program results in the student's ability to obtain professional certification at the Certified Culinarian (CC) level of certification with the American Culinary Federation (ACF) to begin the lifelong learning pathway and professional attainment through academic skills enhanced for continued learning.

Culinarian Program	Apprenticeship Program Course Year 1 (Culinarian)											
	CUL 1010	CUL 1011	CUL 1012	CUL 1020	ENG 1032	HOS 1022	CUL 1030	CUL 1021	MAT 1031	CUL 1040	ENG 1061	HUM 1052
Safety and Sanitation - Theoretical and Technical Concepts												
Demonstrate the ability to Work and Manage a sanitary environment	T1	T1		T2			T1			T3		
Apply Food handling practices that avoids time/temperature violations and cross-contamination	T1	T1		T2			T1			T3		
Understand Proper food product disposal Techniques	T1	T1					T1			T3		
Understand how to respond and follow Emergency Procedures		T1					T1			T3		
Recall proper Food and Product Handling	A1	A1		T2			T1			T3		
Demonstrate appropriate judgement in personal health and safety		A1		T2			T1			T3		
Control the hygiene and safety of food through the operation from purchasing, receiving, storage, food prep and service		A1		T2			T1			T3		
Demonstrate the ability to reduce the risk of food contamination from the physical facility		A1					T1			T3		
Demonstrate an understanding of food safety management systems		A1								T3		
Analyze Laws and Regulations that pertain to professional food service	A1	A1							A1			
Understand Food Safety Management Systems and HACCP Compliance		A1							A1			
Product and Equipment Identification- Theoretical and Technical Concepts												
Demonstrate an understanding of food product categories and identify a variety of items	A1-T1						T1			T3		
Understand Cooking Methods and Principles of Techniques	A1			T2		T2	T1	T2		T3		
Apply Kitchen knife, uses and maintenance	A1			T2			T1			T3		
Identify proper kitchen equipment and its uses	A1-T1			T2			T1			T3		
Indicate fabrication techniques used in a professional kitchen										T3		
Food Production - Theoretical and Technical Concepts												
Cooking												
Know and demonstrate Standard Knife Cuts	A1			T2			T1			T3		
Apply the use of Formulas, Weights and Measurements	A1			T2			T1	A3		T3		
Understand Menu Planning and Development										T3		
Baking and Pastry												
Understand and apply Baking Methods and Techniques							T1			T3		
Nutrition												
Understand food allergies and how to keep food safe from contamination						T2-A2	T1			T3		
Organization Skills												
Demonstration Weighing and measuring	A1			T2			T1	T2		T3		
Food Preparation- Theoretical and Technical Concepts												
Cooking												
Understand Menu Planning and Development			A1					A3		T3		
Implement recipes and menus				T2			T1	A3		T3		
Baking and Pastry												
Use Equipment and Ingredients found in baking and pastry kitchens	A1									T3		
Understand the use of Formulas, Weights and Measurements common in baking and pastry applications										T3		
Nutrition												
Evaluate Food Nutritional Composition						T2				T3		
Apply Dietary Considerations and Guidelines						T2 - A2	T1			T3		
Wine and Beverage												
Comprehend Tasting and Production Terminology												T1
Demonstrate Grape Variety Identification												T1
Evaluate Food and Wine Paring												T1
Organization Skills												

